

## SUNDAY MENU

# WHILST YOU WAIT

**H&H bread board:** Sea salt & rosemary focaccia, sourdough, toasted ciabatta, olive tapenade, house flavoured butter 9.50

## **STARTERS**

Soup of the day & crusty bread and butter 7.75 (Please ask for today's allergens) GFA

Pan seared wood pigeon, braised red cabbage puree, truffle popcorn, root vegetable crisps, beetroot & sherry vinegar reduction 12.50

Roasted squash hummus, pine nut dukkah, Jerusalem artichoke, harissa crostini, house pickles 10.00 VEGAN / GFA

"Cullen skink" gratin, Scottish smoked haddock, slow roasted onion, new potato, spinach & Barber cheddar 12.95

Mussels of the day & toasted house bread

SMALL - 10.50 LARGE - 18.50 ADD FRIES 3.50 GFA / DFA

## SUNDAY ROASTS

28 day aged English rump of beef 20.00 Pan roasted garlic & thyme corn fed chicken breast 19.50 Rare breed Yorkshire pork belly 19.25 Butternut squash & confit garlic tart 18.00 V

All of our roasts are served with roasted Maris Piper potatoes, honey glazed root vegetables, cider braised red cabbage, Yorkshire pudding, local seasonal greens & homemade gravy

#### **ADD CAULIFLOWER CHEESE 5.00**

# **MAINS**

Real ale battered haddock fillet, hand cut triple cooked chips, pea puree,homemade tartare sauce, curry sauce 22.00 DFA

Baked gnocchi, roasted Crown Prince pumpkin, camembert, radicchio compot, toasted pumpkin seeds 19.00 V/DFA

H&H Beef burger - 6oz Beef chuck, smoked streaky bacon, Red Leicester cheese, house burger sauce, marinated beef tomato, brioche bun, ale battered gherkin, skin on fries 17.50 DFA / GFA

Piggotts butchers local venison burger, soused autumn veg, peppercorn mayo, baby gem lettuce Stilton sauce & skin on fries 18.50 DFA

Piggots Butcher's 8oz steak cuts, pan fried in garlic butter, field mushroom, braised leek, hand cut triple cooked chips & dressed rocket  $\,$  GFA  $\,$  DFA  $\,$  26.00

**ADD A STEAK SAUCE:** 

HARISSA 3.50 PEPPERCORN 3.50 STILTON SAUCE 3.50

#### **SIDES**

Pumpkin spiced skin on fries, garlic aioli 6.00 GF / DF

Koffman thick cut chips 5.00

Soused autumn vegetables & toasted pumpkin seeds 5.00 GF / DF

Bubble & squeak 7.00

The itsy bitsy small print...10% service charge added to tables of 2 or more

V – Vegetarian VE – Vegan

\*GFA - Gluten free version of the dish available / DFA - Dairy free version of the dish is available. Please note that these dishes will need to be altered to meet your dietary requirements.

Due to the size & nature of our kitchen we cannot guarantee that any of our dishes do not contain traces of nuts. Fish may contain bones

Prices are listed in £ Sterling