

# The Haycutter ~ Sunday Menu

## While You Wait

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Gin of the Week: Nelsons Gluggle Jug with Aromatic Tonic 6.80

Kiwi Cooler (gin, kiwi, raspberry, lime, soda) 8.75

Espresso Martini (vodka, coffee liqueur, espresso) 9.50

French Martini - (vodka, Chambord, pineapple) 9.50

Old Fashioned (bourbon, bitters, orange peel) 7.50

Cherry Bakewell (Amaretto, cherry syrup, lemonade) 9.25

## Starters and Nibbles

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**Leek and potato soup, crumbled Caerphilly cheese**, warm sourdough bread 721 kcal 7.45

**Chicken liver pâté**, carrot and apricot chutney, toasted bloomer (gfa) 464 kcal 8.45

**Pan fried scallops**, pea puree, bacon, fried shallots and broad beans (gf) 302 kcal 14.95

**Louisiana crab cake**, chimichurri, gem salad (gf) 243 kcal 10.95

**Tenderstem broccoli pakora**, red lentil dahl, kachumber (vg) 331 kcal 7.95

**Whipped goats cheese**, pickled rhubarb, beetroot, pistachio toasted granola (v) 396 kcal 7.95

Nocellara, Gaeta, Cerigniona olives (vg, gf) 222 kcal 5.25

Chicken wings, gochujang ketchup (gf) 551 kcal 7.25

Crispy squid, sweet chilli 435 kcal 7.45

Grilled prawns, pistachio dukkah (gf) 716 kcal 7.95

Halloumi fries, harissa mayonnaise (v, gf) 696 kcal 6.95

Courgette fries, beetroot hummus (vg, gf) 213 kcal 6.25

Pea and mint falafel, coconut tzatziki (vg, gf) 423 kcal 6.25

## Mains

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**Roast beef (served pink)** Yorkshire pudding (gfa) 875 kcal 21.95

**Roast loin of pork**, sage and apple stuffing, apple sauce (gf) 760 kcal 17.95

**Roast chicken**, sage and apple stuffing, sausage wrapped in bacon (gf) 1324 kcal 20.95

**Braised shoulder of lamb**, rosemary gravy (gf) 1142 kcal 24.95

**Mixed roast beef (served pink), loin of pork**, all the trimming (gfa) 1299 kcal 22.95

**Nut roast**, butternut squash, cashew, chestnut, spinach, redcurrant gravy (vg, gf) 1025 kcal 16.95

**Pigs in blankets, gravy** (gf) 380 kcal 6.95

**Cauliflower cheese** (v, gf) 392 kcal 5.95

**Pork and apple stuffing** (gf) 698 kcal 5.95

**Tenderstem, chilli butter and toasted almonds** (v, gf) 147 kcal 4.95

**Deep fried cod in beer batter**, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.95

**Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 16.95

**Chicken, wild mushroom pie**, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1407 kcal 17.95

**Sweet potato, aubergine and spinach Malaysian curry**, coconut rice, pak choi (vg, gf) 731 kcal 17.95

**Moving Mountains burger**, mushroom ketchup, balsamic onion, smoked applewood, fries (vg) 1100 kcal 16.95

**Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 17.25

**Pea and mint falafel wrap**, coconut tzatziki, fattoush salad (vg) 451 kcal 10.95

**Devon crab and king prawn linguine**, ginger, red chilli and coriander 789 kcal 17.95

**Wild mushroom leek, spinach, cheddar quiche** apple, celery, grape salad (v, gf, gfa) 889 kcal 11.95

**Blackened sweet potato salad**, wild rice, avocado, sweetcorn, lime and kidney bean salsa (vg, gf) 792 kcal 15.95

**Salmon and smoked haddock fishcake**, poached egg, white wine, tomato, caper sauce (gf) 545 kcal 14.45

## Sides

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Truffle parmesan fries (gf) 453 kcal 5.75

Sugar snaps, sesame & miso (vg, gf) 273 kcal 4.95

Garlic bread, cheese (v) 621 kcal 4.95

Onion rings (vg, gf) 250 kcal 4.45

## Puddings

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**Triple chocolate brownie**, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95

**Lemon and mascarpone cheesecake**, raspberry sorbet (v) 505 kcal 8.25

**Vegan orange tart**, hazelnut crumb, orange gel, candied zest, blood orange sorbet (vg) 570 kcal 7.95

**Coconut and vanilla panna cotta**, rhubarb and apple compote, ginger granola (vg, gf) 528 kcal 7.95

**Piña Colada sundae**; pineapple, rum, waffle, coconut ice cream, whipped cream and custard (v) 745 kcal 7.95

**Sticky toffee pudding**, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95

**Affogato**, espresso, vanilla ice cream (v, gf) 128 kcal 4.95

## Cheese Board

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**A selection of British cheeses**, biscuits, quince, chutney, grapes, celery (v) 820 kcal 14.95

## Cheshire Farm Ice Cream and Sorbets

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Choose any of the below for 2.50 per scoop

Vanilla (v, gf) 127 kcal

Chocolate (v, gf) 127 kcal

Honeycomb (v, gf) 137 kcal

Strawberry (v, gf) 122 kcal

Salted Caramel (v, gf) 135 kcal

Blood orange Sorbet (vg, gf) 56 kcal

Cherry Sorbet (vg, gf) 83 kcal

Raspberry Sorbet (vg, gf) 68 kcal

Bramley Apple Sorbet (vg, gf) 65 kcal

## Hot Drink with a Small Pudding

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**Triple chocolate brownie**, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45

**Sticky toffee pudding**, vanilla ice cream (v, gf) 433 kcal 8.45

## Coffees and Hot Drinks

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Cappuccino (v, gf) 127 kcal 3.95

Latte (v, gf) 128 kcal 3.95

Espresso (vg, gf) 0 kcal 3.45

Americano (vg, gf) 0 kcal 3.75

Double espresso (vg, gf) 0 kcal 3.75

Flat white (v, gf) 47 kcal 3.95

Selection of tea (v, gf) 24 kcal 3.95

Irish coffee (v, gf) 135 kcal 8.45

Hot chocolate (v, gf) 298 kcal 4.45

## Children's Menu

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**Roast beef**, roast potatoes, gravy 681 kcal 11.95

**Roast pork** (gf) 494 kcal 11.95

**Fish fingers**, chips and peas (gf) 734 kcal 8.95

**Chicken goujons**, chips, peas (gf) 767 kcal 8.45

**Beef burger**, melted cheese, chips, salad 621 kcal 8.45

**Penne pasta**, tomato sauce, cheese (v, gf) 453 kcal 7.45

**Sticky toffee pudding**, toffee sauce, vanilla ice cream (v, gf) 515 kcal 5.45

**Chocolate brownie**, vanilla ice cream (v, gf) 572 kcal 5.45

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Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.