

Menu subject to change
Available Wednesday to Saturday
evenings



Taste of Haywards

To be taken by the entire table

Amuse Bouche

Guineafowl & Ham Hock Terrine, Carrot

Pickled carrots, carrot puree, raisin vinaigrette

Optional Extra Course

Scallop, Seaweed

Steamed scallop, seaweed butter, wakame salad
(£7.50 supplement, or £14.50 including wine match)

Mushroom Risotto, Goat's Cheese, Rocket

Wild mushrooms, goat's cheese foam

Halibut, Chestnut, Cauliflower

Roasted fillet of halibut, chestnut gnocchi, chorizo foam

Venison, Parsley Root, Cabbage

Loin of venison, parsley root puree, blackberries

Optional Cheese Course

(£10.50 supplement)

Pre Dessert

Lemon, Honey, Milk

Lemon polenta cake, honey mousse, milk meringue

£65 per person

£40 per person supplement for matched wines

An optional 10% gratuity will be added to your bill