

# The Sir Douglas Haig

## Menu

### Build Your Burger

All served with chips & coleslaw.

Pick your burger: -

Beef. Wild boar & Chorizo. Cajun Chicken. Minted Lamb. Venison. Beef & Chilli. Portobello Mushroom. £8

Choose your filling: -

BBQ Pulled Pork. Texas Beef Chilli. Back Bacon. Smoked Chicken. Spicy Chorizo. Ratatouille +£2

Add a sauce: -

Red Onion Marmalade. Tomato Chutney. Chilli Jam. Burger Sauce. Blue Cheese. Guacamole. Tartar +£1

Topped with cheese: -

Mild Cheddar. Smoked Applewood. Stilton. Brie. Goats Cheese. Halloumi. +£1

Every Monday Night is  
Quiz Night. All New  
Comers Welcome.

Ask at the bar for details

### Back by popular demand.

We at the Sir Douglas Haig are happy to announce the return of the Pie Board.

Please see the boards for the date of the return.

At chef Friskey's last tour of the sir Douglas Haig he introduced Effingham to his pies with great success, so much so we become known as 'the pub' with the pies.

He went on to be awarded 2<sup>nd</sup> best pie in the country at the 2014 national food awards in which acknowledge the Haig as being the place where it all began.

*All our dishes are locally sourced where possible and cooked fresh to order, so please allow reasonable time when ordering  
Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested  
10% service charge will be added for parties of 8 or more*



# The Sir Douglas Haig Menu

## Light Bites

Smoked BBQ chicken open ciabatta, mild cheddar, served with salad & chips £5

Smoked gammon open ciabatta, mild cheddar, served with salad & chips £5

Brie & bacon open ciabatta, served with salad & chips £5

\*\*\*\*\*

Battered calamari rings, served with garlic mayonnaise & salad £6

Spicy chicken wings, homemade hot and spicy dressing & blue cheese sauce £5

Breaded mushrooms, garlic mayonnaise & salad £4

Nachos, with a fresh tomato salsa, cheddar with sour cream & guacamole £5

Garlic crayfish, butter, coriander with a toasted ciabatta £6

Chicken tenders, coated in breadcrumbs with garlic mayonnaise & sweet chilling sauce £4

## The Americas

New York chicken, BBQ chicken wrapped in bacon with chips coleslaw & corn on the cob. £10

Cajun spiced Jacobs ladder beef rib with chips, coleslaw & corn on the cob. £14

Memphis BBQ pork ribs with chips, coleslaw & corn on the cob £8

Texas beef chilli with basmati rice, guacamole, sour cream & coriander. £10

Blackened Cajun salmon fillet with basmati rice, tomato salsa and guacamole. £10

Grilled haddock fillet with mash, fine beans, chorizo & pea cream sauce. £8

Mixed bean chilli with basmati rice, guacamole and coriander. £8

Breaded chicken, thighs, wings & drumstick with coleslaw, chips & corn on the cob. £8

8oz ribeye beef steak with coleslaw chips and corn on the cob. £14 Add a sauce: - £2

Peppercorn sauce

Stilton sauce

Diane sauce

*All our dishes are locally sourced where possible and cooked fresh to order, so please allow reasonable time when ordering  
Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested  
10% service charge will be added for parties of 8 or more*



# The Sir Douglas Haig Menu

## Pub Classics

Cured Ham Egg & Chips- dressed salad	£10
Beer Battered Fish & Chips- homemade tartar & peas	£12
Cumberland Sausage & Mash- onion gravy	£12
Corn Beef Hash & Brown Sauce- fried egg & salad	£10
Smoked Haddock & Poached Egg- mash & mustard sauce	£12
Tomato Tagliatelle - balsamic & parmesan	£10

Fizz Fridays  
Prosecco £10 per  
bottle  
Every Friday from  
6pm till close

## Modern British

### Starter

Soup of the Day- ciabatta & butter	£4
Pigeon Breasts- black pudding, beetroot puree, beetroot crisp & balsamic	£5
Devon Crab Salad- radish, spring onions, cherry tomatoes & olive oil	£6
Confit Duck- fine beans, button mushrooms, celeriac crisps, sesame & soy dressing	£6
Smoked Haddock Gratin- spring onion, cheddar & ciabatta	£5

### Mains

Lamb Rump with Pistachio Crust- celeriac puree, croquette potatoes, broccoli & jus	£14
Chicken Breast – mash potato, fine beans, garlic & madeira wine cream sauce	£12
Scottish Salmon & Confit Pork Belly- beetroot puree, roast cherry tomatoes, baby leeks	£14
Seafood Linguine- crab, squid, smoked haddock & crayfish, chilli, garlic & coriander cream sauce	£12
Marinated Artichoke risotto- mushrooms, spring onions, parmesan, olive & truffle oil	£10

*All our dishes are locally sourced where possible and cooked fresh to order, so please allow reasonable time when ordering  
Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested  
10% service charge will be added for parties of 8 or more*



# The Sir Douglas Haig Menu

## Puddings

Sticky Toffee Pudding- butterscotch sauce & vanilla ice- cream	£5
Banana Split- fresh berries, ice cream, whipped cream & strawberry sauce	£6
Chocolate Brownie Sunday- chocolate & baileys ice cream, whipped cream & white chocolate shavings	£7
Raspberry soufflé- fresh berries, gran mariner sauce & raspberry sorbet	£6
Pineapple Snow- confit fennel, vanilla shortbread, pistachios and lime praline	£6
Chocolate fondant- fresh blue berries, strawberry marshmallow & chocolate ice cream	£7
Homemade Ice creams & sorbets- vanilla, chocolate & strawberry, lemon, raspberry & mango	£1 per scoop

## After Dinner Drinks

Tea	£2	Irish coffee	£5.45
Hot Chocolate	£2.5	Cockburn's Ruby Port	£2.7
Filter Coffee	£2.5	Martell Cognac	£3
Espresso	£2	Tia Maria	£2.95
Americano	£2.5	Baileys (double)	£4.05
Latte	£2.5	Grand Marnier	£2.95
Cappuccino	£2.5	Dissarano	£2.95
Mocha	£2.5	Jameson's	£2.95
Babychino	£2		
Macchiato	£2.5		

*All our dishes are locally sourced where possible and cooked fresh to order, so please allow reasonable time when ordering  
Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested  
10% service charge will be added for parties of 8 or more*

