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F U Z E N M A I N M E N U

Food served 12pm – 8:30pm

SMALLER PLATES AND SUSHI

7 SPICE TUNA AND MANGO ROLL	8.5
SALMON AND CUCUMBER MAKI	7.5
TEMPURA PRAWN, WASABI AND RED PEPPER ROLL	8
FETA, WATERMELON AND KIMCHI ROLL V	7
SHREDDED CONFIT DUCK, HOISIN AND CUCUMBER	8
TEMAKI ROLLS X2 (SALMON, TUNA, BEEF, AVOCADO)	8
SALT AND PEPPER BABY SQUID served with chilli and spring onion.	7
TUNA TARTAR lotus crisp, pickled red onion.	8
SALMON TARTAR with prawn cracker, fried quinoa, sancho pepper mayo.	8.5
KATSU CURRY CHICKEN SKEWERS topped with puffed wild rice.	9
ALL DAY BREAKFAST SALAD confit tomato, fried mushrooms, bacon and soft boiled egg.	7
EDAMAME V VE GF with chilli salt.	4

LARGE DISHES

SALT AND PEPPER TEMPURA BEEF with tamarind coleslaw.	16
SEABASS FILLET with grilled pineapple and sesame bok choy.	13
TRUFFLE MUSHROOM STUFFED CORNFED CHICKEN on mixed grains with piquillo pepper.	14
WILD MUSHROOM TEMPURA with garlic aioli and cep powder.	13
PAN FRIED SALMON FILLET toasted quinoa, pickled vegetables and onion soubise.	14.5
STEAK BURGER tomato, gem lettuce and mustard mayonnaise, pomme neuf.	13.5

POKE STYLE BOWLS

a bed of rice with raw vegetables and choice of;

SASHIMI TUNA lime leaf and sesame.	14
SASHIMI SALMON nam pla, pickled cucumber.	13
SEARED TERYIAKI STEAK cashew & ginger.	16
NOC CHAM ASIAN VEGETABLE	11

SANDWICH, WRAPS, BAOS

all the below available in house made focaccia, blue corn wrap or steamed bao bun;

SLICED RUMP emmental cheese, caramelised onion and mustard mayo.	10.5
KOREAN BBQ CHICKEN BREAST pickled cabbage, kimchi ketchup.	10
GRILLED HALLOUMI sliced avocado, baby gem and onion jam.	9
FRIED TEMPEH with miso mustard and lime tatziki.	9
SMOKED SALMON sun dried tomato and chilli cream cheese.	9.5

SIDES (as supplement)

5

TRUFFLE FRIES V with rosemary and truffle.	
SWEET POTATO FRIES V	
CHARRED CHILLI BROCCOLI V VE GF with toasted almond.	
ASIAN COLESLAW	
GINGER AND GARLIC BOK CHOI V VE GF	
HOUSE SALAD V mixed leaves cherry toms' cucumber red onion croutons lemon dressing.	

DESSERTS

7

ETON MESS V GF with mixed berry compote.	
LEMON MERINGUE CHEESECAKE V GF	
COOKIE AND VANILLA ICE CREAM V	
CHOCOLATE TORTE with sour cherry variations.	
STICKY TOFFEE PUDDING V VE with poached pear.	
CINNAMON CHURROS with dark chocolate sauce.	
APRICOT TART V with bruleed apricots.	

Please advise a member of staff if you have any allergies or dietary requirements.

V Vegetarian | **VE** Vegan | **GF** Gluten Free