



Haywards Seasonal 4 Course Lunchtime Tasting Menu

To be taken by the entire table

Our seasonal lunchtime tasting menu is a celebration of the finest local produce & is available Friday to Saturday lunchtimes.

Enjoy four courses prepared by our team of chefs, which explore each season's flavours, colours & textures.

Optional cheese course available at £13 supplement.

£52.50 per person
£80 per person with wine pairing

An optional 12.5% gratuity will be added to your bill

*Please advise us of any allergies or intolerances,
alternatively request to view our allergen matrix*

Lunch Menu

Starters

Pumpkin, Blue Cheese, Walnuts

Pumpkin velouté & puree, blue cheese mousse

Salmon, Mushroom, Ponzu

Cured salmon, mushroom consommé, ponzu gel

Mains

Pollock, Crab, Parsnip

Fillet of pollock, crab bisque, hispi cabbage

Pork, White Beans, Chorizo

Braised pork cheek, white bean cassoulet, gremolata

Side Dishes £5

Desserts

Rhubarb, Crème Patisserie, Lemon

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

British Cheese Selection

Accompaniments

£36.50 for 2 courses including a glass of wine

£47.50 for 3 courses including a glass of wine

An optional 12.5% gratuity will be added to your bill