

THE HEATHCOTE

pub & restaurant

STARTERS

CHICKEN TIKKA SHASHLIK

A tikka marinated chicken skewer served on a rustic flatbread, finished with kachumber salad and mint yoghurt 5.95

SWEET CHILLI CHICKEN STRIPS

Crispy chicken strips drizzled with sweet chilli sauce and topped with fresh kachumber salad 6.50

STILTON & PEPPERCORN MUSHROOMS v

Roasted mushrooms topped with creamy peppercorn sauce and crumbled Stilton, served on garlic ciabatta 6.50

STUFFED MINI YORKSHIRES

Two mini Yorkshires filled with slow-cooked pulled beef, crispy onions and rarebit cheese sauce, served with our ultimate beef & red wine gravy 5.95

CAULIFLOWER WINGS vg

Crispy coated cauliflower florettes served with sticky chilli jam 5.95

BAKED CAMEMBERT

Thyme infused mini camembert topped with onion confit and served with warm ciabatta 7.50

SOUP OF THE DAY v

Homemade soup served with freshly baked focaccia 5.95

SALT & PEPPER CALAMARI

Finished with a crispy seasoned coating and served with aioli 7.25

CHICKEN LIVER PATÉ

Laced with Scotch whisky and served with caramelised onion confit and toasted ciabatta 5.95

SIDES

HOMEMADE ONION RINGS v 4.50

SKINNY FRIES vg 3.95

HOUSE CHIPS vg 3.95

HALLOUMI CHIPS v 6.50

GARLIC CIABATTA v 4.50

CHEESY GARLIC CIABATTA v 4.95

CHILLI CHICKEN STRIPS 5.95

GARLIC & THYME MUSHROOMS vg 3.95



For a tasty vegetarian alternative, swap the meat with a breaded protein fillet on any dish marked with a 

winter warmers

ROASTED PORK BELLY

Slow cooked pork belly served with caramelised apple, buttery mash and winter vegetables, finished with our rich red wine gravy 13.95

HONEY & MUSTARD CHICKEN SUPREME

Honey glazed bone-in chicken breast with smoked pancetta, served with dauphinoise potatoes, wholegrain mustard creamed leeks and tenderstem broccoli 14.95

PAN-FRIED SEABASS

Topped with lemon & tarragon butter and served with roasted new potatoes, steamed samphire, tenderstem broccoli and garlic, chilli & herb dressing 14.95

POSH PIGS

A trio of homemade pigs-in-blankets, served with buttery mash, garden peas and rich gravy, topped with onion chutney and homemade onion rings 12.50

CHICKEN TIKKA SHASHLIK

A rustic flatbread with two tikka marinated skewers drizzled with mint yoghurt on a mixed leaf, sunblush tomato & red onion salad, served with fries 12.95

BEEF BORDELAISE

Melt-in-the-mouth braised beef in a port & red wine gravy, served with buttery horseradish mash and winter vegetables 15.95

BUTTERNUT & AUBERGINE CURRY vg

A Sri Lankan style fragrant curry with roasted butternut squash, aubergine and spinach, served with steamed rice and a warm flatbread 13.50

CHICKEN, HAM & LEEK PIE

Shortcrust pie with a flaky pastry top, filled with mustard cream sauce, served with buttery mash and winter vegetables and a generous jug of gravy 13.95

STEAK, STOUT & MUSHROOM PIE

A packed shortcrust pie with tender beef, mushrooms and silverskin onions in Murphy's Irish Stout & Theakston's Old Peculiar gravy, served with mash, seasonal vegetables and a generous jug of gravy 14.95

CHICKEN & CHORIZO RIGATONI

Grilled chicken and chorizo tossed with rigatoni pasta in creamy tomato & mascarpone sauce, served with a side of garlic ciabatta 13.95

PUB CLASSICS

NEW YORK CHICKEN

Grilled chicken breast topped with smoky bacon, melted cheese and tangy BBQ sauce, served with fries and coleslaw 12.50

INSIDE-OUT CHICKEN KIEV

Panko breadcrumbed chicken topped with garlic butter, fresh rocket and Gran Moravia shavings, served with skinny fries and salad 13.95

BREADED SCAMPI

Wholetail Scottish scampi served with house chips, garden peas and tartare sauce 12.95

HALLOUMI 'FISH & CHIPS' v

Battered halloumi cheese served with house chips, mushy peas and sweet chilli sauce 13.95

SWEET CHILLI CHICKEN STRIPS

Homemade crispy chicken strips drizzled with sweet chilli sauce, served with skinny fries and slaw 12.50

TUXFORD CHICKEN

Grilled chicken topped with a Portobello mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 13.95

ATLANTIC COD & CHIPS

Jumbo cod freshly cooked in our crispy batter, served with house chips, mushy peas and tartare sauce 14.50

FANCY A FISHERMAN'S FEAST?

Add a Scottish scampi skewer 2.50

SWEET POTATO & SPINACH TART vg

Topped with red onion marmalade and sunflower seeds, served with roasted new potatoes and mixed leaf, sunblush tomato and cucumber salad 12.50

CHICKEN CAESAR SALAD

Mixed leaves, red onion, cucumber and sunblush tomatoes, topped with grilled chicken and bacon, creamy Caesar dressing and focaccia croutons 11.95

v Vegetarian vg Vegan

If you have any dietary requirements please speak with a manager before ordering. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and therefore it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim. Our cooking oil is produced from genetically modified soya. Menu descriptions do not include all ingredients. Please note our chips, fries and steaks are seasoned for taste. Full allergen information is available on request.

STEAKS & GRILLS

Our multi award winning Blackgate steaks are dry-aged on the bone for 7 days and matured for up to 28 days, then prepared, grilled and seasoned to perfection by our talented chefs.

All served with house chips, homemade onion rings and a mixed leaf salad with sunblush tomato, cucumber & red onion.

10oz PRIME RUMP
Topped with garlic butter 16.50

10oz SIGNATURE SIRLOIN
Topped with garlic butter 20.95

BLACK & BLUE
Prime 10oz Blackgate rump topped with a roasted Portobello mushroom, crumbled Stilton and creamy peppercorn sauce 19.95

SURF & TURF
Prime 10oz Blackgate rump steak topped with crispy calamari and served with garlic mayonnaise 19.95

HEATHCOTE MIXED GRILL
5oz rump steak, butcher's gammon, grilled chicken and two premium pork sausages, topped with a fried egg 19.50

RAISE THE STEAKS!
Upgrade your 5oz rump to 10oz! 3.00

10oz GAMMON
Topped with your choice of a fried egg or grilled pineapple ring 13.50
Add an extra fried egg or pineapple ring 1.00

TOP IT OFF WITH A DELICIOUS SAUCE v
Blue Cheese, Creamy Peppercorn or Chimichurri 3.50

BURGERS

All served with gem lettuce, tomato and tangy chilli jam in a brioche bun with fries & slaw.

CHEESE & BACON
Our gourmet beef burger topped with smoky bacon and melted cheese, finished with tangy gherkins 12.50

CAMEMBERT BURGER
Our gourmet beef burger stacked with oozing breaded camembert and chunky cranberry sauce 13.95

THE RAREBIT RODEO
Our gourmet beef burger loaded with slow-cooked pulled beef, stout & mustard cheese sauce and crispy onions 14.95



KOREAN PORK BAO BURGER

Slow cooked pork belly in tangy Korean BBQ sauce, served in a fluffy steamed bao bun with Asian slaw and pickles 13.95

CRISPY HALLOUMI v
Battered halloumi drizzled with sweet chilli sauce, topped with roasted red peppers 12.95

GARDEN BURGER vg
Beetroot, red pepper, red onion & quinoa in a seeded crumb, topped with naked slaw 11.95

BBQ CHICKEN & BACON
Homemade crispy chicken strips topped with smoky bacon, melted cheese and sticky BBQ sauce 12.50

DESSERTS

STICKY TOFFEE PUDDING
Hot sponge pudding oozing with sticky toffee sauce, served with a generous jug of custard 6.50

 CHEESECAKE
Creamy vanilla cheesecake loaded with toffee & chocolate sauces and crushed Cadbury Crunchie, served with cream 6.25

WHITE CHOCOLATE & RASPBERRY BLONDIE
A deliciously sticky Blondie filled with raspberry jam and topped with white chocolate & raspberries, served warm with vanilla ice-cream and winter berry compote 5.95

Kinder COOKIE DOUGH
Freshly baked chocolate chip cookie dough packed with Kinder chocolate pieces, topped with vanilla ice-cream and milk chocolate sauce 6.50

CHERRY BAKEWELL SPONGE
Almond suet sponge topped with pitted Morello cherries and rich raspberry jam, served with a generous jug of custard 5.95

 BREAD & BUTTER PUDDING
Homemade bread & butter pudding layered with Lotus Biscoff spread, biscuit crumb and extra Biscoff sauce to finish, served with vanilla bean ice-cream 6.25

LEMON MERINGUE ROULADE
Hand rolled crunchy meringue layered with cream and tangy Italian lemon curd, served with red berry compote and pouring cream 5.95

APPLE & BLACKBERRY CRUMBLE
A homemade winter classic; chunky apples and juicy blackberries topped with golden crumble, served with a generous jug of custard 5.50

CREATE YOUR OWN SUNDAE
Dairy ice-cream topped with cream and a flake. Choose from: Madagascan Vanilla, Strawberries & Cream, Honeycomb and Double Chocolate 5.25
Dairy-free vanilla bean ice-cream also available vg

lighter lunches

Served 12pm - 5pm, Monday to Saturday

ANY 2 FOR £16.95

Offer valid Monday - Friday

HAM, EGG & CHIPS
Served with house chips and two fried eggs 8.95

SWEET POTATO & SPINACH TART vg
Topped with red onion marmalade and sunflower seeds, served with roasted new potatoes and garden salad 9.50

CHICKEN TIKKA SHASHLIK
A tikka marinated skewer drizzled with mint yoghurt on a rustic flatbread with mixed leaf, sunblush tomato & red onion salad, served with a side of fries 9.95

TUXFORD CHICKEN v
Grilled chicken topped with a roasted mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 9.95

POSH PIGLETS
Two chunky pigs-in-blankets, served with buttery mash, peas and rich gravy, topped with caramelised onion chutney and homemade onion rings 9.95

YORKSHIRE PUDDING FEAST v
A giant Yorkshire filled with today's roast meat, buttery mash, seasonal vegetables and rich gravy 9.95

MINI COD & CHIPS
Served with mushy peas and tartare sauce 9.95

SWEET CHILLI CHICKEN STRIPS
Crispy chicken strips drizzled with sweet chilli sauce, served with fries and slaw 9.50

INSIDE-OUT CHICKEN KIEV v
Panko breaded chicken topped with garlic butter, rocket and Gran Moravia shavings, served with fries and salad 9.95

RUSTIC SANDWICHES

Freshly baked focaccia with fresh rocket and your choice of filling, served with homemade soup of the day or fries & beetroot slaw

CHUNKY FISH FINGERS

Battered cod fish fingers with tartare sauce 9.50

STEAK & STILTON

With caramelised onion chutney 9.95

TAW VALLEY CHEDDAR v

With caramelised onion chutney 8.50

BUTCHER'S HAM SALAD

With lettuce, cucumber and tomato 8.95

CHICKEN & BACON

With chunky cranberry sauce 8.95

SUNDAY CARVERY

Served 12pm - 6pm, subject to availability.
Main menu served 12pm - 8pm.

Feast on your choice of
TOPSIDE OF BEEF, NORFOLK TURKEY,
HONEY GLAZED GAMMON
OR SWEET POTATO & SPINACH TART vg
served to order from our Carvery, where you can help yourself to all your favourite trimmings

ADULT 13.95 CHILD 7.95

UPGRADE TO OUR

BIG PLATE

Extra meat,
double the Yorkshires
and space for even more trimmings 15.95

Add a bowl of Pigs in Blankets 3.50