



A La Carte

Starters

Soup of the Day served with fresh bread	£7.00
Local Oak Smoked Salmon watercress salad, house dressing and capers	£9.90
Chicken Liver Parfait red onion marmalade, crisp bread	£7.50
Twice Baked Goat Cheese Souffle (V) served on a waldorf salad	£8.00
Sauteed Queenies bacon, garlic & white wine cream sauce	£9.90

Main Courses

8oz Rump Steak	£22.00
10oz Ribeye Steak	£28.00
8oz Prime Fillet Steak	£32.00
30oz Côte de Boeuf (serves 2)	£64.00
Lamb Shank , creamed potatoes, roast root vegetables	£24.50
Catch of The Day	TBC

All Main Courses from the grill come with real chips and greens,

plus a sauce of your choice
Peppercorn, Bearnaise or Garlic Butter

Additional Side Dishes

Creamed Potatoes	£3.00	Mixed Leaf Salad	£3.00
Chips	£3.00	Greens	£3.00
New Potatoes	£3.00		



Desserts

Chocolate Fondant with chocolate ice cream	£7.50
Sticky Toffee Pudding butterscotch sauce and ice cream	£7.50
Vanilla Creme Brulee with shortbread	£7.50
British Cheeses biscuits and chutney	£9.50

Dessert Wine by the Glass (125ml)

Monbazillac, Domaine de Grange Neuve 2010	£5.00
Akashi Plum Sake	£7.00
Klein Constantia Vin De Constance 2008	£16.50

Ports by the Glass

Churchill's Reserve	£3.50
Churchill's LBV	£4.50
Taylor's Vintage 1985	£13.50

(All prices are inclusive of 20% V.A.T.)

HAWORTHS

Friday and Saturday

Tasting Menu

Amuse Bouche

*Trio of Close Leece Farm Salami
with a carrot hummus*

or

*Smoked Haddock Fish Cake
rarebit glazed fillet*

The Soup Course

*Fillet of Monkfish **
served with polenta*

or

*Loin of Loughton Lamb
royale potatoes, falafel & aubergine puree*

*Selection of British Cheeses ***

or

Assiette of Desserts

Coffee, Tea and Petit Fours

*** £5.00 Supplement, if taken as a course*

Menu Price £45.00 per person Including 20% Vat