



## The Haughmond

### SUNDAY LUNCH MENU

#### Starters

	£'s
Mushroom pate, pickled shimeji, pancetta crumb, turnip marmalade, toasted sourdough	10
Torched mackerel, mackerel rillettes & rye tartlet, fennel, dill buttermilk	10
Braised beef & potato croquette, red cabbage, carrot jam	10
Belly pork bites, black garlic glaze, chilli, spring onion, parsley & caramelised onion aioli	10
Burrata panna cotta, sweetcorn, coriander, red pepper water	10

#### Mains

Roast sirloin of beef, duck fat roast potatoes, Yorkshire pudding, gravy	25
Roast Pork shoulder, duck fat roast potatoes, pigs in blanket, apple sauce, gravy	25
Turkey breast, duck fat roast potato, pig in blanket, cranberry sauce, gravy	25
<i>All served with cauliflower cheese, roast root vegetables &amp; green vegetables</i>	
Chicken Kiev, garlic butter, chorizo mashed potato, tender stem broccoli, sweetcorn velouté	25
Roast Trout, crushed new potato, fennel, tender stem broccoli, dill sauce	22
Pearl barley risotto, roasted butternut squash, blue cheese, sage, candied pine nuts (v)	19

#### Pub Classics

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
Chickpea burger, brioche bun, harissa mayonnaise, tomato, baby gem, chunky chips	19
Beer battered cod, buttered peas, tartare sauce, lemon, chunky chips	19

#### Sides

Focaccia, salted butter	£6
Duck fat roast potatoes	£7
Pigs in Blankets	£8
Yorkshire Pudding	£4

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.