
THE HAYWAIN

COUNTRY PUB & KITCHEN

STARTERS

SOUP OF THE DAY V

BREAD AND BUTTER

CHICKEN AND DUCK TERRINE

STICKY ORANGE AND RED ONION JAM

WHISKEY CURED SALMON

CHIVE CRÈME FRAICHE, CIABATTA TOAST

POPCORN CAULIFLOWER V Vg

MANGO CHUTNEY

CRISPY PORK

APPLE AND MUSTARD SEED PUREE

PUMPKIN AND ROSEMARY CROQUETTE V Vg

HAZELNUT PESTO

ROASTS

BEEF

SLOW COOKED BRISKET – SERVED WELL DONE

SEARED TOP RUMP – SERVED PINK

LAMB

SLOW COOKED SHOULDER WITH GARLIC AND ROSEMARY

CHICKPEA AND CASHEW NUT SLICE V Vg

PLUM TOMATO SAUCE

ALL SERVED WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES, CAULIFLOWER CHEESE AND VEGETABLES

ALTERNATIVE MAIN COURSES

SEARED FILLET OF SEA BASS

WILD GARLIC AND PEPPER SAUCE

CHICKPEA AND VEGETABLE TAGINE V Vg

CORRIANDER COUSCOUS AND APRICOTS

PAN FRIED CHICKEN BREAST

SAUTEED POTATOES, CIDER AND MUSTARD SAUCE

PORK AND LEEK SAUSAGES

MASHED POTATO, ONION GRAVY, VEGETABLES

2 COURSES £21.00 | 3 COURSES £24.00