



WHILE YOU WAIT

Marinated olives (pb) (v) 4.95

Rosemary focaccia with aged balsamic and olive oil (pb) (v) 5.95

STARTERS

Isle of Wight tomato & basil bruschetta with caper, black olive & extra virgin olive oil (pb) (v) 7.95

Chicken liver parfait with spiced crumb, apple & fig chutney and toasted sourdough 7.50

Purée of English pea soup (v) 6.95

Crispy squid with chilli, lime, coriander and sriracha aioli 9.50

Roast Norfolk chicken & tarragon terrine with pickled mushrooms, toasted sourdough and tarragon aioli 8.95

Crispy Wykham Park Farm asparagus with poached hen's egg and grain mustard aioli (v) 7.95

MAINS

OUR SIGNATURE DISH

Mussels with chorizo, red chilli & cherry tomatoes in white wine served with sourdough 19.50

Chalcroft Farm beef burger with Gouda, lettuce, tomato, red onions, secret sauce, triple cooked chips 16.95

Extra Toppings:

Mrs Owton's streaky bacon 2.50

Beer battered haddock triple cooked chips, crushed minted peas, tartare sauce, lemon 17.95

Pie of the Day - please ask your server for today's choice and allergens mash, greens, red wine gravy (pb) (v)

Brown butter Chalk Stream trout fillet with crushed Ratte potatoes, olives and capers 18.95

Made in Hackney plant-based burger; a quinoa & beetroot jerk seasoned burger. Topped with smoky Applewood® Vegan cheese, plant-based mayo, tahini-dressed kale, balsamic beef tomato and triple cooked chips. 50p from each burger sold will be donated to the @MadeinHackney charity. (pb) (v) 16.50

South Coast pork chop served with smoked mushroom, grilled tomato, onion rings and triple cooked chips 17.95

Pea & Wykham Park Farm asparagus salad With broad bean, spelt, hazelnut and pickled apple (pb) (v) 14.95

Owton's dry-aged 12oz Sirloin steak on the bone with triple-cooked chips, baked mushroom, grilled tomato and peppercorn sauce 31.50

Truffle mac & cheese with wild mushrooms topped with pangrattato (v) 16.50

Corn-fed chicken & truffle risotto with sautéed oyster mushrooms and topped with a parmesan crisp 16.95

SIDES

Green leaf salad (pb) (v) 3.95 • **Braised leeks, hispi cabbage, peas** (v) 3.95 •

Triple-cooked chips (pb) (v) 4.95 • **Beer battered onion rings** (pb) (v) 4.50



FULLER'S

PUDDINGS

Poached rhubarb with coconut sorbet & rhubarb consommé (pb) (v) 7.50

Warm chocolate brownie peanut brittle, salted caramel, Fuller's buffalo milk vanilla ice cream (v) 7.95

Sticky toffee pudding with Laverstoke Park Farm buffalo milk salted caramel ice cream (v) 7.50

Treacle tart with Fuller's buffalo milk vanilla ice cream (v) 9.50

Fuller's buffalo milk ice creams by Laverstoke Park Farm by the scoop (v)

Flavours

Raspberry ripple (v) 2.50 • Vanilla (v) 2.50 • Chocolate (pb) (v) 2.50 • Coconut (pb) (v) 2.50 • Salted caramel (v) 2.50

LITTLE TREAT TO FINISH

Mini sticky toffee pudding With a hot drink of your choice (v) 5.95

Mini Bakewell tart With your choice of hot drink (v) 5.95

HOT DRINKS

Americano • Café latte • Cappuccino • Flat white • Mocha • Selection of Teas

Deniss Lusnikovs Head Chef

Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based.

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www.hindshealdermaston.co.uk
