



## 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 & a side of guacamole	
Spinach & goat's cheese tortelloni . . . . .	8
Pulled chicken quesadilla . . . . .	8
roasted vegetable bruschetta, jalapeño peppers & cheddar served with guacamole served with tomato velouté & parmesan shavings	
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 sweet chilli sauce	
Fish tacos . . . . .	9.5
blue corn tortillas, smoked chipotle mayo & pickled coleslaw	
Asian prawn salad . . . . .	10.5
chinese cabbage, carrot, celery, mint, coriander, roasted peanuts & fish sauce dressing	
Burrata & lemon dressing (V) . . . . .	11
with green beans, cherry tomato salad with toasted pine nuts, olive oil & lemon dressing	
Mezze board (to share) . . . . .	19.5
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) . . . . .	15
giant couscous, saffron, sun dried tomatoes, courgette, spinach, almond flakes & basil dressing	
Grilled chicken ranch salad . . . . .	16
mixed leaves, red onion, tomato, cucumber, avocado, sweetcorn, crispy bacon & ranch dressing	
Salmon Nicoise salad . . . . .	17.5
baby gen lettuce, green beans, new potatoes, silver skin anchovies, Kalamata olives, boiled egg & house dressing	

## MAINS

Pea, & smoked pancetta 'orzotto' . . . . .	15
orzo, pea, pine nuts & parmesan	
Fish & chips . . . . .	17.5
battered cod, mushy peas, tartare sauce, salad & lemon	
Pan fried sea bass fillet . . . . .	19.5
new potatoes, green beans, baby carrots & lobster bisque	
Corn-fed rotisserie chicken (half) . . . . .	18.5
skin-on chips, salad & coleslaw	
Slow cooked BBQ ribs . . . . .	19
chef's bourbon barbecue sauce, skin-on chips & salad	
Steaks . . . . .	
served with skin-on chips & salad, béarnaise or peppercorn sauce	
Sirloin (8oz) . . . . .	24
Dry-aged ribeye (8oz) . . . . .	27

### 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 . . . . .	16
aged cheddar, red onion, beef tomato, lettuce, chipotle mayo & chips	
Deluxe beef burger . . . . .	16.5
aged cheddar, crispy bacon, pickles, beef tomato, relish & chips	

## SIDES

Mac & cheese . . . . .	6
Rocket & parmesan salad (V) . . . . .	5
Mashed potato (V) . . . . .	5
French beans (V) . . . . .	5
Steamed broccoli (V) . . . . .	5
Coleslaw (V) . . . . .	5
Skin-on chips (V) . . . . .	5
Mixed leaf salad (V) . . . . .	5.5
Sweet potato & parmesan chips (V) . . . . .	6

## DESSERTS

Ice cream . . . . .	
chocolate, vanilla, honeycomb, salted caramel, strawberry	
Sorbet . . . . .	
mango, lemon, strawberry, raspberry	
1 scoop . . . . .	3.5
2 scoops . . . . .	5.5
New York cheesecake . . . . .	6
red berry sauce	
Triple chocolate brownie . . . . .	6.5
vanilla ice cream	
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

### Westbourne Margarita - 10.75

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

### Hayden's Negroni - 10.75

St. Germain, Campari & sweet Vermouth

### Grove Martini - 10.75

Kettle One Citron, Drambuie, lemon juice &  
grapefruit juice

### Banana Roast Old Fashioned - 11.25

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

### Irish Slane Sour - 10.50

Slane Irish whiskey, lemon juice, brown sugar  
& Angostura bitters

### Midnight in London - 11.25

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

### 65 Porn Star - 11.25

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

### Buy a Guardian - 11.25

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

### HY Gin Sling - 11.25

Fords gin, sweet Vermouth, lemon juice,  
simple syrup & soda water

## SOFT DRINKS

### Kingsdown sparkling pressés - 3.50

elderflower, rhubarb, orange, apple

## VIRGIN COCKTAILS

### Virgin Mojito - 6.50

*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 - 8.50

Lyre's Amaretti, lemon juice & gomme

## 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 Jute session IPA (4.2%)	3.35	6.45
Brewdog Punk Ipa (5.2%)	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	7.50	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**

Verdejo Pegaso, Spain	5.85	7.50	23.00
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	5.85	7.50	23.00
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, Long Barn, USA	8.00	11.50	34.00
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