

# The Hayden

## STARTERS & SHARERS

<b>Soup of the day</b> please ask your server	5	<b>Mac &amp; cheese</b> wild mushrooms & truffle oil (V)	6.5
<b>Padron peppers</b> lightly fried with sea salt (V)	5.5	<b>Chicken wings</b> Scotch Bonnet marmalade	6.5
<b>Salt &amp; pepper baby squid</b> sweet chilli sauce	8.5	<b>Pulled chicken quesadillas</b> jalapenos, mature cheddar & homemade guacamole	7
<b>Grilled Belgian endives</b> roasted courgettes, tomato concasse, walnuts & Fourme D'Ambert (blue cheese) (V)	7	<b>Chef style quesadillas (To share)</b> root vegetables, aged cheddar & rocket (V)	9.5

## Set Menu

Soup of the day

Choice of :

**Fish & chips**, cod, tartare sauce, salad & lemon

**Half corn-fed chicken**, skin-on chips, salad & coleslaw

**Warm goat's cheese salad**, quinoa, peppers, butternut squash, carrot, celery, curly kale & dried cranberries (V)

**Deluxe beef burger**, aged cheddar, crispy bacon, pickles, relish & beef tomato

Any dessert

Order all 3 courses for £16.50 or only the main course for £13.50!  
**Available Monday - Friday**  
from 12 noon to 7pm

## MAINS

<b>Pumpkin &amp; ricotta ravioli</b> ricotta, aged parmesan & wild rocket (V)	12.5
<b>Sirloin 8oz</b> skin-on chips & salad	18.5
<b>On the bone rib eye 12 oz</b> skin-on chips & salad	26
<b>Half corn-fed rotisserie chicken</b> skin-on chips, salad & coleslaw	16
<b>Slow cooked BBQ ribs</b> chefs bourbon bbq sauce, skin-on chips	17
<b>Jumbo short rib of beef</b> slow-cooked & smoked for 24h, BBQ sauce glaze, mash potato & fried shallots	18.5
<b>Fish &amp; chips</b> cod, mushy peas, tartare sauce, salad & lemon	16.5
<b>Pan-fried sea bass</b> tenderstem broccoli, garden peas & parmesan risotto	17
<b>Pan roasted salmon fillet</b> fine beans, red peppers, spinach, tenderstem broccoli, spinach & dark soy dressing	15.5

## SALADS

<b>Jerk salad</b> grilled chicken breast, baby gem, charred corn, avocado, tomato & spring onion salsa	13.5
<b>Cobb Salad</b> grilled chicken, cherry tomatoes, avocado, boiled egg, smoked streaky bacon, blue cheese & gem	14.5
<b>Warm goat's cheese salad</b> Quinoa, butternut squash, peppers, carrot, celery, curly kale & dried cranberries (V)	14
<b>Steak and blue cheese salad</b> fillet steak, Fourme D'Ambert, fine beans, roasted peppers, cherry tomatoes & blue cheese dressing	16.5

## BURGERS

(Burgers are served with skin-on chips & baby gem)

<b>Portobello burger</b> halloumi cheese & Portobello mushroom, beef tomato, cucumber & mint salsa (V)	14
<b>Deluxe beef burger</b> aged cheddar, crispy bacon, pickles, relish & beef tomato	15.5
<b>Pulled chicken brioche</b> shredded chicken, BBQ glaze sauce & coleslaw & chips	13.5
<b>Pulled pork brioche</b> slow-cooked pork shoulder, confit red onions, coleslaw & chips	13

## SIDES

<b>Rocket &amp; parmesan salad (V)</b>	4.5
<b>Coleslaw (V)</b>	4.5
<b>Mash potato (V)</b>	4.5
<b>Mixed leaf salad (V)</b>	4.5
<b>Sweet potato &amp; parmesan chips (V)</b>	5.5
<b>Skin-on chips (V)</b>	4.5

## Lobster Feast

All at 28.5

**Whole lobster**  
garlic butter skin-on chips & salad

**Lobster roll**, skin-on chips & salad

**Lobster Mac & Cheese**, salad

Our steaks are 28 days dry aged from the Denham Vale Farm & are served with either béarnaise or peppercorn sauce

## ASK YOUR SERVER FOR THE DAILY SPECIALS

*Brunch*  
Saturday & Sunday, 10am to 1pm

*Sunday Roast*  
with Yorkshire pudding & all the trimmings

## DESSERTS

<b>Triple chocolate brownie</b> caramel ice cream	5
<b>Pecan pie</b> , honey ice cream	6
<b>New York cheesecake</b> , red berry sauce	5
<b>Apple pie</b> , clotted cream	5
<b>Paxton &amp; Whitfield cheeseboard:</b> celery, quince, crackers	9.5

(V) Vegetarian

## KIDS MENU AVAILABLE PLEASE ASK YOUR SERVER

*Did you know...*

**BUY ONE GET ONE FREE COCKTAIL!**

**Every weekday**  
from 12 noon - 7 pm

(Not in conjunction with any other offer)

## BAR SNACKS & DRINKS

### SIGNATURE COCKTAILS

**Spiced Apricot Sour**  
Havana 3 & Captain Morgan Spiced shaken with apricot jam, lime juice, cinnamon, almond syrup & fresh egg white 10.5

**65 Bonbon**  
Ciroc Vodka, Chambord, Maraschino liqueur, pineapple juice, lychee liqueur & lime juice 10.5

**Basil Smash**  
Hendricks Gin, basil leaves, lemon juice, raspberry & gomme all muddled together 10.5

**65 Porn Star**  
Reyka vodka, Passoa, passion fruit purée, pineapple & vanilla syrup, served with a shot of Prosecco 10.5

**Jasmine**  
Grey Goose La Poire Vodka shaken with Maraschino liqueur, jasmine syrup, lime & apple juice 10.5

**Negroni Andaluz**  
Tanqueray Flor de Sevilla, Antica Formula & Campari 10

**21st Century White Mozart**  
Olmeca Reposado Tequila, white chocolate liqueur, agave & lime juice 9.5

### FRESH JUICES & SMOOTHIES

**Pineapple Heaven**  
Passionfruit & pineapple juice blended with fresh banana 6

**Berries & Ice Cream**  
Fresh summer berries blended with vanilla ice cream, milk & honey 6

**Loftbergs Fazenda roast espresso & vanilla ice cream** 6.5

**Matcha & honeycomb ice cream** 6.5

**Freshly squeezed orange juice** 3.5

**Celery, ginger, lemon & apple juice** 6.5

**Kale, cucumber, spinach & pineapple juice** 6.5

### GIN & THINGS All £10.00 Only for the gin-oisseur!

<b>Brockmans:</b>	Lemon Tonic with grapefruit & blueberries
<b>Beefeater 24:</b>	Mediterranean Tonic with lime peel & rosemary
<b>Portobello:</b>	Indian Tonic, orange peel, basil & coffee beans
<b>Star of Bombay:</b>	Indian Tonic with orange peel, red currants & basil
<b>Sipsmiths Sloe:</b>	Light tonic with lemon peel & blackberries
<b>Bathtub:</b>	Mediterranean Tonic, raspberries orange peel & mint

### BAR SNACKS

<b>Wasabi Peas</b>	3.5
<b>Chilli crackers</b>	2.5
<b>Mixed toasted nuts</b>	3.5
<b>Mixed olives</b>	3.5

### 0% ABV COCKTAILS

<p><b>Cherry Please</b> Maraschino cherry syrup, lime juice, almond syrup, elderflower cordial &amp; cranberry juice 7.5</p> <p><b>Note Martini</b> Bitter note vermouth, passion fruit purée &amp; apple juice 7.5</p> <p><b>Virgin Mojito</b> Original / Raspberry / Strawberry Fresh mint &amp; lime, gomme &amp; ginger ale all muddled together 5.5</p>	<p><b>Watermelon Refresher</b> Watermelon, basil, mango purée &amp; peach syrup topped up with soda 7.5</p> <p><b>Cumbernotes</b> Silk Tree &amp; bitter vermouth, fresh orange juice, gomme &amp; cucumber 7.5</p> <p><b>Silk Collins</b> Silk tree, almond syrup, lemon juice, basil, juniper berries &amp; soda 7.5</p>
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### Virgin Mary

Tomato juice mixed with Worcestershire sauce, tabasco, horseradish & mustard, garnished with celery stalk & lemon wedge 5.5

### Kingsdown Sparkling Fruit Pressés

Elderflower / Rhubarb / Orange / Apple 3.25

### BEER

<b>Draught</b>	<b>half / pint</b>
<b>Atlantic Pale Ale (4.5%)</b>	2.70 5.20
<b>Fourpure Guest Craft Beer</b>	2.90 5.75
<b>The Grafton Grappler Craft Lager (4%)</b>	2.55 4.95
<b>Guinness (4.1%)</b>	2.60 5.10
<b>Chieftain IPA (5.5%)</b>	2.85 5.65
<b>Estrella (4.6%)</b>	2.95 5.80
<b>Staropramen Premium (5%)</b>	2.70 5.20
<b>Aspall Orchard Cyder (5.5%)</b>	2.55 4.95

### Cans

<b>BTH Hopadelic, session IPA 330ml (4.3%)</b>	4.95
<b>BTH Lambeth Walk, Porter 330ml (5.1%)</b>	5.85
<b>Renegade Craft Lager 330ml (4.5%)</b>	4.95
<b>Tailgate Grapefruit IPA 330ml (6.2%)</b>	5.95
<b>Tailgate Peanut Butter Milk Stout 330ml (5.8%)</b>	5.95
<b>Sixpoint The Crisp Pils Lager 355ml (5.4%)</b>	5.85
<b>Watneys Pale Ale 330ml (4.2%)</b>	4.95

### Bottles

<b>Bavaria 330ml (0%)</b>	2.35
<b>Braxzz Tripel 330ml (0%)</b>	4.95
<b>Braxzz Cider 330ml (0%)</b>	4.95
<b>Sam Brook's Battersea IPA 330ml (6.2%)</b>	5.35
<b>Corona 330ml (4.5%)</b>	4.45
<b>Crabbie's 500ml (4.5%)</b>	5.75
<b>Desperados 330ml (5.9%)</b>	4.65
<b>Erdinger 500ml (5.3%)</b>	5.45
<b>Peroni 330ml (5.1%)</b>	4.65
<b>Truman's Breton Apple Cider 500ml (4%)</b>	5.85
<b>Truman's Breton Blackcurrant &amp; Raspberry Cider 500ml (4%)</b>	5.85
<b>Rekordeling Passion Fruit 500ml (4%)</b>	5.60
<b>Rekordeling Strawberry &amp; Lime 500ml (4%)</b>	5.60
<b>Saugatuck Blueberry Maple Stout 355ml (6%)</b>	5.95

### WINE

#### CHAMPAGNE & SPARKLING

	125ml	Bottle
Prosecco Brut, Terre di Sant'Alberto, Veneto	6.95	34.00
Pierre Mignon, Grande Reserve, Marne, Champagne	9.75	52.00
Veuve Cliquot, Yellow label	NV, France	69.00
Bollinger, Special Cuvée	NV France	72.00
Rose Moet & Chandon, Imperial	NV France	81.00

#### WHITE WINE

	175ml	250ml	Bottle
Macabeo Sobre Lias, La Mancha	2015 Spain	4.95	6.20 18.50
Pinot Grigio, Veritiere, Lombardia	2016 Italy	5.95	7.35 22.00
Chardonnay, The Googly, One Chain Vineyards	2016 Australia	6.05	7.75 23.00
Picpoul de Pinet, Beavignac	2016 France	6.75	8.70 26.00
Stoneburn, Sauvignon Blanc, Malborough	2017 NZ	7.25	9.35 28.00
Sancerre, Dmne des Vieux Pruniers	2018 France		41.00
Harvest Chardonnay, Adelaide Hills	2017 Australia		45.00

#### RED WINE

Tempranillo Petit Verdot, La Mancha	2016 Spain	4.95	6.20 18.50
Malbec, Man Meets Mountain, Mendoza	2017 Argentina	6.05	7.75 23.00
Rioja Crianza, Ramon Bilbao	2014 Spain	6.75	8.70 26.00
Pinot Noir, Santa Macarena	2015 Chile	7.25	9.35 28.00
Chateau des Gravieres, Graves, Bordeaux	2015 France	7.95	10.05 30.00
Shiraz Viognier, D'Arenberg, McLaren Vale	2014 Australia		45.00
Valpolicella Secco, Bertani, Veneto	2014 Italy		54.00

#### ROSE

Les Betes Rousses, Pays d'Herault	2016 France	5.15	6.60 19.50
Saint-Roch Les Vignes Rose, Provence	2018 France	8.10	10.70 21.40
Whispering Angel, Caves d'Esclans, Cotes de Provence	2016 France		41.00

All vintages are subject to change. We also serve all wine in 125ml glasses if requested