

Menu subject to change



Haywards Seasonal Four Course Lunchtime Tasting Menu

To be taken by the entire table

Amuse Bouche

Pumpkin, Blue Cheese, Walnuts

Pumpkin velouté & puree, blue cheese mousse

Pollock, Crab, Parsnip

Fillet of pollock, crab bisque, hispi cabbage

Pork, White Beans, Chorizo

Braised pork cheek, white bean cassoulet, gremolata

Optional Cheese Course

£13 supplement

Pear, Chestnut, Lemon

Pear mille-feuille, chestnut sorbet, lemon curd

Petit Fours

£52.50 per person

£80.00 per person with wine pairing

An optional 12.5% gratuity will be added to your bill