

The Hayden

PUB & ROOMS

STARTERS

Bread basket (v)	3
Padrón peppers (v)	6
Gazpacho watermelon, tomato & cucumber	6.5
Halloumi sticks deep fried halloumi served with smoked chilli jam	7.5
Vegetarian quesadilla tortilla filled with roasted red peppers, feta cheese, spinach & mature cheddar served with guacamole	8.5
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

Watermelon & feta salad watermelon, feta, mint & rocket	16
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
Cobb salad lettuce, charred corn, cherry tomato, feta, grilled chicken, grated carrots, quail eggs & ranch dressing	18.5

MAINS

Roasted cauliflower roasted cauliflower harissa, tahini, couscous, pomegranate seeds, toasted almonds, molasses	18
Sausage & mash truffle mash, Cumberland sausage, onion gravy & green beans	18
Chicken souvlaki grilled chicken thighs, tzatziki, cucumber & onion salad & pita bread	19
Corn-fed rotisserie chicken (half) skin-on chips, salad & coleslaw	19.5
Goan prawn curry authentic Goan prawn curry served with cumin rice & poppadom	21
Slow cooked BBQ ribs chef's bourbon barbecue sauce, skin-on chips & salad	21
Fish & chips battered haddock, mushy peas, tartare sauce, salad & lemon	22
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, cheddar 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
Patron Silver & Cazcabel honey tequila, Blend Triple Sec, agave, Thai ginger	
Perfect Apricot Manhattan	11.5
Rittenhouse RYE, Vermouth, Apricot Brandy, Bitters & Maraschino cherry	
Coconut & Honey Old Fashioned	11.5
Coconut washed Evan Williams Bourbon, honey syrup, Angostura bitters	
Zen Garden	11.5
Four Pillars gin, Blend Triple sec, jasmine syrup, vanilla syrup, lime juice & orange blossom	
65 Porn Star	11.5
Ramsbury vodka, Blend Passion, 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
Cazcabel tequila, grapefruit soda, lime juice, saline solution & liquid smoke	
65 French Negroni	11.5
St. Germain, Select Aperitivo & Sweet Vermouth	
West Lemonade	11.5
Grey Goose vodka, limoncello, Aperol, Aquafaba, lemon juice & orange bitters	
65 Rum Punch	11.5
Bacardi Caribbean, Wray & Nephew, orange & pineapple juice, grenadine, lime juice	

BEER & CIDER

Draught beer	Half	Pint
Doom Bar Amber Ale, ENG (4.3%)	3.10	6.00
Pravha by Staropramen, CZ (4.0%)	3.10	6.10
Guinness, IRE (4.1%)	3.30	6.40
Meantime Lager, ENG (4.5%)	3.40	6.60
Staropramen Prem, CZ (5.0%)	3.40	6.60
Renegade Detour Pale Ale, ENG (4%)	3.40	6.60
Madri, SP (4.6%)	3.50	6.80
Peroni, IT (5.1%)	3.60	7.10
Salt Huckaback New England Ipa, ENG (5.5%)	3.60	7.10
Draught cider	Half	Pint
Aspall Orchard Cider, ENG (5.5%)	3.10	6.00
Bottled beer & ale		
Corona (4.5%)		5.10
Daura Gluten Free (5.4%)		5.20
Doom Bar (4.3%)		5.50
Desperados (5.9%)		5.60
Erdinger (5.3%)		5.90
Crabbies (4%)		6.00
Peroni (0.0%)		5.20
Lucky Saint (0.5%)		5.50
Bottled ciders		
Sassy Cidre Rosé (3%)		6.10
Sassy Cidre Brut (5.2%)		6.10
Rekorderlig Strawberry-lime / Passionfruit / Wild berries (4%)		6.50

VIRGIN COCKTAILS

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

SOFT DRINKS

Kingsdown sparkling pressés	3.7
<i>elderflower, rhubarb, orange, apple</i>	

WINE SELECTION

Sparkling wine	125ml	Btl	
Prosecco Brut, Veneto, Italy	8.5	42	
Pierre Mignon, Grande Reserve, France	10.8	67	
Veuve Clicquot, Yellow Laber, France		77	
Bollinger, Special Cuvée, France		89	
Rosé Moët & Chandon Imperial, France		95	
White wine	175	250	Btl
Entero Macabeo, Manchulea	6.5	8.5	24
Pinot Grigio, Veritiere, Italy	7.5	9.5	28
Chardonnay, Hamilton Heights, Aus.	8	10	29
Picpoul de Pinet, France	8.5	11	33
Sauvignon Blanc, Stoneburn, NZ	9	12	36
Grüner Veltliner, Heiderer Mayer, Aust			39
Sancerre, "Mercy Dieu" Domaine Bailly Reverdy, FR			49
Chablis, Jean-Marc Brocard, France			55
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			58
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 Reinos, ESP	8.5	11	32
Pinot Noir, Long Barn, USA	9	12	36
Chateau des Gravieres, Bordeaux, France	9.5	12.5	37
Primitivo, Ruminat, Abruzzo, Italy			39
Mathilda Shiraz, Tournon, Aus			40
Valpolicella Secco, Bertani, Italy			59
Cabernet Sauvignon, Maiella, Aus.			61