



STARTERS & SHARERS

Bread basket (V)	3
Soup of the day (V)	5.5
Padrón peppers (V)	5.5
Burrata & balsamic cherry tomatoes (V)	9.5
burrata & roasted cherry tomatoes with basil leaves, toasted pine nuts & sourdough crouton	
Salt beef tacos	7.5
soft corn tortilla with pickled shiitake mushrooms, jalapeño sauce & crispy carrots	
Beetroot & goat's cheese ravioli	7.5
ravioli served with basil & beetroot oils, parmesan shavings & pine nuts	
Pulled chicken quesadilla	8
roasted vegetable bruschetta, jalapeño peppers & cheddar served with guacamole	
Crispy calamari	8.5
served with sweet chilli sauce	
Fish tacos	9.5
blue corn tortillas, chipotle mayo & pickled coleslaw	
Popcorn tiger prawns	10
served with aioli	
Mezze board (to share)	18.5
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)	14.5
giant couscous, saffron, sun dried tomatoes, black olives, spinach, almond flakes & black olive dressing	
Chopped chicken salad	15.5
grilled chicken, bocconcini mozzarella, cherry tomatoes, avocado, butternut squash, crispy bacon & house dressing	

MAINS

Saffron risotto	14
saffron, courgettes, aged parmesan & pea shoot salad	
Fish & chips	16.5
battered cod, mushy peas, tartare sauce, salad & lemon	
Blackened Cajun salmon	18.5
marinated salmon fillet & red rice salad with courgettes, green beans, green olives, parsley & lemon dressing	
Corn-fed rotisserie chicken (half)	17.5
skin-on chips, salad & coleslaw	
Slow cooked BBQ ribs	18.5
chef's bourbon barbecue sauce, skin-on chips	
Steaks	
served with skin-on chips & salad, béarnaise or peppercorn sauce	
Sirloin (8oz)	23
Dry-aged ribeye (8oz)	26

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	15.5
aged cheddar, red onion, beef tomato, lettuce, chipotle mayo & chips	
Deluxe beef burger	16
aged cheddar, crispy bacon, pickles, beef tomato, relish & chips	

SIDES

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 with wild mushrooms	5.5

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	

*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

New Fashion - 10.50

Monkey Shoulder, Cocoa liqueur,
Lumina IPA & chocolate bitters

Westbourne Margarita - 10.50

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

Brockmans Negroni - 10.50

Brockmans gin, Luxardo Bitter Bianco
& sweet vermouth

Sir Clement - 10.50

Absolut mandarin, Żubrówka, lemon curd,
kumquat, orange curaçao & egg white

Banana Roast Old Fashioned - 11.00

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

Irish Twisted - 10.50

Slane Irish whiskey, amaretto liqueur,
coffee, cream

Midnight in London - 11.00

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

65 Porn Star - 11.00

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

Buy a Guardian - 11.00

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

West Wild Fox - 11.00

Fords gin & Tanqueray Sevilla, orange juice,
apricot liquor, peach jam, grenadine & absinthe

SOFT DRINKS

Kingsdown sparkling pressés - 3.50

elderflower, rhubarb, orange, apple

VIRGIN COCKTAILS

Virgin Mojito - 6.00

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 - 8.00

Lyre's Amaretti, lemon juice & gomme

BEER & CIDER

Draught beer Half Pint

Pravha by Staropramen (4.0%)	2.90	5.60
Guinness (4.1%)	3.00	5.70
Atlantic Pale Ale (4.5%)	3.00	5.80
Staropramen Prem. CZ (5.0%)	3.05	5.90
Estrella, Spain (4.6%)	3.30	6.40
Sambrooks Sessions IPA (4.0%)	3.40	6.50
Sambrooks Block Party IPA (5.5%)	3.50	6.60

Draught cider Half Pint

Aspall Orchard Cider (5.5%)	2.90	5.50
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BOTTLED BEER AND ALE

Corona (4.5%)	4.70
Peroni (5.1%)	4.95
Desperados (5.9%)	5.20
Daura Gluten Free (5.4%)	4.95
Crabbies (4%)	5.85
Erdinger (5.3%)	5.60
Doom Bar (4.3%)	5.30

BOTTLED CIDERS

Sassy Cidre Rose (3%)	5.85
Sassy Cidre Brut (5.2%)	5.85
Rekorderlig Strawberry-lime / Passionfruit / Wild berries (4%)	5.70

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	7.25	39.00
Pierre Mignon, Grande Reserve, France	10.00	60.00
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	5.80	7.40	22.00
Pinot Grigio, Veritiera, 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

Sangiovese, Veneto, Italy	5.80	7.40	22.00
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 Block 16 Reserve, CL	7.90	10.65	32.00
Chateau des Gravieres, Bordeaux, France	8.75	11.65	35.00
Primitivo, di Salento, Doppio Passo, Italy	36.00		
Shiraz Vioigner 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