



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	
Halloumi sticks	7.5
deep fried halloumi served with smoked chilli jam	
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	
Buffalo hot wings	9.5
crispy chicken wings tossed with homemade honey soy sauce & ranch dip	
Honey soy wings	9.5
crispy chicken wings tossed with homemade honey soy sauce & sesame seeds	
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	
Chicken Caesar salad	17.5
lettuce, parmesan, croutons, silver skin anchovies, chicken & 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, 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
bacon mayonnaise, brie cheese, pickles, caramelized onions, mixed leaf, tomato, relish	
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
Creamy mashed potatoes	5
Mixed leaf salad (V)	5.5
Sweet potato & parmesan chips (V)	6
Plum tomatoes & red onion salad	6
Skin-on chips (V) regular / truffle	6/7

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	

Some of our dishes contain one or more of the 14 key allergens. Please ask a staff member for more detailed information. Kids menu available please ask your waiter.
A discretionary 12.5% service charge will be added to your bill. All service charge collected is paid out in full to staff who work directly for The Hayden

SIGNATURE COCKTAILS

Westbourne Margarita - 11.50

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

Sex in Notting Hill - 11.50

Saylor Jerry & Kraken rum, cranberry
juice, lime juice

Pink Mexican Dragon - 11.50

Mezcal, vermouth, agave syrup, dragon fruit

Banana Roast Old Fashioned - 11.50

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

Forget Your Partner - 11.50

Campari, Jack Daniel's whiskey, red wine

65 Porn Star - 11.50

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

Buy a Guardian - 11.50

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

The Rum is on Fire - 11.50

Captain Morgan Rum, Martell VS
Cognac, lime juice, orgeat syrup

Broken Heart - 11.50

Fords Gin, Chambord, falernum syrup,
lemon juice, clementines

Londopolitan - 12.50

Grey Goose Citron vodka, Benedictine,
Midori, pineapple juice

SOFT DRINKS

Kingsdown sparkling pressés - 3.50

elderflower, rhubarb, orange, apple

VIRGIN COCKTAILS

Virgin Mojito - 7.00

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

Mango Mule - 8.00

mango purée, ginger beer,
fresh lime juice, simple syrup

Shirley Ginger - 8.00

ginger ale, grenadine, fresh lime juice

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 Loom Pale (4%)	3.35	6.45
Brewdog Punk Ipa (5.4%)	3.90	6.80

Draught cider Half Pint

Aspall Orchard Cider (5.5%)	2.95	5.55
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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 (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	8.00	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

Entero Macabeo, Manchulea	6.50	8.50	24.00
Pinot Grigio, Veritiere, Italy	7.50	9.50	27.00
Chardonnay, Hamilton Heights, Aus.	8.00	10.00	29.00
Picpoul de Pinet, France	8.50	11.00	33.00
Sauvignon Blanc, Stoneburn, NZ	8.50	11.50	33.00
Reisling, Leitz Finz Zwei, Germany	39.00		
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	7.50	10.50	30.00
Saint-Roch Les Vignes Rosé, France	9.50	12.50	38.00
Chateau Miravel, Cotes de Provence Rose, France	56.00		

Red wine

175 250 BTL

Sangiovese, Veneto, Italy	6.50	8.50	24.00
Malbec, Man Meets Mountain, Mendoza, Arg.	7.50	10.00	29.00
Rioja Crianza, Marques de Reinosa, ESP.	8.50	11.00	32.00
Pinot Noir, Long Barn, USA	9.00	12.50	36.00
Chateau des Gravieres, Bordeaux, France	9.50	12.50	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		

All wines can also be served in 125ml measures