

## TO START

<b>SEARED SCALLOPS</b> chilli jam, pickled mooli	13.00
<b>ANTIPASTI</b> artisan bread, hummus, sundried tomatoes, olives	6.00pp
<b>GRILLED WYE VALLEY ASPARAGUS (v) (n)</b> romesco sauce, crispy Radbourne quail's eggs, toasted almonds	6.00
<b>HAM HOCK &amp; POXONS BLACK PUDDING TERRINE</b> watercress, rhubarb, toast	6.50

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## MAINS

<b>THE HACKWOOD BURGER</b> grilled brioche bun, skin on fries, baby gem, streaky bacon, applewood cheese	15.00
<b>BEER BATTERED HADDOCK</b> skin on fries, pea puree, tartare sauce, charred lemon	14.00
<b>THE VEGGIE HACKWOOD BURGER</b> grilled brioche bun, skin on fries, baby gem, beef tomato, applewood cheese	13.00
<b>CAESER SALAD</b> garlic croutons, shaved parmesan, anchovies, baby gem with roast chicken	12.00
with halloumi	11.00
<b>GRESSINGHAM DUCK BREAST</b> red quinoa, hazelnut jus, wild mushroom	19.00
<b>ROAST COD FILLET</b> kelp butter sauce, green beans, jersey royal potato cake	18.00
<b>ROASTED AUBERGINE (ve) (n)</b> black garlic, pine kernels, chickpea ragout, basil	12.00

\*Whilst our team & our suppliers adhere to strict standards, we do prepare food and cakes in our kitchens where nuts, gluten and other allergens are present\*