

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 Bramley apple puree, honey roasted pulled pork shoulder, chargrilled shallot, crispy skin	£23.00
Pan fried North Atlantic cod loin Potted brown shrimp butter, Desiree mash, lemon	£23.50
Caramelised Gressingham duck breast Duck fat confit potato, crispy leg bon bon, roast carrot, Cointreau	£26.00
Wild mushroom, garlic, and thyme risotto Roasted beetroot, goat's cheese	£19.95
8oz Sirloin Steak Green peppercorn sauce, hand cut chips, marinated plum tomato, grilled field mushroom, watercress *£3 supplement for dinner inclusive rates	£26.50
10oz Marinated Chicken Breast Green peppercorn sauce, hand cut chips, marinated plum tomato, grilled field mushroom, watercress	£21.00

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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