



HEATHCOCK
- PUB & DINING -

**Early Spring
Seasonal Sample Menu
Lunch & Dinner**

Angel Bakery Sourdough & Butter £3
Welsh Rarebit £7
Crispy Lamb Belly & Aioli £5
Grilled Ox Heart Skewers & Chopped Green Sauce £5

Fried Local Oyster Mushrooms, Confit Egg Yolk, Sourdough & Gorwydd
Pan Fried Chalk Stream Trout, Rhubarb & Horseradish Creme Fraiche
Mussels, White Wine, Jersey Royals, Sea Lettuce & Smoked Cod's Roe
Crispy Ham Hock, Wye Valley Asparagus, Parsley Sauce & Mustard
Grilled Beef Tongue, Roasted Carrots & Aioli

Roasted Cauliflower Risotto, Wye Valley Asparagus & Almonds
Pan Fried Hake, Roasted Onion, Oyster Mushrooms, Leeks & Mussels
Roast Duck Leg, Smoked Bacon, Red Wine, Cavolo Nero & Duck Fat Potato
Braised Ox Cheek, Wild Garlic Mash & Purple Sprouting Broccoli
Roast & Braised Welsh Lamb Breast, Asparagus, Dauphinoise & Mint Sauce
Whole Baked Plaice, White Wine, Cockles, Mussels, Fennel & Fried New Potatoes *(for 2)*
Steak & Ale Pie, Buttered Hispi & Chips *(for 2)*

Buttered Hispi £4
Pickled Red Cabbage, Beetroot, Chervil & Horseradish Crème Fraiche £5
Fried New Potatoes & Wild Garlic Butter £5
Confit Potato £5

Rhubarb Souffle & Milk Ice Cream *(15-20 minutes)*
Buttermilk Pudding, Blood Orange & Honeycomb
Chocolate Mousse, Amaretti Biscuits, Crème Fraiche & Hazelnuts
Madeleines, Salted Caramel & Poached Pear
Poached Rhubarb & Almond Mille Feuille
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.