



HEATHCOCK

- PUB & DINING -

Seasonal Menu

Lunch & Dinner

House Sourdough, Focaccia & Butter £5

Welsh Rarebit £5

Venison Fritters & Brown Sauce £5

Roasted Cauliflower, Fried Oyster Mushrooms & Almonds

British Seafood Risotto

Pan Fried Scallops, Roasted Butternut Squash & Crispy Chicken Skin

Crispy Pig's Cheek, Mustard, Chicory & Pickled Apple

Red Wine Braised Beef Shin Pappardelle & Pecorino

Cavatelli, Jerusalem Artichoke, Ricotta, Chicory & Pear

Pan Fried Hake, Leeks, Car-y-Mor Cockles & Fondant Potato

Braised Pork Shoulder, White Onion Gravy, Mustard & Mash

Rare Roast Hanger Steak, Green Peppercorn Sauce, Oyster Mushrooms & Chips

Braised Duck Leg, Confit Potato, Roasted Carrot & Aioli

Steak & Guinness Pie, Chips & Buttered Hispi (for 2)

Heathcock Cassoulet, Confit Duck Leg, Braised Red Cabbage & Aioli (for 2)

Buttered Hispi £4

Confit Potato £5

Fried New Potatoes & Garlic Butter £5

Rhubarb Souffle & Milk Ice Cream

Sticky Toffee Pudding & Treacle Sauce

Warm Chocolate Mousse, Salted Caramel Ice Cream & Almonds

Buttermilk Pudding, Poached Rhubarb & Honeycomb

Lemon Curd Baken Alaska

British Cheeseboard, Apple Chutney & Walnut Loaf (£5 Supplement)

2 Course £39 / 3 Course £49

Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.