

## 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, Veritiere, 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



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## DELIVERY & COLLECTION



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[info@haydennottinghill.com](mailto:info@haydennottinghill.com)

020 7229 2233

## STARTERS & SHARERS

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<b>Bread basket (V)</b> . . . . .	3
<b>Soup of the day (V)</b> . . . . .	6.5
<b>Padrón peppers (V)</b> . . . . .	6
<b>Smoked chicken tacos</b> . . . . .	8
blue corn tortillas, pico de gallo & guacamole	
<b>Halloumi sticks</b> . . . . .	7.5
deep fried halloumi served with smoked chilli jam	
<b>Vegetarian quesadilla</b> . . . . .	8.5
corn tortilla filled with roasted red peppers, feta cheese, spinach & mature cheddar served with guacamole	
<b>Crispy calamari</b> . . . . .	9.5
served with jalapeño aioli	
<b>Fish tacos</b> . . . . .	9.5
blue corn tortillas, smoked chipotle mayo & pickled coleslaw	
<b>Buffalo hot wings</b> . . . . .	9.5
crispy chicken wings tossed with homemade honey soy sauce & ranch dip	
<b>Honey soy wings</b> . . . . .	9.5
crispy chicken wings tossed with homemade honey soy sauce & sesame seeds	
<b>Burrata with smoked heritage tomatoes (V)</b> . . . . .	12.5
rocket salad & balsamic glaze	
<b>The Hayden charcuterie board</b> . . . . .	12.5
cornichons, sourdough bread	
<b>Mezze board (to share)</b> . . . . .	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

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

## MAINS

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

### BOUTIQUE BEDROOMS UPSTAIRS

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

## BURGERS

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<b>Plant-based burger (V)</b> . . . . .	15.5
plant-based patty, vegan bacon, tomato, lettuce, vegan cheese & chips	
<b>Jerk chicken burger</b> . . . . .	16
aged cheddar, red onion, beef tomato, lettuce, chipotle mayo & chips	
<b>Deluxe beef burger</b> . . . . .	17
bacon mayonnaise, brie cheese, pickles, caramelized onions, mixed leaf, tomato, relish	
<b>Soft shell crab burger</b> . . . . .	19.5
crunchy asparagus, watercress, tartar sauce & chips	

## SIDES

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

## DESSERTS

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