

The Hayden

PUB & ROOMS

STARTERS

Bread basket (v)	3
Soup of the day (v)	6.5
Padrón peppers (v)	6
Halloumi sticks deep fried halloumi served with smoked chilli jam	7.5
Corn ribs grilled corn with lime & chili dip	8
Vegetarian quesadilla tortilla filled with roasted red peppers, feta cheese, spinach & mature cheddar served with guacamole	8.5
Bao buns Korean smoked chicken, pickled slaw, sesame seeds, spring onion, gochujang ketchup	9.5
Crispy calamari served with sweet chilli sauce	9.5
Fish tacos blue corn tortillas, smoked chipotle mayo & pickled coleslaw	9.5
Burrata with heritage tomatoes (v) rocket salad & balsamic glaze	12.5

SHARERS

Dirty fries cheese sauce, jalapeno, chipotle mayo, aged cheddar & crispy onions	9
Buffalo hot wings crispy chicken wings tossed with homemade buffalo hot sauce & ranch dip	9.5
Mezze board bruschetta dip, tzatziki, red pepper feta dip, flatbread, hummus & olives	22
The Hayden platter buffalo wings, calamari, halloumi fries, falafel & potato wedges	29

SALADS

Asian quinoa salad (v) pomegranate seeds, carrots, cucumber, edamame beans, broccoli stems, pickled ginger & Asian dressing	16
Chicken Caesar salad lettuce, parmesan, croutons, silver skin anchovies, chicken & Caesar dressing	17.5

MAINS

Roasted cauliflower roasted cauliflower harissa, tahini, couscous, pomegranate seeds, toasted almonds, molasses	18
Bangers & mash truffle mash, Cumberland sausage, onion gravy & green beans	18
The Hayden beef pie slow cooked curried beef mince & peas topped with mash	18.5
Corn-fed rotisserie chicken (half) skin-on chips, salad & coleslaw	19.5
Fish & chips battered haddock, mushy peas, tartare sauce, salad & lemon	22
Slow cooked BBQ ribs chef's bourbon barbecue sauce, skin-on chips & salad	21
Salmon fillet roasted potatoes, wilted spinach, salmon roe, beurre blanc, watercress	23
Dry-aged ribeye steak (8oz) served with potato wedges & salad, peppercorn sauce	28

BURGERS

Falafel burger (V) fried falafel, sesame mayo, cucumber ribbons, carrots, alfalfa sprouts & skin on chips	15.5
Chicken burger confit chicken, citrus mayo, halloumi cheese, roasted peppers & baby spinach & skin-on chips	16.5
Deluxe beef burger bacon mayonnaise, brie cheese, pickles, caramelized onions, mixed leaf, skin-on chips	17

SIDES

Coleslaw (v) 5 / Mixed leaf salad (v) 6 / Rocket & parmesan salad (v) 6.5 / Mashed potatoes 6.5 / Sweet potato & parmesan chips (v) 7 / Broccoli & green beans 7 / Skin-on chips (v) regular / truffle 6/7

BOUTIQUE BEDROOMS UPSTAIRS

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

SUNDAY ROASTS

Every week with all the trimmings



SIGNATURES COCKTAILS

Westbourne Margarita	11.5
Cascabel blanco & Cascabel honey tequila, Grand Marnier, agave, Thai ginger	
Perfect Apricot Manhattan	11.5
Woodford Reserve, Vermouth, Apricot Brandy, Bitters & Maraschino cherry	
Coconut & Honey Old Fashioned	11.5
Coconut washed Woodford Reserve Bourbon, honey syrup, Angostura bitters	
Zen Garden	11.5
Roku gin, Triple sec, jasmine syrup, vanilla syrup, lime juice & orange blossom	
65 Porn Star	11.5
Eristoff vodka, Passoa, passion fruit purée, pineapple & vanilla syrup, served with a shot of prosecco	
Hayden's Sour	11.5
Amaretto, Aperol, Aquafaba, lemon juice, orange & chocolate bitters	
Smoky Paloma	11.5
Cascabel tequila, grapefruit soda, lime juice, saline solution & liquid smoke	
65 French Negroni	11.5
Courvoisier VSOP, lavender infused Campari & sweet Vermouth	
West Lemonade	11.5
Vodka, limoncello, Aperol, Aquafaba, lemon juice & orange bitters	

BEER & CIDER

Draught beer	Half	Pint
Pravha by Staropramen, CZ (4.0%)	3.00	5.90
Guinness, IRE (4.1%)	3.20	6.20
Meantime Lager, ENG (4.5%)	3.30	6.40
Staropramen Prem, CZ (5.0%)	3.40	6.50
Salt Loom Pale, ENG (4%)	3.40	6.60
Peroni, IT (5.1%)	3.60	6.90
Brewdog Punk Ipa, SC (5.4%)	3.60	7.00
Draught cider	Half	Pint
Aspall Orchard Cider, ENG (5.5%)	3.00	5.90
Bottled beer & ale		
Corona (4.5%)		5.00
Daura Gluten Free (5.4%)		5.10
Doom Bar (4.3%)		5.40
Desperados (5.9%)		5.40
Erdinger (5.3%)		5.80
Crabbies (4%)		6.00
Peroni (0.0%)		5.10
Lucky Saint (0.5%)		5.30
Bottled ciders		
Sassy Cidre Rosé (3%)		5.95
Sassy Cidre Brut (5.2%)		5.95
Rekorderlig Strawberry-lime / Passionfruit / Wild berries (4%)		6.30

VIRGIN COCKTAILS

Virgin Mojito	7
<i>Original / Raspberry / Strawberry</i> fresh mint, lime, gomme & ginger ale	
Guava Mule	8
Guava purée, ginger beer, lime juice & gomme	
Peach Perfect	8
Peach purée, lemon juice, Lyre's London Dry, gomme & soda	
Virgin star Martini	8.5
Passion fruit purée, passion fruit syrup, pineapple juice, vanilla syrup, fresh lime juice	

SOFT DRINKS

Kingsdown sparkling pressés	3.5
<i>elderflower, rhubarb, orange, apple</i>	

WINE SELECTION

Sparkling wine	125ml	Btl	
Prosecco Brut, Veneto, Italy	8	40	
Pierre Mignon, Grande Reserve, France	10.5	65	
Veuve Clicquot, Yellow Laber, France		75	
Bollinger, Special Cuvée, France		80	
Rosé Moët & Chandon Imperial, France		85	
White wine	175	250	Btl
Entero Macabeo, Manchulea	6.5	8.5	24
Pinot Grigio, Veritiere, Italy	7.5	9.5	27
Chardonnay, Hamilton Heights, Aus.	8	10	29
Picpoul de Pinet, France	8.5	11	33
Sauvignon Blanc, Stoneburn, NZ	8.6	11.5	34
Grüner Veltliner, Heiderer Mayer, Aust			39
Sancerre, "Mercy Dieu" Domaine Bailly Reverdy, FR			48
Chablis, Jean-Marc Brocard, France			52
Rosé wine	175	250	Btl
Carignan La Loupe Rosé, France	7.5	10.5	30
Saint-Roch Les Vignes Rosé, France	9.5	12.5	38
Chateau Miravel, Cotes de Provence Rose, France			56
Red wine	175	250	Btl
Sangiovese, Veneto, Italy	6.5	8.5	24
Malbec, Man Meets Mountain, Mendoza, Arg.	7.5	10	29
Rioja Crianza, Marques de Reinoso, ESP	8.5	11	32
Pinot Noir, Long Barn, USA.	9	12	36
Chateau des Gravieres, Bordeaux, France	9.5	12.5	37
Primitivo, di Salento, Doppio Passo, Italy			39
Mathilda Shiraz, Tournon, Aus			40
Valpolicella Secco, Bertani, Italy			59
Cabernet Sauvignon, Maiella, Aus.			61