

# THE MUTTON

AT HAZELEY HEATH

## NIBBLES

Warm Cheese Gougeres £5    Mini Chorizos £6    Sourdough, Whipped Butter £6

## CHARCUTERIE

Jamon Aragon, Smoked Lomo, Salchichon, Crispy Ears and Pickles £13

## STARTERS

Jerusalem Artichoke Veloute, Roasted Chestnuts, Sage Beurre Noisette £9.5

Homemade Crumpet, Confit Chicken, Mustard Sauce £10.5

Home Cured Salmon, Beetroot, Pickled Cucumber Chutney £11

Creamed Wild Mushrooms on Sourdough, Slow Cooked Egg, Parsley Gremolata £10

## MAIN COURSE

Honey Roasted Duck, Choucroute, Pancetta, Pear, Peppered Jus £28

Fish and Chips, Hodmedod's Mushy Peas, Curry Sauce, Tartare £21

Roasted Cauliflower Gnocchi, Grilled Cauliflower, Barkham Blue, Pickled Grapes(V) £21

Braised Venison 'Cottage' Pie, Red Cabbage, Charred Broccoli £22

## GRILL

Sirloin Steak, Bearnaise Butter, Fries, Pickled Shallot, Parmesan and Rocket Salad £32

Grilled Mutton Shoulder, Hasselback Potato, Sprouts, Mutton Croquettes and Chestnuts £28

Grilled Halibut, Warm Tartare Sauce, Seasonal Greens £28

## SIDES

Fries £4.5    Sprouts and Chestnuts £5    Chips £4.5

Hasselback Potatoes £5.5    Parmesan, Truffle Fries £6    Rocket, Parmesan Salad £4.5

# THE MUTTON

AT HAZELEY HEATH

## DESSERTS

Dark Chocolate Mousse, Pineapple Sorbet, Black Pepper Crumble £9.5

Custard Tart, Nutmeg, Coffee £9.5

Christmas Pudding, Brandy Custard £9.5

Cinnamon Madeleines, Brandy Caramel (20 mins) £9

Pear Sorbet, Chilled Grey Goose Vodka £8

Affogato £6

## ICE CREAM

Vanilla, Coffee, Chocolate Sorbet, Raspberry Sorbet

1 Scoop £3 2 Scoop £5 3 Scoop £6.5

## CHEESE

Heckfield, Barkham Blue, Rosary Ash, Maida Vale

Served with Seeded Starter Dough Crackers and Homemade Chutney

Two £9 Three £12 Four £15

## ORIGINAL BEANS CHOCOLATE

70g per bar

Esmeraldas, Ecuador, 50%,

Almond, Barley, Gianduja

£9.75

Beni Wild, Bolivia, 66%,

Honey, Apricot, Jasmine

£9.75

Piura, Peru, 75%

Lime, Prune, Pecan

£9.75

## SWEET

2017 Rupe Re Vendemmia, Tardiva, Trentino, Italy

£7.5

2019 Muscat de Frontignan, Château de Stoney, Languedoc, France

£6.5

2013 Tokaji Aszu 5 Puttonyos, Classic Winery, Mád Hungary

£24

2018 Maury, Domaine Pouderoux, France

£6.5

Grahams 10 Y O Tawny Port

£5.5

## DIGESTIVES

Château de Lacquy 7yr VSOP Bas-Armagnac

25ml

£7.5

Paul Giraud "Napoleon" Grand Champagne 1er Cru Cognac

£12

Morin 15yr Hor's d'Arge Calvados

£9

Please make us aware of any allergies and ask for further details of dishes that contain allergens (v) Vegetarian \*Contains traces of nuts.

This menu is subject to a discretionary 12.5% service charge. All prices include VAT.