



## The Haddon A la Carte Menu

### Starters

#### **Soup Of The Day**

Warm Bread Roll, Butter **£7.50**

#### **Cured Mackerel**

Crème Fraiche and Dill Paté 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, 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 Sun Dried Tomatoes, Red Onion and Smoked Garlic Ragu with Micro Herb Salad **£22.50**

#### **Seared 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 Puree, Tenderstem Broccoli, Red Cabbage and a Mint Sauce **£29.50**

#### **Salmon**

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

#### **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**

#### **Sticky Toffee Pudding**

Served with Salted Caramel Sauce And Vanilla Ice cream **£10.50**

#### **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**