

The Hayhurst Arms

~ Saturday 16th February 2019 ~

While You Wait

Sloe gin fizz - A delicious blend of sloe gin topped up with Prosecco 6.45

Kir Royale Prosecco topped with refreshing creme de cassis 6.95

Starters, Nibbles and Things to Share

Sweet potato soup with coriander and lime crème fraîche 5.95

Butternut squash tortellini with a sun blushed tomato dressing 5.95

Chicken liver pâté with carrot and apricot chutney and granary toast 6.95

Pan fried Scallops with a cauliflower puree, black pudding and an apple and endive salad 10.95

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes 7.95

Smoked mackerel rillettes with cucumber and fennel salad and rye toast 6.95

Pan fried wild mushrooms on toast with spinach, garlic and truffle oil 6.75

Nocellara olives 3.95

Beetroot hummus with flat bread 3.75

Garlic prawns 6.25

Crispy Brie with apricot chutney 4.95

Crispy baby squid with sweet chilli sauce 5.45

Pork chipolatas with honey mustard 3.50

BBQ chicken wings 4.95

Cauliflower fritters with curried mayonnaise 4.45

Camembert baked in sour dough with garlic and rosemary with walnut and apple salad and chutney 13.95

Charcuterie board; chicken liver pate, cured meats, goats cheese balls, pickles, artichokes, olives, carrot and apricot chutney and granary toast (great for sharing) 18.95

Veggie board deep fried goat's cheese, halloumi fries, quiche, hummus, cauliflower fritter's, olives and toasted ciabatta 17.95

Mains

Garlic and tarragon chicken breast with pappardelle pasta, wild mushroom and spinach 14.95

Venison, rabbit and pheasant suet pudding with buttered mash sautéed greens and gravy 14.95

Duck breast with potato fondant, black cherry sauce, sweet potato puree and kale 18.95

10oz rib eye steak served with portobello mushrooms, tomato, chunky chips and pepper sauce 23.95

Pan fried seabass with new potatoes, dill, spinach, tempura spring onions and lemon butter sauce 16.95

Stilton, caramelised red onion and potato pie with carrot purée and redcurrant jus 12.95

Braised shoulder of lamb with dauphinoise potatoes, carrot mash and rosemary gravy 17.25

6oz fillet steak with Portobello mushrooms, peppercorn sauce, tomato and chips 25.95

Warm crispy beef salad served with sweet chilli dressing and chili roasted cashew nuts 13.75

Wild mushroom risotto with tarragon, rocket and truffle oil 9.95

Steak burger topped with bacon and cheddar served with coleslaw and chunky chips 13.45

Deep fried cod in beer batter with chips, mushy peas and tartare sauce 13.75/9.95

Traditional pork sausages served with buttered mash, spring greens and onion gravy 11.75/8.95

Thai red sweet potato and aubergine curry with coconut rice and tempura broccoli 12.95

Honey roasted ham (served cold) with eggs and chunky chips 11.75/8.95

SIDE ORDERS

Buttered vegetables 3.75

Beer battered onion rings 3.25

Mixed salad with house dressing 3.95

Chunky chips 3.50

Fries 3.50

Garlic bread with cheese 3.95

Lite Bites & Sandwiches

- Rump steak sandwich served pink** with Dijon, tarragon mayonnaise and fries 10.95
- Cheddar, spinach and leek quiche** with crème fraîche new potato salad 9.25
- Smoked haddock fishcake** and poached egg with chive and caper sauce 9.95
- Open prawn sandwich** with Marie Rose mayonnaise served on granary bread 7.95
- Lancashire cheese and spring onion mayonnaise** with beetroot chutney on white bread 5.95

Puddings and Ice Creams

Assiette of desserts; triple chocolate brownie, vanilla creme brûlée, lemon curd Eton mess and chocolate dipped strawberries 9.95

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.25

Dark chocolate, Cointreau and orange trifle 6.95

Toasted waffle with glazed pineapple, passion fruit sauce and coconut ice cream 6.45

Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.25

Crème brûlée with shortbread biscuits 5.95

Apple and blackberry crumble with vanilla custard 5.95

Cheshire Farm ice cream - choose from: vanilla - strawberries and cream - honeycomb - banoffee - chocolate

Cheshire Farm sorbet - choose from: blackcurrant - lemon - green apple - raspberry - mulled wine

3 Scoops 5.25 / 1 Scoop 1.75

A selection of British farmhouse cheeses; Kidderton Ash Goat's, Appleby's Cheshire, Mrs Kirkham's Lancashire, French Brie, Shropshire Blue with biscuits, chutney and celery

Choose 5 cheeses to share 10.95 or enjoy 3 on your own 6.95

Teas and coffees

Tea, including a few varieties 2.50

Cafetière coffee 2.85

Caramel Latte 3.10

Latte 2.95

Gingerbread Latte 3.10

Cappuccino 2.95

Irish coffee 5.25

Americano 2.95

Hot chocolate 2.95

Coffee and Small Pudding

Choose a mini version of our puddings with tea or coffee of your choice (excluding liqueur coffees)

6.95

Sticky toffee pudding

Warm chocolate brownie

Crème brûlée

Waffle and toffee sauce

The Hayhurst Arms

With Allergen Information

~ Saturday 16th February 2019 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

While You Wait

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Sloe gin fizz - A delicious blend of sloe gin topped up with Prosecco £6.45

Kir Royale Prosecco topped with refreshing creme de cassis £6.95

Starters, Nibbles and Things to Share

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Sweet potato soup with coriander and lime crème fraîche £5.95

Contains: Gluten, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Butternut squash tortellini with a sun blushed tomato dressing £5.95

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Chicken liver pâté with carrot and apricot chutney and granary toast £6.95

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Pan fried Scallops with a cauliflower puree, black pudding and an apple and endive salad £10.95

Contains: Gluten, Molluscs, Milk, Sulphur Dioxide

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes £7.95

Contains: Gluten, Soya, Sesame

Smoked mackerel rillettes with cucumber and fennel salad and rye toast £6.95

Contains: Gluten, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Pan fried wild mushrooms on toast with spinach, garlic and truffle oil £6.75

Contains: Gluten, Milk

Nocellara olives £3.95

Contains: Sulphur Dioxide

Beetroot hummus with flat bread £3.75

Contains: Gluten, Soya, Milk, Sesame

Garlic prawns £6.25

Contains: Crustaceans, Milk

Crispy Brie with apricot chutney £4.95

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Crispy baby squid with sweet chilli sauce £5.45

Contains: Gluten, Molluscs, Sesame, Sulphur Dioxide

Pork chipolatas with honey mustard £3.50

Contains: Gluten, Celery, Mustard, Sulphur Dioxide

BBQ chicken wings £4.95

Contains: Gluten, Soya, Sesame, Sulphur Dioxide

Cauliflower fritters with curried mayonnaise £4.45

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Camembert baked in sour dough with garlic and rosemary with walnut and apple salad and chutney £13.95

Contains: Gluten, Nuts, Milk, Celery, Sulphur Dioxide

Charcuterie board; chicken liver pate, cured meats, goats cheese balls, pickles, artichokes, olives, carrot and apricot chutney and granary toast (great for sharing) £18.95

Contains: Gluten, Egg, Soya, Milk, Sesame, Sulphur Dioxide

Veggie board deep fried goat's cheese, halloumi fries, quiche, hummus, cauliflower fritter's, olives and toasted ciabatta £17.95

Contains: Gluten, Egg, Soya, Milk, Mustard, Sesame, Sulphur Dioxide

Mains

Garlic and tarragon chicken breast with pappardelle pasta, wild mushroom and spinach £14.95

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Venison, rabbit and pheasant suet pudding with buttered mash sautéed greens and gravy £14.95

Contains: Gluten, Fish, Milk, Celery, Sulphur Dioxide

Duck breast with potato fondant, black cherry sauce, sweet potato puree and kale £18.95

Contains: Milk, Celery, Sulphur Dioxide

10oz rib eye steak served with portobello mushrooms, tomato, chunky chips and pepper sauce £23.95

Contains: Gluten, Milk, Mustard, Sulphur Dioxide

Pan fried seabass with new potatoes, dill, spinach, tempura spring onions and lemon butter sauce £16.95

Contains: Gluten, Fish, Milk, Sulphur Dioxide

Stilton, caramelised red onion and potato pie with carrot purée and redcurrant jus £12.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Braised shoulder of lamb with dauphinoise potatoes, carrot mash and rosemary gravy £17.25

Contains: Milk, Celery, Sulphur Dioxide

6oz fillet steak with Portobello mushrooms, peppercorn sauce, tomato and chips £25.95

Contains: Milk, Celery, Mustard, Sulphur Dioxide

Warm crispy beef salad served with sweet chilli dressing and chili roasted cashew nuts £13.75

Contains: Nuts, Milk, Celery, Sesame, Sulphur Dioxide

Wild mushroom risotto with tarragon, rocket and truffle oil £9.95

Contains: Celery

Steak burger topped with bacon and cheddar served with coleslaw and chunky chips £13.45

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £13.75

Contains: Gluten, Egg, Fish, Milk, Mustard, Sulphur Dioxide

Traditional pork sausages served with buttered mash, spring greens and onion gravy £11.75

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Thai red sweet potato and aubergine curry with coconut rice and tempura broccoli £12.95

Contains: Celery

Honey roasted ham (served cold) with eggs and chunky chips £11.75

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

SIDE ORDERS

Buttered vegetables £3.75

Contains: Milk, Sulphur Dioxide

Beer battered onion rings £3.25

Contains: Gluten, Sulphur Dioxide

Mixed salad with house dressing £3.95
Contains: Celery, Mustard, Sulphur Dioxide

Chunky chips £3.50

Fries £3.50

Garlic bread with cheese £3.95
Contains: Gluten, Soya, Milk

Lite Bites & Sandwiches

Rump steak sandwich served pink with Dijon, tarragon mayonnaise and fries £10.95
Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Cheddar, spinach and leek quiche with crème fraîche new potato salad £9.25
Contains: Egg, Milk, Mustard

Smoked haddock fishcake and poached egg with chive and caper sauce £9.95
Contains: Gluten, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Open prawn sandwich with Marie Rose mayonnaise served on granary bread £7.95
Contains: Gluten, Crustaceans, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Lancashire cheese and spring onion mayonnaise with beetroot chutney on white bread £5.95
Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Puddings and Ice Creams

Assiette of desserts; triple chocolate brownie, vanilla creme brûlée, lemon curd Eton mess and chocolate dipped strawberries £9.95

Contains: Gluten, Egg, Soya, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.25
Contains: Egg, Soya, Milk

Dark chocolate, Cointreau and orange trifle £6.95
Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Toasted waffle with glazed pineapple, passion fruit sauce and coconut ice cream £6.45
Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.25
Contains: Egg, Soya, Milk

Crème brûlée with shortbread biscuits £5.95
Contains: Gluten, Egg, Milk

Apple and blackberry crumble with vanilla custard £5.95
Contains: Gluten, Milk

Cheshire Farm ice cream - choose from: vanilla - strawberries and cream - honeycomb - banoffee - chocolate

Cheshire Farm sorbet - choose from: blackcurrant - lemon - green apple - raspberry - mulled wine
3 Scoops 5.25 / 1 Scoop 1.75

A selection of British farmhouse cheeses; Kidderton Ash Goat's, Appleby's Cheshire, Mrs Kirkham's Lancashire, French Brie, Shropshire Blue with biscuits, chutney and celery

Choose 5 cheeses to share 10.95 or enjoy 3 on your own 6.95

Teas and coffees

Tea, including a few varieties £2.50

Contains: Gluten, Milk, Sulphur Dioxide

Cafetière coffee £2.85

Contains: Gluten, Milk, Sulphur Dioxide

Caramel Latte £3.10

Contains: Gluten, Milk

Latte £2.95

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Gingerbread Latte £3.10

Contains: Gluten, Milk

Cappuccino £2.95

Contains: Gluten, Milk, Sulphur Dioxide

Irish coffee £5.25

Contains: Gluten, Milk, Sulphur Dioxide

Americano £2.95

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Hot chocolate £2.95

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Coffee and Small Pudding

Choose a mini version of our puddings with tea or coffee of your choice (excluding liqueur coffees) £6.95

Sticky toffee pudding

Warm chocolate brownie

Crème brûlée

Waffle and toffee sauce

cheshire farm ice cream choose three scoops from Vanilla, Strawberry, Chocolate. £5.25

Contains: Gluten, Egg, Nuts, Soya, Milk

Cheshire Farm sorbet - choose three scoops from Lemon, Green apple, Blackcurrant or Raspberry £5.25

Contains: Gluten, Sulphur Dioxide

Single scoop £1.75

Contains: Soya, Milk

Two scoop £3.50

Contains: Egg, Soya, Milk, Sulphur Dioxide

Warm chocolate brownie with vanilla ice cream and chocolate sauce £3.95

Contains: Gluten, Egg, Soya, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £3.95

Contains: Egg, Soya, Milk

Crème Brûlée with shortbread biscuit £3.95

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Toasted waffle with toffee sauce and banana ice cream £3.95

Contains: Gluten, Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Creme Brulee £6.95

Contains: Gluten, Egg, Milk

Toasted Waffle with toffee sauce £6.95

Contains: Gluten, Egg, Soya, Milk

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £9.95

Contains: Gluten, Egg, Fish, Mustard, Sulphur Dioxide

A selection of local farmhouse cheeses, biscuits and quince jelly and chutney: Enjoy on your own (choose 3 cheeses)
£6.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Honey roast ham with egg and chips £9.45

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Cumberland sausages with mash and onion gravy £9.45

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

A selection of six local cheeses, biscuits and chutney to share: £10.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Toasted bloomer with butter and jam £2.80

Contains: Gluten, Soya, Milk

Toasted tea cake with jam and butter £2.60

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Bacon bundle Cuppa (tea or coffee) and bacon buttie £5.95

Contains: Gluten, Egg, Soya, Milk

Bacon footie Cuppa (tea or coffee) and bacon buttie £4.00

Contains: Gluten, Egg, Soya, Milk

Sausage sandwich on toasted brioche £4.50

Contains: Gluten, Egg, Soya, Milk

Open prawn sandwich with Marie Rose mayonnaise served on granary bread £7.95

Contains: Gluten, Crustaceans, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide