



HOT & COLD SIDES

These are our selection of sides to go with either your
sharing platters or plated meals

H&A

HOT SIDES

Roast rainbow carrots (available through spring and summer)

Full/ half carrots, roasted and glazed

Full/ half honey roasted parsnips

Sticky braised red cabbage

Savoy cabbage with pancetta cream and crispy bacon (**perfect with chicken dishes**)

Chargrilled tenderstem broccoli

Cauliflower or broccoli cheese (choose) with Yorkshire Wensleydale

Peas in minted butter

Butternut squash and tender stem broccoli with pomegranate

Chargrilled peppers and roast med veg

Mac and cheese (this can be plain or loaded with chorizo for example)

Pit beans (Slow cooked mixed beans in our house BBQ sauce)

Corn on the cob ribs (crispy, fried and spiced strips of corn on the cob!)

Portobello mushroom and Onion rings (for steak boards)

Slow roasted tomato with garlic and sea salt - perfect with your steak

H&A

POTATO SIDES

Roasted new potatoes with garlic and herbs

Chive crushed new potatoes

Creamy mash

Cheddar mash

Dauphinoise

Fondant potato

Potato Rosti

Chunky, crispy chips

Skin on fries

Skinny fries

Wedges

Sweet potato fries

Hot potato and bacon salad with mustard dressing

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CLASSIC SIDES

Coleslaw options- classic, pickled, or American style

H&A Pesto pasta salad

Summer pasta salad with roast red peppers, sun-dried tomatoes, and zesty lime and jalapeño pesto

Tabbouleh

Yorkshire Tomato, buffalo mozzarella with balsamic glaze, fresh basil

Greek salad

House Caesar salad - goes with almost anything!

Beetroot red onion and pimento salad with optional marinated feta

Spiced chickpea with fresh radish and mixed vegetables

Kohlrabi salad with yoghurt and pomegranate dressing

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CHEF'S SPECIALITY GOURMET SALADS

Highly recommended salads to accompany all main BBQ or feast style platters

Colourful Beet Salad with Carrot, Quinoa & Spinach, avocado with apple cider, lime, herb and honey dressing

Roast Heritage carrots, beetroot, soy brined mushrooms, fetta, curry dressing

Roasted squash, balsamic onions, gogie berries and salsa Verde

Heritage tomatoes, quinoa, pomegranate, toasted seeds and grains

Green goddess salad crunchy green beans, edamame beans, sugar snaps, radish and Olly's green goddess dressing.

Orzo salad with vegan pesto and marinated tomato, peppers and olives

H&A's house salads

H & A

The Godfather

With fresh pasta, cucumber cherry tomato and olives, crusty bread, baby gem and mozzarella with a balsamic dressing

The Tuscan

Tuscan style salad, with crunchy cos lettuce, cherry tomatoes, sourdough croutons, pasta and a light Italian herb dressing

Serve cold for summer or Great warm Autumn/early winter salad

Roast butternut squash with grilled tenderstem, dried cranberries and pomegranate, red onion and a tahini, yoghurt, and parsley dressing

Spring/early summer salad

Baby spinach, crunchy green beans, samphire, baby tomatoes and sultanas. Wholegrain mustard dressing.

The Asian

Edamame salad with noodles and carrot, chilli, lime, and yuzu dressing

SERVED HOT OR COLD

Mixed crunchy green bean with cherry vine tomatoes and light olive oil
and lemon dressing

BBQ potato salad

Rocket and parmesan

Jalapeño ranch slaw

BBQ ranch pasta salad with chargrilled peppers

Mixed leaf with House H&A dressing

Mexican style mixed salad with jalapeño and coriander

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SAUCES

Classic gravy made from braising liquor

Jus to suit which ever meat you choose

Peppercorn

Béarnaise

Naga chilli Hot sauce

BBQ sauce

H&A filthy sauce (big mac)

Smoky mayo

Sriracha mayo

Lime chilli mayo with coriander



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