



## HOAR CROSS HALL

### To Start

- Honey truffle goat's cheese**, roasted and pickled beetroot, pine nuts (V,GF)  
**Smoked haddock fishcake**, watercress velouté, green bean salad (NF)  
**Chicken, black pudding and potato terrine**, piccalilli (GF,DF,NF)  
**Seared king scallops**, charred butternut squash, butternut purée, sage, granny smith (GF,NF) £3 SUPPLEMENT  
**Mushroom and chestnut pâté**, sherry pickled pear, cranberry, truffle cracker (VG,GF,DF,NF)  
**Smoked salmon**, charred cucumber, cucumber emulsion, rye bread  
**Soup of the day** (VG,GF,DF,NF)

### To Follow

- Spiced monkfish**, lentil dahl, spinach, pickled cauliflower, coriander oil (GF,NF)  
**Breast of corn fed chicken**, salsify, spinach purée, kale, woodland mushroom (GF,NF)  
**Fregola and pumpkin risotto**, chermoula dressing, roasted pumpkin seeds (V,NF)  
**Duo of pork belly and tenderloin**, apple sauce, Jerusalem artichoke (GF,NF)  
**Breast of duck**, fondant potato, griottine cherries, chestnut ketchup (GF)  
**Smoked cod**, sweet potato, goat's cheese, butter sauce (GF,NF)  
**Market fish of the day**, please ask your server for more details  
**Spiced jackfruit and winter squash stew**, wild rice, pomegranate, sunflower seeds (VG,GF,DF,NF)  
**8oz fillet steak**, slow roasted tomato, flat cap mushroom (GF,NF) £8 SUPPLEMENT

---

### To Accompany

---

- Triple-cooked truffled chips, garlic aioli (V,GF,NF) 4.00 | Double cream mashed potatoes (V,GF,NF) 4.00  
Maple glazed Brussels sprouts, chestnuts (V,GF) 4.00 | Turmeric roasted cauliflower, pine nuts, harissa dressing (VG,GF,DF) 4.00  
House side salad, radicchio, chicory, celery, apple, honeyed vinaigrette (V,GF,DF,NF) 4.00  
Green peppercorn sauce (NF) 2.00 | Béarnaise sauce (V,GF,NF) 2.00 | Café de Paris butter (GF,NF) 2.00
- 

### To Finish

- Sticky toffee pudding**, caramel sauce, gingerbread ice cream (V)  
**Lemon slice**, vanilla pod ice cream, apricot macaron (V)  
**Espresso tart**, chocolate ganache, hazelnut crisp, mocha beans (V)  
**Selection of ice cream**, fresh berries, honeycomb (V,GF,NF)  
**Panna cotta**, Limoncello, mango, pineapple (VG,DF,NF)  
**Cheese and biscuits**, fruit chutney, celery, grapes (NF) £6 PER PERSON AS AN ADDITIONAL COURSE

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE, NF - NUT FREE

Please inform your server of any dietary requirements you may have.  
The majority of our menu can be adapted to suit individual requirements and our team will be more than happy to assist.