



The Haughmond

SET LUNCH MENU

Starters

Burrata panna cotta, tomato jam, basil, cucumber gazpacho (v)

Torched mackerel, mackerel rillettes & rye tartlet, fennel, dill buttermilk

Belly pork bites, black garlic glaze, chilli, spring onion, parsley & caramelised onion aioli

Mains

6oz Sirloin steak, roast garlic mushroom, tomato jam, peppercorn sauce, chunky chips

Chicken Kiev, garlic butter, chorizo mashed potato, tenderstem broccoli, sweetcorn velouté

Beer battered cod, buttered peas, tartare sauce, lemon, chunky chips

Root vegetable pie, roast potatoes, tenderstem broccoli, kale, red wine sauce (v)

Pearl barley risotto, roasted butternut squash, blue cheese, sage, candied pine nuts (v)

2 courses for £24.50

As all ingredients cannot be listed on the menu, please speak to your server about any allergies / intolerances.
An **optional** gratuity of 10% will be added to your bill in accordance with our T&Cs.



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PUB CLASSICS & LIGHT BITES

Open steak sandwich, onion & peppercorn sauce on toasted sourdough, salad & duck fat chips	£16
The Haughmond beef burger, brioche bun, gherkin, caramelised onion, smoked cheese, duck fat chips	£19
Paprika buttermilk chicken thigh burger, brioche bun, harissa mayo, tomato, baby gem, duck fat chips	£19
Moving Mountains burger, brioche bun, harissa mayonnaise, tomato, baby gem, chunky chips (v)	£19
Arnold Bennett omelette, smoked haddock, hollandaise, cheese, salad leaf	£13
Chicken, bacon and black pudding salad, balsamic dressing	£16
Caesar salad, baby gem, anchovies, parmesan, croutons, Caesar dressing Add chicken £4	£12
Pork sausage roll, honey mustard dip, leaf salad	£12
Bacon, brie & cranberry bruschetta, leaf salad	£12
Mozzarella, pesto & tomato bruschetta, leaf salad (v)	£10
Carrot fritters, minted whipped feta (v)	£10

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