



The Haughmond

EVENING MENU

Starters

	£'s
Mushroom pate, pickled shimeji, pancetta crumb, turnip marmalade, toasted sourdough	11
Burrata panna cotta, tomato jam, basil, cucumber gazpacho	11
Torched mackerel, mackerel rilletes & rye tartlet, fennel, dill buttermilk	11
Braised beef & potato croquette, red cabbage, carrot jam	12
Lamb shoulder terrine, minted whipped feta, red pepper, candied pine nut, baby gem lettuce	13
Belly pork bites, black garlic glaze, chilli, spring onion, parsley & caramelised onion aioli	12

Mains

Venison loin, venison kofta, roast turnip, pak choi, honey roasted cashew, sesame dressing	31
Chicken Kiev, garlic butter, chorizo mashed potato, tender stem broccoli, sweetcorn velouté	25
Fillet of cod, batter scraps, cauliflower couscous, broccoli, warm shrimp tartare sauce, chunky chips	24
Pearl barley risotto, roasted butternut squash, blue cheese, sage, candied pine nuts (v)	21
Root vegetable pie, roast potatoes, tender stem broccoli, kale, red wine sauce (v)	21

Pub Classics

8oz sirloin steak, roast garlic mushroom, tomato jam, duck fat chips, peppercorn sauce	30
The Haughmond burger, brioche bun, gherkin, caramelised onion, smoked cheese, duck fat chips	19
Paprika buttermilk chicken thigh burger, brioche bun, harissa mayonnaise, tomato, baby gem lettuce, duck fat chips	19
Moving Mountains' burger, brioche bun, harissa mayo, tomato, baby gem lettuce, chunky chips	19
Beer battered cod, buttered peas, tartare sauce, lemon, chunky chips	19

Sides

Focaccia, salted butter £6 | Duck fat chunky chips £6 | French fries £6 | Truffle oil & parmesan fries £7
Braised red cabbage £6 | Leaf salad, vinegarette £5 | Tenderstem broccoli, candied almonds £6