

STARTERS & SHARERS

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|---|------|
| 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 & a side of guacamole | |
| Spinach & goat's cheese tortelloni | 8 |
| Pulled chicken quesadilla | 8 |
| roasted vegetable bruschetta, jalapeño peppers & cheddar served with guacamole served with tomato velouté & parmesan shavings | |
| 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 sweet chilli sauce | |
| Fish tacos | 9.5 |
| blue corn tortillas, smoked chipotle mayo & pickled coleslaw | |
| Asian prawn salad | 10.5 |
| chinese cabbage, carrot, celery, mint, coriander, roasted peanuts & fish sauce dressing | |
| Burrata & lemon dressing (V) | 11 |
| with green beans, cherry tomato salad with toasted pine nuts, olive oil & lemon dressing | |
| Mezze board (to share) | 19.5 |
| flatbread, hummus, bruschetta dip, tzatziki, olives, grilled halloumi, red pepper & feta dip | |

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 | |
| Grilled chicken ranch salad | 16 |
| mixed leaves, red onion, tomato, cucumber, avocado, sweetcorn, crispy bacon & ranch dressing | |
| Salmon Nicoise salad | 17.5 |
| baby gen lettuce, green beans, new potatoes, silver skin anchovies, Kalamata olives, boiled egg & house dressing | |

MAINS

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|--|------|
| Pea, & smoked pancetta 'orzotto' | 15 |
| orzo, pea, pine nuts & parmesan | |
| Fish & chips | 17.5 |
| battered cod, mushy peas, tartare sauce, salad & lemon | |
| Pan fried sea bass fillet | 19.5 |
| new potatoes, green beans, baby carrots & lobster bisque | |
| Corn-fed rotisserie chicken (half) | 18.5 |
| skin-on chips, salad & coleslaw | |
| Slow cooked BBQ ribs | 19 |
| chef's bourbon barbecue sauce, skin-on chips & salad | |
| Steaks | |
| served with skin-on chips & salad, béarnaise or peppercorn sauce | |
| Sirloin (8oz) | 24 |

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, baby gem, tomato, halloumi & chips | |
| Jerk chicken burger | 16 |
| aged cheddar, red onion, beef tomato, lettuce, chipotle mayo & chips | |
| Deluxe beef burger | 16.5 |
| aged cheddar, crispy bacon, pickles, beef tomato, relish & chips | |

SIDES

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|---|-----|
| Sweet potato & parmesan chips (V) | 6 |
| Rocket & parmesan salad (V) | 5 |
| Mashed potato (V) | 5 |
| French beans (V) | 5 |
| Mixed leaf salad (V) | 5.5 |
| Steamed broccoli (V) | 5 |
| Coleslaw (V) | 5 |
| Skin-on chips (V) | 5 |
| Mac & cheese | 5 |

DESSERTS

| | |
|---|-----|
| Ice cream | |
| chocolate, vanilla, honeycomb, salted caramel, strawberry | |
| Sorbet | |
| mango, lemon, strawberry, raspberry | |
| 1 scoop | 3.5 |
| 2 scoops | 5.5 |
| Triple chocolate brownie | 6.5 |
| vanilla ice cream | |
| New York cheesecake | 6 |
| red berry sauce | |
| Eton Mess | 6.5 |
| The Hayden cheeseboard | 9.5 |
| celery, quince, crackers | |

SIGNATURE COCKTAILS

Westbourne Margarita - 10.75

Cascabel blanco & Cascabel honey tequila,
Grand Marnier, agave, galangal & red chilli

Hayden's Negroni - 10.75

St. Germain, Campari & sweet Vermouth

Grove Martini - 10.75

Kettle One Citron, Drambuie, lemon juice &
grapefruit juice

Banana Roast Old Fashioned - 11.25

Woodford Reserve, banana & hazelnuts syrup,
cocoa bitter & banana crisp

Irish Slane Sour - 10.50

Slane Irish whiskey, lemon juice, brown sugar
& angostura bitters

Midnight in London - 11.25

Hendrick's Lunar gin, Grand Marnier, agave,
lime juice, Chateau de Gravieres bordeaux top

65 Porn Star - 11.25

Reyka vodka, Passoa, passion fruit
purée, pineapple & vanilla syrup with a
shot of prosecco

Buy a Guardian - 11.25

Sailor Jerry & Cut spiced rum, Frangelico,
pineapple & lime juice, banana syrup

HY Gin Sling - 11.25

Fords gin, sweet Vermouth, lemon juice,
simple syrup & soda water

SOFT DRINKS

Kingsdown sparkling pressés - 3.50
elderflower, rhubarb, orange, apple

VIRGIN COCKTAILS

Virgin Mojito - 6.50

Original / Raspberry / Strawberry
Fresh mint, lime, gomme & ginger ale

Cherry Please - 7.50

Maraschino cherry syrup, lime juice,
almond syrup, elderflower cordial
& cranberry juice

Amaretti Sour - 8.50

Lyre's Amaretti, lemon juice & gomme

BEER & CIDER

Draught beer Half Pint

| | | |
|------------------------------|------|------|
| Pravha by Staropramen (4.0%) | 2.95 | 5.70 |
| Guinness (4.1%) | 3.05 | 5.80 |
| Meantime Anytime IPA (4.7%) | 3.20 | 6.10 |
| Staropramen Prem. CZ (5.0%) | 3.20 | 6.10 |
| Peroni, Italy (5.1%) | 3.50 | 6.80 |
| Salt Jute session IPA (4.2%) | 3.35 | 6.45 |
| Salt Huckaback neipa (5.5%) | 3.50 | 6.65 |

Draught cider Half Pint

| | | |
|-----------------------------|------|------|
| Aspall Orchard Cider (5.5%) | 2.95 | 5.55 |
|-----------------------------|------|------|

BOTTLED BEER AND ALE

| | |
|--------------------------|------|
| Corona (4.5%) | 4.80 |
| Peroni (5.1%) | 5.10 |
| Desperados (5.9%) | 5.30 |
| Daura Gluten Free (5.4%) | 4.95 |
| Crabbies (4%) | 5.85 |
| Erdinger (5.3%) | 5.70 |
| Doom Bar (4.3%) | 5.30 |
| Brewdog Punk IPA (5.6%) | 5.30 |
| Peroni Libera (0.0%) | 5.00 |

BOTTLED CIDERS

| | |
|--|------|
| Sassy Cidre Rose (3%) | 5.85 |
| Sassy Cidre Brut (5.2%) | 5.85 |
| Rekorderlig Strawberry-lime / Passionfruit / Wild berries (4%) | 5.90 |

Please ask for our full selection of craft beer and cider in bottles and cans

WINE SELECTION

Sparkling wine **125 BTL**

| | | |
|---------------------------------------|-------|-------|
| Prosecco Brut, Veneto, Italy | 7.50 | 40.00 |
| Pierre Mignon, Grande Reserve, France | 10.50 | 65.00 |
| Veuve Clicquot, Yellow Laber, France | 75.00 | |
| Bollinger, Special Cuvée, France | 80.00 | |
| Rosé Moët & Chandon Imperial, France | 85.00 | |

White wine **175 250 BTL**

| | | | |
|---|-------|-------|-------|
| Verdejo Pegaso, Spain | 5.85 | 7.50 | 23.00 |
| Pinot Grigio, Veritiere, Italy | 6.60 | 8.70 | 26.00 |
| Chardonnay, Hamilton Heights, Aus. | 6.90 | 9.00 | 27.00 |
| Picpoul de Pinet, France | 7.50 | 10.00 | 30.00 |
| Sauvignon Blanc, Wairau River, NZ | 7.85 | 10.35 | 31.00 |
| Reisling, Leitz Finz Zwei, Germany | 36.00 | | |
| Sancerre, "Mercy Dieu" Domaine Bailly Reverdy, FR | 48.00 | | |
| Chablis, Jean-Marc Brocard, France | 52.00 | | |

Rosé wine **175 250 BTL**

| | | | |
|---|-------|-------|-------|
| Riche Viney Rosé, France | 6.85 | 9.00 | 27.00 |
| Saint-Roch Les Vignes Rosé, France | 8.80 | 11.60 | 35.00 |
| Whispering Angel, Caves d'Esclans, Cotes de Provence, France | 48.00 | | |

Red wine **175 250 BTL**

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|---|-------|-------|-------|
| Sangiovese, Veneto, Italy | 5.85 | 7.50 | 23.00 |
| Malbec, Punto Alto, Mendoza, Arg. | 6.85 | 9.00 | 27.00 |
| Rioja Crianza, Marques de Reinosa, ESP | 7.60 | 10.00 | 30.00 |
| Pinot Noir, Long Barn, USA | 8.00 | 11.50 | 34.00 |
| Chateau des Gravieres, Bordeaux, France | 8.75 | 11.65 | 35.00 |
| Primitivo, di Salento, Doppio Passo, Italy | 36.00 | | |
| Shiraz Viogner D'Arenberg, McLaren Vale, Aus. | 51.00 | | |
| Valpolicella Secco, Bertani, Italy | 59.00 | | |
| Cabernet Sauvignon, Maiella, Aus. | 61.00 | | |

All wines can also be served in 125ml measures