haylaz

STARTERS

Scottish Blue Mussels
Sea herbs, confit shallots, whipped Icelandic lava butter
11

King Prawns
Panko-crumbed black salsify, nori ash, bouillabaisse sauce, aioli
12

Mushroom Tart
Wild mushrooms, goat's curd, walnuts, winter cress
10

Sheep Chop
Green apple variations, compote, pickled apple, slaw
13

Chicken Liver & Foie Gras Pâté
Reserve whiskey, Nordic pickles, fermented chunky
12.50

Seared Bluefin Tuna
Green papaya, mango, lime, caper berries, Manuka honey
12

SIDES

Triple-Cooked Beef Fat Chips
6.50

Creamed Potato
5.50

Sautéed Spinach
5

Roast Seasonal Root Vegetables
6.50

Garden House Salad
7

Hand-Cut Fries
5

DESSERTS

English Pear Tatin
Blackberry compote, Devonshire cream
9

Dark Chocolate & Triple Sec Mousse
Salted shortbread
9.50

Polenta & Seville Orange Cake
Rosewater syrup
8

MAINS

Short Rib
Black coffee & maple syrup, sage croquettes, glazed heritage carrot, sautéed greens
24

Pan-Seared Sea Bass
Saffron ratatouille, pancetta lardons
22

Woodland Roast Chicken
Woodland mousse, chestnut variations, ceps, marrow jus
22

Dry-Aged Ribeye
Red wine jus, watercress, served with triple cooked beef fat chips
33

Roast Vegetable Lasagne
Black truffle, pumpkin, courgette, skyr, almond foam, toasted seeds
20

Whole Lemon Sole
Caper butter, parsley potatoes, autumn greens
28

Beetroot & Red Onion Tarte Tatin
Seasonal leaves, crème fraîche
18

MEAT FEAST FOR TWO

Grilled ribeye, boerewors sausage, saffron corn-fed poussin, black coffee short rib

Bone marrow jus, chimichurri sauce, lime tzatziki, warm flatbread

59