



THE
HAUGHTON ARMS
HOTEL

STARTERS

SOUP OF THE DAY (V) £4.50

SERVED WITH WARM CRUSTY BREAD.

MUSSELS & BACON COOKED IN CIDER £6.75

STEAMING FRESH MUSSELS IN CIDER WITH BACON ENHANCING THE SWEET SAVOURY TASTE.

SALMON & HADDOCK FISHCAKE £5.50

DRESSED WITH BABY LEAF SALAD AND TARTARE SAUCE.

BRUSSELS PATE £5.50

DRESSED WITH BABY LEAF SALAD AND RED ONION CHUTNEY ON TOASTED CIABATTA.

PRAWN COCKTAIL £6.00

SERVED IN A MARIE ROSE SAUCE, MIXED LEAF SALAD, LEMON, BROWN BREAD & BUTTER.

BREADED BRIE £5.50

DEEP FRIED, SERVED WITH MIXED LEAF SALAD AND CRANBERRY.

SALT BAKED BEETROOT (V)(GF) £4.50

SERVED WITH FETA CHEESE AND PICKLED ONION.

CRAB ON TOAST £6.00

BROWN AND WHITE CRAB MEAT, LEMON MAYO AND LAMB'S LETTUCE.

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❧ MAINS ❧

ABERDEEN ANGUS SIRLOIN STEAK 8OZ (GF) £18.00

ABERDEEN ANGUS FILLET STEAK 8OZ (GF) £22.00

BOTH SERVED WITH TRIPLE COOKED CHIPS, PORTOBELLO MUSHROOM, CHERRY VINE TOMATOES, PEAS AND ONION RINGS.

MIXED GRILL £14.50

RUMP STEAK, PORK SAUSAGE, LAMP RUMP, GAMMON, BLACK PUDDING, FRIED EGG, PEAS, MUSHROOM, TOMATO, ONION RINGS AND TRIPLE COOKED CHIPS.

SAUCES :

PEPPERCORN & BRANDY £2.00

DIANE SAUCE £2.00

BLUE CHEESE SAUCE £2.00

RACK OF LAMB £19.50

HERB CRUST RACK OF LAMB WITH DAUPHINOISE POTATO, HONEY GLAZED CARROTS, BUTTERED SAVOY CABBAGE AND DRIZZLED WITH A RED WINE REDUCTION.

BEEF WELLINGTON £21.50

SERVED WITH A TRUFFLE MASH, HONEY GLAZED CARROTS, BUTTERED SAVOY CABBAGE AND A RED WINE AND BEEF REDUCTION.

LEMON SOLE (GF) £22.00

SERVED WITH SHRIMP, CAPERS AND BROWN BUTTER, BRAISED RED CABBAGE AND BUTTERED NEW POTATOES.

SAGE INFUSED CHICKEN SUPREME (GF) £14.50

WRAPPED IN PARMA HAM AND SERVED WITH WILD MUSHROOMS, VOLUTE AND CHAMP MASH, HONEY GLAZED CARROTS AND BUTTERED SAVOY.

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MAINS

HADDOCK £13.50

BATTERED OR BREADED HADDOCK WITH TRIPLE COOKED CHIPS, PEAS OR SALAD AND LEMON AND TARTARE SAUCE.

WHITBY SCAMPI £12.50

SERVED WITH TRIPLE COOKED CHIPS, PEAS OR SALAD, LEMON AND TARTARE SAUCE.

WILD MUSHROOM RISOTTO (V) (GF) £12.50

SERVED WITH SHAVED PARMESAN, TRUFFLE DRESSING AND PEASHOOTS.

VEGETABLE WELLINGTON (V) £10.50

ROASTED BUTTERNUT SQUASH FETA AND SPINACH WRAPPED IN PUFF PASTRY.

HAUGHTON ARMS HOUSE BURGER £14.00

BEEF AND HAGGIS BURGER WITH SMOKED STREAKY BACON, LOCAL CHEDDAR, BEEF TOMATOES TRIPLE COOKED CHIPS AND MIXED LEAF SALAD.

HAUGHTON ARMS DIRTY BURGER £13.00

BEEF BURGER WITH BLUE CHEESE, BEEF TOMATOES, RED ONION RELISH, TRIPLE COOKED CHIPS AND MIXED LEAF SALAD.

CAJUN BREADED CHICKEN BURGER £12.50

SERVED WITH BEEF TOMATOES, CAJUN MAYO, TRIPLE COOKED CHIPS AND MIXED LEAF SALAD.

SIDE DISHES

GARLIC BREAD	£2.00	TRIPLE COOKED CHIPS	£2.50
GARLIC MUSHROOMS	£3.00	TOSSED SALAD	£2.50
ONION RINGS	£2.50		

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A SELECTION OF WINES TO COMPLIMENT YOUR MEAL

RED WINE

DON SEGUNDO MERLOT £19.00 LUIS FELIPPE EDWARDS, CHILE

POWERFUL BLUSH-RED COLOUR & BAGS OF WILD HERBS, PLUM & BLACKBERRY AROMAS. THE PALATE IS BALANCED WITH SILKY TANNINS THAT CREATE A PERSISTENT FINISH.

ZARAPITO MALBEC £20.00 MENDOZA, ARGENTINA

MALBEC IS KING IN ARGENTINA. FROM HIGHER SLOPES ABOVE SAN JUAN – RICH, FULL WITH LOVELY DAMSON & PLUM FRUIT, SOFT TANNINS WITH SUBTLE OAK.

ABADIA MILAGRO RIOJA JOVEN £23.00 RIOJA, SPAIN

A SULTRY & SEDUCTIVE RIOJA WITH RED AND BLACK BERRY FRUIT, SMOKY NOTES FROM AGEING IN AMERICAN OAK. BALANCED WITH SWEETNESS, PASTRY & VANILLA FINISH. 100% TEMPRANILLO GRAPES.

THE ROSE

THE PECKING ORDER PINOTAGE ROSE £17.00

BUBBLES

MASCHIO CAVALIERI PROSECCO SPUMANTE £25.00

VERY MOREISH PROSECCO SHOWING DIGESTIVE BISCUIT AROMAS WITH A CREAMY TEXTURE & PIN-PRICK BUBBLES.

BEERS

	PINT	½ PINT
TENNANTS	£3.60	£2.20
GUINNESS	£3.80	£2.20
CAL-BEST	£3.70	£2.20
MAGNER GOLD	£3.70	£2.20
STELLA 4%	£3.70	£2.20
REAL ALE	£3.60	£2.20

OTHER DRINKS

BOTTLE BEER	£3.50
MAGNERS	£4.10
MIXED FRUIT CIDER	£4.10
WINE SPRITZER	£6.00
MIXER	£2.40
ALCOPOPS	£3.50
J20	£2.40
CANS	£1.60
APPLETISER	£2.40
WATER BY THE BOTTLE	£2.40
DASH	£0.50
PINT SOFT	£3.00
½ PINT SOFT	£2.00

WHITE WINE

DON SEGUNDO SAUVIGNON BLANC £19.00 LUIS FELIPPE EDWARDS, CHILE

A DELICIOUS FRUIT-FILLED WINE FROM THIS REVERED GROWER. TROPICAL CITRUS FRUITS AND A BACK-DROP OF GRAPEFRUIT SHOWS THIS WINE TO ITS FULLEST.

VENDEMIA PINOT GRIGIO £20.00 VENETO, ITALY

FROM THE SHORES OF LAKE GARDA – A ZESTY, LIVELY PG SHOWING CITRUS & GREEN APPLE AROMAS BEFORE A PALATE FILLED WITH LEMON OVERTONES.

CATRIONA MCPHERSON'S CHARDONNAY £23.00 VICTORIA, AUSTRALIA

AROMAS OF TROPICAL FRUITS & PEACHES WITH JUST A HINT OF LIGHTLY TOASTED OAK. THE PALATE EXHIBITS FRESH, RIPE CHARDONNAY FLAVOURS OF MELON & FIG WITH A DELICATE, CREAMY TEXTURE & A CRISP, CLEAN FINISH.

TO ROUND OFF YOUR MEAL, WHY NOT TRY ONE OF OUR DELICIOUS GINS, WHISKIES, LIQUEURS OR PROSECCO.

PLEASE ASK A MEMBER OF STAFF ABOUT OUR VARIED SELECTION – WE WILL BE ONLY TOO HAPPY TO ASSIST.

SPIRITS & LIQUEURS

BOTTLE BEER	£3.50
WHISKY	£2.40
GIN	£2.50
OVD	£2.50
BACARDI	£2.60
VODKA	£2.50
MORGANS	£2.60
JACK DANIELS	£2.90
DISARONNO	£2.90
MALTS	FROM £4.00
PREMIUM VODKA	£2.80
PREMIUM GIN	£2.80
SLOE GIN	£2.50
BRANDY	£2.90
BAILEYS	£2.90
GRAND MARNIER	£2.90
COINTREAU	£2.90
ARCHERS	£2.80
SOUTHERN COMFORT	£2.70
LIQUEUR SHOTS	£2.80
PERNOD	£2.70
MALIBU	£2.70
DRAMBUIE	£2.80
TIA MARIA	£2.70