

THE HAYLOFT

SEASONAL SET MENU

Changing monthly - created using the best local produce available to us at the moment.

Two courses 20 | Three courses 25

Seasonal cocktail 12

STARTERS

Roast pumpkin soup, pumpkin seeds, crème fraîche & sage oil
Whipped sweet potato, crumbled goats cheese, parma ham & toasted pumpkin seeds (GF)
Autumn vegetable terrine, salted rosemary croute (Vg)
Pork and black pudding bon bon, apple and sage puree, pickled apple
Prawn salad, roasted red pepper gazpacho (GF)

MAINS

Pork tenderloin, pomme puree, apple braised carrots, blackberry & cider reduction (GF)
Pan fried salmon, leek velouté & potato rosti (GF)
Wild mushroom & butternut squash tart, parmentier potato, sticky red cabbage and roast veg jus (Vg)
6oz Rump steak, fries, watercress & café de paris butter (£2 supplement)
Pan fried chicken breast, fondant potato, sticky red cabbage, roast pumpkin & jus (GF)

PUDDING

Sticky toffee pudding, butterscotch sauce & vanilla ice cream
Pumpkin pie, tonka bean meringue & walnut syrup
Blackberry and elderflower pannacotta, apple oats & berry gel (Vg)
Honey baked cheesecake, spiced fig compote

Please ask your server about allergens & dietary requirements

