

Menu subject to change  
Available Saturday evenings only

## Taste of Haywards

To be taken by the entire table

Amuse Bouche

### Pumpkin, Blue Cheese, Walnuts

Pumpkin velouté & puree, blue cheese mousse

*Framingham, Marlborough Riesling, 2021 Marlborough, NEW ZEALAND*

### Halibut, Fennel, Grapes

Roasted fillet of halibut, roasted fennel & puree, verjus sauce

*Coastal Reach, Pinot Noir Rose, 2021 Kent, UK*

### Duck, Cabbage, Plum

Honey & miso glazed duck breast, duck leg croquette,  
cabbage puree, plum gel

*Bodegas Lan Reserva, Rioja, 2016, Rioja, SPAIN*

Pre Dessert

### Rhubarb, Crème Patisserie, Lemon

Rhubarb mille-feuille, rhubarb sorbet & crisp, lemon curd

*Château Delmond, Sauternes, 2018 Bordeaux, FRANCE*

£62.50 per person

£107.50 per person with wine pairing

An optional 12.5% gratuity will be added to your bill