

haha  
bar & grill

food and wine menu

[www.hahaonline.co.uk](http://www.hahaonline.co.uk)

# lunch from £6

## bread and olives £2.95

Mixed olives, marinated in lemon and thyme, with your choice of crusty ciabatta, sesame & pumpkin or cheese bread, served with extra-virgin olive oil and balsamic vinegar.

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## chicken caesar wrap £6

Farm-assured chicken breast, seasonal leaves and grana padano, tossed in a Caesar dressing and wrapped in a flour tortilla.

## goat's cheese, apple & walnut wrap £6

Served with apple, toasted walnuts, grapes and celery, with seasonal leaves, tossed in a crème fraîche, honey & lemon dressing, all wrapped in a flour tortilla.

## king prawn wrap £6

Served with iceberg lettuce, cucumber and a cocktail sauce, wrapped in a flour tortilla and garnished with a lemon wedge.

## hand-crumbed haddock fish finger sandwich £6

Served with seasonal leaves, plum tomato and tartare sauce, in a toasted bun, and garnished with a lemon wedge.

## BLT sandwich £6

Crispy smoked back bacon, baby gem lettuce, plum tomato and mayonnaise, served in toasted farmhouse bread.

## bean burger £7

Dressed with plum tomato, iceberg lettuce and mayonnaise, in a toasted bun, and served with salsa.

## chicken fillet burger £7

Farm-assured chicken breast, dressed with plum tomato, iceberg lettuce and mayonnaise, topped with mozzarella and a rocket pesto, in a toasted bun, and served with salsa.

## 4oz british rump steak sandwich £7

21-day-aged British rump steak, served with sautéed onion, baby gem lettuce, plum tomato and mayonnaise, in a toasted bun.

## 10oz gammon and eggs £7

## hand-crumbed haddock fish fingers £7

Served with minted mushy peas and tartare sauce.

## All of the above are served with skinny chips\*.

## fishcakes £7

Oven-roasted salmon, haddock, buttery Maris Piper mashed potato & spring onion fishcakes, served with coleslaw and dressed seasonal leaves.

## sausages and mash £7

Lincolnshire sausages, served with buttery Maris Piper champ mashed potato and a rich red wine & balsamic sauce.

## chicken & chorizo tortiglioni £7

Farm-assured chicken breast, spicy chorizo and red and yellow peppers, pan-fried with a tomato & garlic sauce and tossed into tortiglioni pasta, with grana padano and fresh basil.

# available every day until 5pm

\*Excluding bread and olives.

## starters

<b>soup of the day</b>	4.20
Freshly made soup, served with your choice of bread.	
<b>chicken satay skewers</b>	4.75
Grilled, marinated farm-assured chicken fillets, served with a pot of peanut sauce, coriander and seasonal leaves.	
<b>lemon &amp; garlic chicken skewers</b>	4.75
Grilled, farm-assured chicken fillets, glazed with lemon and garlic and served with a tzatziki dip, seasonal leaves and a lemon wedge.	
<b>tomato and mozzarella</b>	4.20
Buffalo mozzarella and plum tomato, drizzled with extra-virgin olive oil, rocket pesto and fresh basil.	
<b>tomato bruschetta</b>	4.20
Fresh cherry vine tomatoes, red onion and rocket pesto, served on toasted ciabatta, drizzled with extra-virgin olive oil, topped with fresh basil and garnished with lamb's lettuce.	
<b>mushroom bruschetta</b>	4.75
Pan-fried portobello, chestnut and button mushrooms, served on toasted ciabatta, topped with crumbled Stilton and garnished with lamb's lettuce.	
<b>smoked salmon</b>	5.95
Scottish smoked salmon, simply served with sesame & pumpkin bread and a lemon wedge.	
<b>king prawn cocktail</b>	5.50
Served on a bed of iceberg lettuce, with cucumber and lemon, drizzled with a cocktail sauce, with your choice of bread.	
<b>chicken liver, pork &amp; scottish heather honey pâté</b>	4.95
Served with sticky onion relish and your choice of bread.	
<b>pan-fried goat's cheese with onion marmalade</b>	4.95
Served on a crostini, with plum tomato and dressed seasonal leaves.	
<b>hot grilled king prawns</b>	6.45
Served with garlic, chilli & parsley butter, lamb's lettuce and a lime wedge.	

## sharers

<b>baked camembert</b>	8.95
Rich and creamy baked Camembert, served with grapes, celery, sticky onion relish and your choice of bread.	
<b>nachos</b>	7.95
Crispy flour tortillas, seasoned with Cajun spices and topped with mozzarella and Cheddar, sour cream, guacamole, tomato salsa, chillies, spring onion and coriander.	
<b>nachos with chicken and peppers</b>	9.45
Crispy flour tortillas, seasoned with Cajun spices and topped with farm-assured chicken breast, red and yellow peppers, mozzarella, Cheddar, sour cream, guacamole, tomato salsa, chillies, spring onion and coriander.	

## salads

<b>greek</b>	8.95
Seasonal mixed leaves, feta cheese, plum tomato, cucumber, olives and mint, tossed together in extra-virgin olive oil and lemon juice, served with pitta bread.	
<b>chicken caesar</b>	8.95
Farm-assured chicken breast, grilled and served with baby gem lettuce, anchovies and ciabatta croûtons, tossed in a Caesar dressing and topped with grana padano and chives.	
<b>tuna niçoise</b>	10.95
Seared fresh loin of yellow fin tuna, served with baby gem lettuce, cucumber, olives, potato, egg, green beans, plum tomato and a French vinaigrette.	
<b>chicken and chorizo</b>	9.75
Pan-fried, farm-assured chicken breast and spicy chorizo, with roasted butternut squash, red and yellow peppers, dressed seasonal leaves and an orange & pomegranate sauce.	

## fresh from the grill

All of our 21-day-aged British steaks are char-grilled, served with potato dauphinoise or skinny chips, grilled plum tomato and a lamb's lettuce garnish.

<b>8oz british rump</b>	13.95
Strong-flavoured and firm-textured steak, with a great taste.	
<b>8oz british sirloin</b>	14.95
This classic cut, from the heart of the beef loin, combines tenderness and flavour – an outstanding steak-lover's steak.	
<b>10oz british rib-eye</b>	16.95
This steak is for the true meat connoisseur – a combination of tenderness, flavour and succulence.	
<b>7oz british fillet</b>	20.95
The tenderest of steaks, grilled to your liking and served with the above, plus buttered courgette, green beans and broccoli.	
<b>16oz british T-bone</b>	20.95
This fabulous meat-lover's steak offers the best of both, with fillet steak on one side of the bone and sirloin on the other.	
<b>mixed grill</b>	21.95
Welsh lamb cutlets, farm-assured chicken breast, Lincolnshire sausage and an 8oz British rump steak, served with onion rings.	
<b>add three butterfly king prawns to your steak</b>	2.50
<b>add a sauce or topping to your steak:</b>	
<b>blue cheese; peppercorn; hot steak sauce</b>	each 1.50
<b>mushroom &amp; stilton topping</b>	1.95

### lemon & garlic chicken 11.75

Farm-assured double chicken breast, grilled and served with grilled plum tomato, a dressed lamb's lettuce garnish and your choice of potato dauphinoise or skinny chips.

### welsh lamb skewers 14.95

Spicy harrisa-marinated lamb, grilled with courgette and peppers, served with a Greek salad, tzatziki and pitta bread.

### 8oz lincolnshire pork loin steak 12.45

Topped with a mushroom & masala sauce and served with cheesy Maris Piper champ mashed potato and braised red cabbage, with cranberry and apple.

### grilled calf's liver 13.45

With wholegrain mustard Maris Piper mashed potato, crispy serrano ham, green beans and a rich red wine & balsamic sauce.

### scottish salmon 12.45

Fresh grilled Scottish salmon, with seasonal vegetables, potatoes and a lime & coriander butter.

### yellow fin tuna loin 12.45

Seared fresh tuna, drizzled with rocket pesto and served with spring onion, green beans, spinach, broccoli and chilli.

### fresh grilled sea bass 13.95

Served with roasted courgette, peppers, butternut squash, red onion and black olives, in a tomato & garlic sauce.

**Our burgers are dressed with plum tomato, iceberg lettuce and mayonnaise, in a toasted bun, served with salsa and skinny chips.**

### 8oz british beef burger 9.45

### cheese & bacon 8oz british beef burger 10.75

Our 8oz British beef burger, topped with smoked back bacon and Emmental cheese.

### chicken fillet burger 8.95

Farm-assured chicken breast and smoked back bacon, topped with melting mozzarella and a rocket pesto.

All of our dishes are prepared in kitchens where flour and nuts are commonly used. Unfortunately, we cannot guarantee that our dishes are free from these products' traces. All dishes may contain items not mentioned in our menu descriptions. Some products may contain bones. Please notify your server (before ordering), if you have a particular allergy or requirement.

## **pastas and risottos**

**seafood tagliatelle** 9.95  
Salmon, haddock, king prawns and green beans, in a four-cheese sauce, served on tagliatelle, with grana padano and a lemon wedge.

**chicken & chorizo tortiglioni** 9.95  
Farm-assured chicken breast, spicy chorizo and red and yellow peppers, pan-fried with a tomato & garlic sauce and tossed into tortiglioni pasta, with grana padano and fresh basil.

**stuffed peppers on tagliatelle** 9.45  
Charred red peppers, filled with feta cheese, plum tomato, green beans and roasted butternut squash, served on a bed of tagliatelle tossed in rocket pesto.

**seafood risotto** 11.95  
Salmon, haddock and king prawns, with green beans, in creamy Arborio rice, topped with grana padano, drizzled with extra-virgin olive oil and served with a lemon wedge.

**butternut squash, blue cheese & walnut risotto** 10.45  
Roasted butternut squash, toasted walnuts, Stilton and spinach, in creamy Arborio rice, topped with fresh parsley, grana padano and drizzled with extra-virgin olive oil.

**add a grilled scottish salmon fillet or a lemon & garlic chicken breast** 3.95

## **side orders**

**olives** 1.95  
Mixed olives, marinated in lemon and thyme.

**bread** 1.95  
Your choice of crusty ciabatta, sesame & pumpkin or cheese bread, served with extra-virgin olive oil and balsamic vinegar.

**add mixed olives** 2.95

**coleslaw** 1.50

**buttered courgette, green beans and broccoli** 1.95

**buttered carrots** 1.95

**braised red cabbage with cranberry and apple** 1.95

**garlic ciabatta** 2.75

**greek salad** 3.95

**plain caesar salad** 3.95

**skinny chips, with dijon mustard mayonnaise** 2.70

**hand-cut maris piper fat chips, with tartare sauce** 2.70

**seasonal potatoes** 2.50

**onion rings** 2.70  
Served with a sour cream & chive dip.

## **ha ha favourites**

**smoked haddock** 11.95  
Poached fillet of fresh smoked haddock, served with buttery Maris Piper champ mashed potato, wilted spinach and a white wine & chive cream sauce.

**10oz gammon, eggs and skinny chips** 9.25

**fishcakes** 9.25  
Oven-roasted salmon, haddock, buttery Maris Piper mashed potato & spring onion fishcakes, served with coleslaw and dressed seasonal leaves.

**sausages and mash** 9.95  
Lincolnshire sausages, served with buttery Maris Piper champ mashed potato and a rich red wine & balsamic sauce.

**chicken breast with serrano ham** 10.45  
Farm-assured chicken breast, topped with melted mozzarella and crispy serrano ham, drizzled with extra-virgin olive oil and rocket pesto, served on seasonal potatoes and green beans, in a rich tomato sauce.

**hand-crumbed haddock fish fingers** 9.25  
Served with skinny chips, minted mushy peas, tartare sauce and a lemon wedge.

**portobello mushroom** 8.45  
Baked portobello mushroom, filled with mixed beans and tomato, topped with a breadcrumb, herb & grana padano crust and served with Puy lentils.

## **desserts**

**brioche bread & butter pudding** 3.95

**chocolate fondant** 4.75  
A rich, chocolate pudding, with a melting chocolate centre.

**sticky toffee pudding** 4.50  
With a rich sticky toffee sauce.

**All of the above desserts are served with rich vanilla ice cream, cream or custard.**

**baked vanilla cheesecake** 3.95  
With a raspberry coulis and fresh raspberries.

**warm chocolate brownies** 4.50

**Both of the above desserts are served with rich vanilla ice cream or cream.**

**trio of mini desserts** 5.95  
Mini lemon tart, mini chocolate fondant and a shot of blackcurrant & lemon mousse.

**crème brûlée** 4.95  
A rich, creamy custard base, topped with a layer of crunchy caramel.

**rich vanilla ice cream** 2.95

**baked camembert (to share)** 8.95  
Rich and creamy baked Camembert, served with grapes, celery, sticky onion relish and your choice of bread.

# ha ha wine list

175ml  
glass      250ml  
glass      750ml  
bottle

## soft, juicy whites

3	<b>chardonnay-sémillon hardys ‘riddle’ (australia)</b> Chilled citrus and crushed pineapples.	3.50	4.80	13.95
3	<b>ha ha’s favourite white – chenin blanc kleine zalze (south africa)</b> A tropical fruit explosion.	4.15	5.80	16.95
3	<b>viognier ‘accademia del sole’ calatrasi sicily (italy)</b> Apricot chunks and creamed vanilla hints.	4.65	6.65	18.95
2	<b>gavi di gavi ‘la toledana’ villa lanata (italy)</b> Soft and elegant, with gorgeous peach, pear & honey notes.			21.95
2	<b>chardonnay sonoma-cutrer sonoma coast (usa)</b> Benchmark Chardonnay with aromas of ginger and lemon zest, rich apple and pineapple flavours, spices and nutty complexity.			26.95

## crisp, refreshing whites

2	<b>sauvignon blanc casa la joya (chile)</b> Fresh as a daisy, with citrus fruits galore.	4.10	5.60	15.95
2	<b>pinot grigio marchesini (italy)</b> Just-peeled ripe pears – simply delicious.	4.15	5.80	16.95
1	<b>riesling vidal estate (new zealand)</b> Intense tropical fruit aromas, complemented by delicious citrus zest and floral notes.	4.90	6.95	19.95
2	<b>sauvignon blanc nobilo (new zealand)</b> Gushing with grassy gooseberries – can you spot the grapefruit?	5.15	7.25	20.95
1	<b>sancerre ‘les collinettes’ joseph mellot (france)</b> Stylish and crisply dry, with zingy gooseberry fruit.			25.95
1	<b>chablis ‘gloire de chablis’ j moreau (france)</b> Classic Chablis with dry apple fruits and floral hints.			26.95

## smooth, fruity reds

b	<b>shiraz-cabernet hardys ‘riddle’ (australia)</b> Bursting with ripe blackberry fruits.	3.50	4.80	13.95
b	<b>ha ha’s favourite red – merlot casa la joya (chile)</b> A cherry & raspberry whirl.	4.10	5.60	15.95
c	<b>shiraz barossa valley estate ‘e minor’ (australia)</b> Glorious, vibrant mulberries, jumbled with vanilla and cream.	4.40	6.15	17.95
c	<b>cabernet sauvignon-merlot boschendal ‘lanoy’ (south africa)</b> This is redolent of a super-ripe claret, with elegant, complex dark fruits.	4.90	6.95	19.95
a	<b>pinot noir robert skalli corsica (france)</b> Elegant blueberry and black cherry fruits abound in this classic French pinot noir.	5.15	7.25	20.95
c	<b>cabernet sauvignon torres ‘mas la plana’ (spain)</b> World class – this is silky, elegant and bursting with ripe black fruits.			29.95

## complex, elegant reds

b	<b>rioja crianza don jacobo (spain)</b> Layered oak and ready-to-burst red berries.	4.50	6.45	18.45
c	<b>rioja reserva don jacobo (spain)</b> Silky red berry fruits mingle with vanilla and creamed spices.	5.35	7.65	21.95
d	<b>barolo ‘i siglati’ sant orsola (italy)</b> Superb – concentrated dark fruits, violets and rich, smoky cherry fruits.			25.95
c	<b>châteauneuf-du-pape domaine de l’arnesque (france)</b> Warming rich berry fruits are the hallmark of this multilayered classic.			27.45
b	<b>château musar (lebanon)</b> Serge Hochar’s masterpiece plays out on the palate like an epic homage to mature Bordeaux-style elegance.			29.95

## rosé

	175ml glass	250ml glass	750ml bottle
3 cabernet-grenache rosé hardys 'riddle' (australia) Ripe and fruity, with a splash of summery sweetness.	3.50	4.80	13.95
4 zinfandel rosé fetzer 'valley oaks' california (usa) Wonderful sweet strawberry & raspberry flavours, with a delightful freshness.	4.10	5.60	15.95
2 ha ha's favourite rosé – pinot grigio rosato marchesini (italy) Full of fresh summer fruit aromas and flavours.	4.40	6.15	17.95
2 château du seuil bordeaux rosé (france) A sublime rosé, this is elegant and sophisticated, with a medley of summer fruits.			19.95

## champagne and prosecco

	125ml glass	750ml bottle
4 prosecco fantinel extra dry (italy) Wonderfully fresh and apple-like, with a soft, rounded finish.	3.95	19.95
1 piper-heidsieck brut nv (france) Tantalising freshness and a richness of style.	5.95	35.00
1 laurent-perrier brut nv (france) Touches of lemon tree blossom and crunchy biscuits.		45.00
2 ha ha's favourite champagne – duval-leroy 'collection paris' brut nv (france) Exudes elegance and refinement, with flavours of fresh fruit, white flowers and hazelnut.		45.00
2 piper-heidsieck 'rosé sauvage' brut nv (france) Vibrant, freshly picked red fruits and bubbles of subtle spice.		52.00
2 laurent-perrier 'cuvée rosé' brut nv (france) A romantic rippling of soft berry bubbles.		60.00
1 bollinger 'la grande année' brut vintage (france) A vintage Champagne with power and finesse – toasty richness and honeyed brioche notes.		70.00
1 krug 'grande cuvée' brut nv (france) The summit of the Champagne-making art.		125.00

## taste guide

1 = very dry, 2 = dry, 3 = off-dry, 4 = medium-dry      a = light, b = medium-light, c = medium, d = full-bodied  
If a wine becomes unavailable, a suitable alternative will be offered. Please ask your server for vintage information.

## hot drinks

All of our coffee is Fairtrade and our tea Twinings.  
Hot drinks are served with a mini shortbread.

latte	2.25
cappuccino	2.25
americano	2.00
espresso	1.70
macchiato	1.70
mocha	2.75
hot chocolate	2.75
selection of teas	each 1.75
cranberry & raspberry, Earl Grey, English, green, lemon & ginger, peppermint	

Add a liqueur to your coffee – choose from:  
drambuie, amaretto, baileys, brandy,  
grand marnier, tia maria, whisky each 4.50

## smoothies and juices

These smoothies and juices are alcohol-free  
and blended to order.

superberry	3.95
A delicious blend of raspberry, pomegranate and Ocean Spray cranberry juice.	
tropical city	3.95
An exotic blend of passion fruit, kiwi, apple, orange and honey.	
pacific breeze	3.95
A refreshing medley of raspberry, apple and honey, with a hint of citrus.	
strawberry and banana	3.95
Strawberry & banana smoothie, blended with milk and honey.	

## soft drinks

fresh orange juice or ocean spray cranberry juice	1.95
hildon sparkling or still water 330ml bottle	1.75
750ml bottle	2.95
coke or diet coke 330ml bottle	
appletiser or peartiser 275ml bottle	
fruitiser – pomegranate & raspberry or mango & mandarin 275ml bottle	

All items are subject to availability. All weights are approximate uncooked.  
Prices are in pounds sterling and include VAT, at the current rate.  
Delta, Maestro, MasterCard and Visa, together with personal cheques  
(accompanied by an appropriate banker's card), are accepted.