



The Haddon A la Carte Menu

Starters

Soup Of The Day

Warm Bread Roll, Butter **£9.95**

Cured Mackerel

Crème Fraiche and Dill Pâté with Pickled Vegetables and Beetroot Ketchup And Crostini **£11.95**

Duck And Orange Bon Bons

Served With Charred Orange, Orange Coulis And Micro Herb Garnish **£11.95**

Globe Artichoke

Served With Artichoke Puree, Pickled Wild Mushrooms and White Onion Velouté **£10.50**

Fishcake

Haddock, Salmon, Pea & Mint, Pickled Fennel, Orange & Cucumber salad **£10.50**

Ham Hock Terrine

Roasted Baby Beets, Piccalilli Gel, Red Vein Sorrel, Crostini **£10.50**

Mains

Haunch of Venison

Thyme Roast Fondant Potato, Baby Carrots, Purple Kale, Green Beans and a Blackberry Red Wine Jus **£29.95**

Basil Gnocchi

Poached and served in a Heritage Tomato, Red Onion and Smoked Garlic Ragu with Micro Herb Salad **£22.50**

Sear Loin of Cod

Pan Fried with a Tarragon and Chive Potato Crush, French Style Peas, Seasonal Greens and Lemon Hollandaise **£24.95**

Glazed Lamb Rump

Seared pink with Parmentier Potatoes, Carrot Purée, Tenderstem Broccoli, Red Cabbage and a Mint Sauce **£29.50**

Salmon

Sauteed Potatoes, Glazed Vegetables, Lemon Caper Butter **£20.50**

Goats Cheese Salad

Grilled Goats Cheese, Red Onion, Olives, Mixed Leave, Beetroot, Balsamic Dressing **£18.95**

8oz Ribeye Steak

Chunky Chips, Tomato, Mushroom **£28.95**

Desserts

Iced Raspberry Parfait

Served with Crushed Meringue, Balsamic Strawberry Compote and Lemon Balm **£11.95**

Vanilla Bean Cheesecake

Served with Summer Berry puree and Shortbread Crumbs **£11.95**

Warm Chocolate Brownie

Served with Dark Chocolate Sauce, White Chocolate Ice Cream and Cream **£10.50**

Cheese Board

Selection of Cheese And Crackers, Chutney, Grapes, Celery **£12.95**