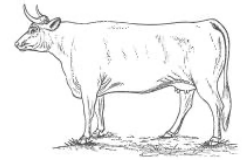




THE HAYLOFT

BAR AND GRILL



STARTERS AND SMALL PLATES

Beetroot & Chickpea Dip	5.75
With goats' cheese, hazelnuts & char-grilled pitta bread (VGN)	
Cheese Soufflé	6.50
Twice baked soufflé with cream, green onion, beetroot & goats cheese salad (V)	
Chilli Beef	7.50
Sweet and sticky shredded chilli beef with stir-fry vegetables & nigella seeds	
Salmon	6.50
Potted salmon with bread crisps, pickled apple & red onion	
Soup of the Day	5.75
Please ask for our soup of the day	

SIDES

French Fries	4
House Salad	4
Beer battered onion rings	4
Seasonal Vegetables	4



THE MAIN EVENT

Family Service Sunday Lunch

Sunday Roast

15.95

Select one meat or vegetarian option per person

Beef Brisket

Roast Chicken

Pork belly

Mushroom Pithivier (V & Vgn)

Served with homemade Yorkshire puddings, the perfect roast potatoes, and seasonal vegetables



CLASSICS

Curry

14.95

Homemade sweet potato and butternut squash curry with rice & poppadums

(V)

Farmhouse Burger

14.95

Homemade 8oz beef burger, toasted brioche bun, smoked cheddar, onion jam, onion ring, slaw & hand cut chips

Mac n' Cheese

12.95

Fresh macaroni cooked in Spinney fields Cheddar (V)

Add chicken & bacon

14.50

Fish & Chips

15.95

Beer battered line caught Cod, mushy peas & homemade tartare sauce with hand cut chips

(Gluten free available)

AFTERS

Sticky Toffee Pudding

6.75

Served with toffee sauce and ice-cream

Posset

6.75

Lemon posset with homemade shortbread & blueberry compote

(GF available)

Pannacotta

6.75

Rhubarb and honey panna cotta with hazelnut & gingerbread crumb

(GF available)

Mousse

6.75

Chocolate mousse with a pistachio crumb & Chantilly cream

(GF available)

Tart

6.75

Warm Bakewell tart with vanilla ice cream