

# HOAR CROSS HALL

#### **APERITIFS**

Kir Royale - Prosecco, Chambord £8.50 | French 75 - Sipsmith Lemon Drizzle Gin, Champagne, sugar £13.95
Aperol Spritz - Aperol, Prosecco, soda £12.95 | Negroni - Brockmans gin, Campari, Rosso Vermouth £12.95
H <sup>o</sup><sub>c</sub> H Honey 75 - A French 75, naturally sweetened by a stir of our own honey £13.95

#### **TO START**

Confit duck and pistachio terrine, bitter orange chutney, savoury granola (DF,CN) Seared king scallops, H <sup>c</sup> H Honeyed hazelnuts, apple, celeriac and nori salad, sea herbs (GF,CN) £4.00 supplement Mushroom pâté, sherry infused pear, watercress salad, truffle cracker (PB,DF) H <sup>c</sup> H Honey truffle goats' cheese, roasted and pickled beetroot (V,GF) Scorched mackerel, wasabi dressing, compressed cucumber, nasturtium (GF)

Soup of the day (PB)

Butternut risotto, enhanced with Beauvale blue cheese (GF)

#### **TO FOLLOW**

Duo of Packington pork, pressed pork shoulder and potato terrine, slow cooked pork belly, apple purée, cider jus (GF) Seared salmon, treacle curd, H <sup>c</sup> H Honeyed hazelnuts, beetroot, fennel (CN,GF)

Slow braised short rib of beef, carrot and coarse grain mustard purée, confit carrot, double cream mash, horseradish

Spiced jackfruit and winter squash stew, fruity cous cous, pomegranate, pumpkin seeds (PB)

### $Market\ catch\ of\ the\ day\ \ {\tt supplement\ will\ } {\tt apply}$

Our chefs speak daily to our fish merchant, to ensure that we receive the freshest, finest, and most sustainable seasonal choices

Saffron roasted cauliflower, fregola salad, dates, olives, caramelised cauliflower (PB)

Roast breast of chicken, woodland mushrooms, salsify, spinach, kale, pomme purée (GF)

Spiced monkfish, lentil dahl, spinach, pickled cauliflower, coriander oil (GF)

Local Butcher Paul Shum's 80z fillet steak, slow roast vine tomatoes, flat cap mushroom, triple-cooked chips (DF,GF) £9.00 supplement

Red wine and shallot butter (GF) £2.00 | Trio of peppercorn sauce £2.00

Beauvale blue cheese butter (GF) £2.00 | Béarnaise sauce (GF) £2.00

## TO ACCOMPANY

H <sup>c</sup> H Honey and thyme glazed parsnips (V,GF) £4.00 | Triple-cooked chips (V,PB) £4.00 | House salad (PB,GF) £4.00 Sweet potato mash, whipped with goats' cheese (V,GF) £4.00 | Buttered new potatoes (V,GF) PB available £4.00

V - VEGETARIAN | PB - SUITABLE FOR THOSE FOLLOWING A PLANT-BASED DIET | CN - CONTAINS NUTS GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

Food Allergies and intolerances, please inform your server if you require information on specific ingredients. As our dishes are freshly prepared in-house we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above.