

# HAZLEWOOD CASTLE

## Starters

Today's soup With its own accompaniment	£6.95
Corn fed Chicken and Doreen's black pudding terrine Toasted Piedmont hazelnuts and piccalilli	£8.95
Beetroot and warmed Bosworth Ash goats cheese Beetroot puree, olive tapenade, pickled golden beetroot, celery leaves, parsley oil, goat's cheese ice cream	£8.50
Old Tom Bathtub Gin and juniper cured salmon Horseradish and wasabi tapioca crisp	£11.00

**Produced in an environment with nuts, wheat, eggs, milk & other allergens**

\*Food Allergies & Intolerances\* Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

## Main Courses

Slow roasted 'Yorkshire Pig' belly pork £23.00  
Bramley apple puree, honey roasted pulled pork shoulder,  
chargrilled shallot, crispy skin

Pan fried North Atlantic cod loin £23.50  
Potted brown shrimp butter, Desiree mash, lemon

Caramelised Gressingham duck breast £26.00  
Duck fat confit potato, crispy leg bon bon, roast carrot, Cointreau

Wild mushroom, garlic, and thyme risotto £19.95  
Roasted beetroot, goat's cheese

8oz Sirloin Steak £26.50  
Green peppercorn sauce, hand cut chips, marinated plum tomato,  
grilled field mushroom, watercress  
\*£3 supplement for dinner inclusive rates

10oz Marinated Chicken Breast £21.00  
Green peppercorn sauce, hand cut chips, marinated plum tomato,  
grilled field mushroom, watercress

Sides – All £4.50  
Hand cut chips  
Dressed side salad  
Buttered green vegetables  
Beer battered onion rings

Want to know our Chef's secrets? Why not join us for a Cookery Masterclass?  
Please ask for more details

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## Desserts

Braeburn apple panna cotta Salted caramel ice cream, Muscovado sugar & gingerbread fudge, shortbread	£9.00
Sticky toffee and date pudding Clotted cream ice cream, toffee sauce	£9.00
Chocolate and coconut verrine Coconut macaroons, freeze dried coconut yoghurt	£9.00

## Cheese

Served with celery, grapes, biscuits, foraged chutney and fruitcake

3 cheeses	£9.95	*£2 supplement for dinner inclusive rates
4 cheeses	£10.95	*£3 supplement for dinner inclusive rates
5 cheeses	£11.95	*£4 supplement for dinner inclusive rates

Please ask for today's hand picked cheeses

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