

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
Verdejo Pegaso, Spain	23.00
Pinot Grigio, Sartori, Italy	26.00
Chardonnay, Hamilton Heights, Aus.	27.00
Picpoul de Pinet, France	30.00
Sauvignon Blanc, Wairau River, NZ	31.00
Riesling, Leitz Finz Zwei, Germany	36.00
Sancerre, Domain Cherrier, France	48.00
Chablis, Jean-Marc Brocard, France	52.00
Red wine	Bottle
Sangiovese, Veneto, Italy	23.00
Malbec, Punto Alto, Mendoza, Arg.	27.00
Rioja Crianza, Marques de Reinoso, Spain	30.00
Pinot Noir, Long Barn, USA	34.00
Chateau des Gravieres, Bordeaux, France	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
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	48.00

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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STARTERS

Padrón peppers (V)	6.00
Smoked chicken tacos blue corn tortillas, pico de gallo & a side of guacamole	8.00
Pulled chicken quesadilla roasted vegetable bruschetta, jalapeño peppers & cheddar served with guacamole	8.00
Crispy calamari served with sweet chilli sauce	9.50
Fish tacos blue corn tortillas, chipotle mayo & pickled coleslaw	9.50
Asian prawn salad chinese cabbage, carrot, celery, coriander mint, roasted peanuts & fish sauce dressing	10.50
Mezze board (to share) flatbread, hummus, bruschetta dip, tzatziki, olives, grilled halloumi, red pepper & feta dip	19.50

BURGERS

Plant-based burger (V) plant-based patty, baby gem, tomato, halloumi & chips	15.50
Jerk chicken burger aged cheddar, red onion, beef tomato, lettuce, chipotle mayo & chips	16.00
Deluxe beef burger aged cheddar, crispy bacon, pickles, beef tomato, relish & chips	16.50

SIDE DISHES

Coleslaw (V)	5.00
Skin-on chips (V)	5.00
Rocket & parmesan salad (V)	5.00
Mixed leaf salad (V)	5.50
Sweet potato & parmesan chips (V)	6.00

MAINS

Fish & chips battered cod, mushy peas, tartare sauce, salad & lemon	17.50
Pan fried sea bass fillet new potatoes, green beans, baby carrots & lobster bisque,	19.50
Corn-fed rotisserie chicken (half) skin-on chips, salad & coleslaw	18.50
Slow cooked BBQ ribs chef's bourbon barbecue sauce, skin-on chips	19.00
Steaks served with skin-on chips & salad, béarnaise or peppercorn sauce	
Sirloin (8oz)	24.00
Dry-aged ribeye (8oz)	27.00

SALADS

Warm goat's cheese salad (V) giant couscous, saffron, sun dried tomatoes, black olives, spinach, almond flakes & black olive dressing	15.00
Grilled chicken ranch salad mixed leaves, red onion, tomato, cucumber, avocado, sweetcorn, crispy bacon & ranch dressing	16.00

DESSERTS

New York cheesecake red berry sauce	6.00
Triple chocolate brownie vanilla ice cream	6.50
The Hayden cheeseboard celery, quince, crackers	9.50

SOFT DRINKS

Kingsdown sparkling pressés elderflower, rhubarb, orange, apple	3.50
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BEER SELECTION

Corona (4.5%)	4.80
Daura Gluten Free (5.4%)	4.95
Peroni (5.1%)	5.10
Desperados (5.9%)	5.30
Doom Bar (4.3%)	5.30
Brewdog Punk IPA (5.6%)	5.30
Erdinger (5.3%)	5.70
Crabbies (4.0%)	5.85
Peroni (0.0%)	5.00

BOUTIQUE BEDROOMS UPSTAIRS

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

DAILY SPECIALS

Ask our staff for more information

SUNDAY ROASTS

Every week with all the trimmings