

MARC MACAULEY at

THE HAYLOFT

SUNDAY LUNCH

To start

Homemade leek & potato soup topped with flocked cream and chives, served with rustic bread and butter 5.5

Whipped goat's cheese, roasted beetroot, baby leaf salad, candied walnuts and balsamic glaze 6.5

Black pudding and stilton scotch egg with puréed apples and pea shoots 6.5

Smooth chicken liver pate with sea salt and black pepper crostini, served with our very own plum and ale chutney 5.95

Classic retro prawn cocktail, brandied Marie Rose, brown bread and butter 6.25

The main event

Roast topside of locally reared beef homemade Yorkshire pudding, duck fat & rosemary potatoes, seasonal vegetables 15.95

Slow cooked lamb shank garlic and rosemary jus, duck fat & rosemary potatoes, seasonal vegetables 17.95

Smoked cod loin soft poached egg, wilted greens, caved aged mature cheddar cheese sauce 15.95

Roast chicken breast pigs in blankets, sage & onion stuffing, duck fat & rosemary potatoes, seasonal vegetables 15.95

Roasted squash, brie, beetroot & truffle infused tart, served with seasonal vegetables 14.95

A little bit on the side

Cauliflower & broccoli cheese 3

Buttery mashed potatoes 3

Green beans & pancetta 3

Puddings

Chocolate brownie salted caramel sauce, honeycomb icecream 5.95

Seasonal fruit crumble with creamy custard 5.95

Classic apple pie with vanilla icecream 5.95

Eton mess whipped cream, crushed meringue and raspberries 5.95

Tea & coffee 2.75pp

Allergies or intolerances?

Please speak to a member of our team about all dietary requirements!