

WINE SELECTION

Sparkling wine

	Bottle
Prosecco Brut, Veneto, Italy	40.00
Pierre Mignon, Grand Reserve, France	65.00
Veuve Clicquot, Yellow Label, France	75.00
Bollinger, Special Cuvée, France	80.00
Rosé Moët & Chandon Imperial, France	85.00

White wine

	Bottle
Entero Macebeo, Spain	24.00
Pinot Grigio, Veritieri, Italy	27.00
Chardonnay, Hamilton Heights, Aus.	29.00
Picpoul de Pinet, France	33.00
Sauvignon Blanc, Stoneburn, NZ	33.00
Riesling, Leitz Finz Zwei, Germany	39.00
Sancerre, Domain Cherrier, France	48.00
Chablis, Jean-Marc Brocard, France	52.00

Red wine

	Bottle
Sangiovese, Veneto, Italy	24.00
Malbec, Man Meets Mountain, Mendoza, Arg.	29.00
Rioja Crianza, Marques de Reinosa, Spain	32.00
Pinot Noir, Long Barn, USA	36.00
Chateau des Gravieres, Bordeaux, France	37.00
Primitivo, di Salento, Doppio Passo, Italy	39.00
Mathilda Shiraz, Tournon, Aus	40.00
Valpolicella Secco, Bertani, Italy	59.00
Cabernet Sauvignon, Maiella, Aus	61.00

Rosé wine

	Bottle
Riche Viney Rosé, France	27.00
Saint-Roch Les Vignes Rosé, France	35.00
Whispering Angel, Caves d'Esclans,	
Cotes de Provence, France	56.00

OPENING TIMES FOR DELIVERY & COLLECTION

Monday - Wednesday

16:00 - 21:30

Thursday - Sunday

12:00 - 21:30

THE HAYDEN

65 Westbourne Grove,
Bayswater, London
W2 4UJ



round

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DELIVERY & COLLECTION



round



info@haydennottinghill.com
020 7229 2233

STARTERS & SHARERS

Bread basket (V)	3
Soup of the day (V)	6.5
Padrón peppers (V)	6
Smoked chicken tacos	8
blue corn tortillas, pico de gallo & guacamole	
Arancini with truffle mayo	8.5
Vegetarian quesadilla	8.5
corn tortilla filled with roasted red peppers, feta cheese, spinach & mature cheddar served with guacamole	
Crispy calamari	9.5
served with jalapeño aioli	
Fish tacos	9.5
blue corn tortillas, smoked chipotle mayo & pickled coleslaw	
Grilled Madagascar Prawns	11.5
herbs & tomatoes salsa, baby gem, lemon olive oil	
Burrata with smoked heritage tomatoes (V). . .	12.5
rocket salad & balsamic glaze	
The Hayden charcuterie board	12.5
cornichons, sourdough bread	
Mezze board (to share)	19.5
bruschetta dip, tzatziki, feta dip, red pepper, flatbread, hummus & olives	

DAILY SPECIALS

Ask our staff for more information

SUNDAY ROASTS

Every week with all the trimmings

SALADS

Warm goat's cheese salad (V)	15
giant couscous, saffron, sun dried tomatoes, courgette, spinach, almond flakes & basil dressing	
Caesar salad	17.5
lettuce, parmesan, croutons, silver skin anchovies, (choice of chicken or crayfish) & caesar dressing	

MAINS

Mushroom & ricotta tortellini	16.5
Fish & chips	18
battered cod, mushy peas, tartare sauce, salad & lemon	
Corn-fed rotisserie chicken (half)	19
skin-on chips, salad & coleslaw	
Slow cooked BBQ ribs	19.5
chef's bourbon barbecue sauce, skin-on chips & salad	
Salmon fillet	19.5
garlic mashed potatoes, green beans, micro watercress	
Steaks	
served with skin-on chips & salad, béarnaise or peppercorn sauce	
Sirloin (8oz)	25
Dry-aged ribeye (8oz)	28

BOUTIQUE BEDROOMS UPSTAIRS

*Ask our staff for more information and
details of our current special offers*

BURGERS

Plant-based burger (V)	15.5
plant-based patty, vegan bacon, tomato, lettuce, vegan cheese & chips	
Jerk chicken burger	16
aged cheddar, red onion, beef tomato, lettuce, chipotle mayo & chips	
Deluxe beef burger	17
aged cheddar, crispy bacon, pickles, beef tomato, relish & chips	
Soft shell crab burger	19.5
crunchy asparagus, watercress, tartar sauce & chips	

SIDES

Mac & cheese	6
Rocket & parmesan salad (V)	5
Winter greens	5
Coleslaw (V).	5
Skin-on chips (V).	5
Creamy mashed potatoes	5
Mixed leaf salad (V)	5.5
Sweet potato & parmesan chips (V).	6
Plum tomatoes & red onion salad	6

DESSERTS

Ice cream	
chocolate, vanilla, salted caramel, strawberry	
Sorbet	
mango, lemon, strawberry, raspberry	
1 scoop	3.5
2 scoops	5.5
New York cheesecake	7
red berry sauce	
Triple chocolate brownie	7
vanilla ice cream	
Sticky toffee pudding	7
vanilla ice cream	
The Hayden cheeseboard	10
celery, quince, crackers	