



THE HIND'S HEAD

hindsheadaldermaston.co.uk



@WeAreHindsHead

GROUP MENU

Selection of breads, balsamic vinegar, olive oil & salted butter (v) 6

STARTERS

Carrot & Coriander Soup (v) 5
with artisan bread

Avocado & wild garlic pine nut pesto bruschetta (v) 6.5
roasted tomato salsa

Mrs. Owton's Smoked bacon 7.5
broad beans, peas, mint & Laverstoke mozzarella

Hummus (vg) 6
Kalamata olives, pine nuts, sumac, flatbread

London Porter smoked salmon 7.75
watercress mayonnaise, apple and cucumber salsa, crisp ciabatta

MAINS

Aubergine & tomato ragout (vg) 7 / 11.75
watercress & herb salad, Moroccan kasra flatbread & zaatar (vg)

Pan fried chicken breast 12
grilled aubergine, courgettes & heritage tomato salad

Blackened salmon 15.25
avocado, tomato & tarragon salad, buttered new potatoes

Roast beetroot & fennel salad (vg) 11.75
spelt, pickled shallots, watercress, spinach & herbs
Add grilled salmon 4.2 / Goats cheese 3.2

PUB CLASSICS

Chalcroft Farm cheese burger 9.95
cholla bun, salad garnish, chips
Add Extra Patty 5 / Mrs. Owton's bacon 1.75 /
Hampshire black pudding 1.75

35-day-aged Sirloin Steak 24
chips, watercress & pickled shallots, béarnaise

Steak, Ale & Mushroom Pie 13.50
garlic & parsley butter, chips

SUNDAY ROASTS

(Served every Sunday) All served with Yorkshire pudding, roast potatoes, cauliflower cheese, roast parsnips, petit pois a la francais, sticky red cabbage and gravy

Butternut squash & feta wellington 13

Roast beef topside 17

Roast chicken half – two ways 16

Sunday roast lamb leg 17

SIDES

Triple cooked chips, rosemary salt / House Salad /
Runner beans, fine beans, spring greens, green
cabbage, peas / Buttered new potatoes 3 each

Cheesy Chips 3.50 each

Lewis Eagles, Head Chef
Hinds Head Aldermaston



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan



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The Hinds Head is a traditional coaching inn with 15 beautiful boutique bedrooms. Don't miss our lovely beer garden hidden away behind the restaurant.

PUDDINGS

Pistachio Tiramisu 6

Pistachio brittle

Apple tart tatin 6

Fuller's vanilla ice cream

Key Lime Cheesecake 6

Paul's chocolate brownie sundae 6

Salted caramel ice cream, whipped cream

British Cheeseboard 10

black bomber snowdonia cheddar, blue Monday Yorkshire blue, waterloo brie, quince jelly, crackers, bread

Fuller's ice cream by Laverstoke

2 per scoop

Choose from Vanilla / Chocolate / Salted caramel / Strawberry / Yoghurt & honey / Mint Choc Chip / Raspberry sorbet

HOT DRINKS

Macchiato 2

Double Espresso 2.25

Cappuccino 2.75

Latte 2.75

Flat White 2.75

Americano 2.30

Hot chocolate 2.75

Amaretto hot chocolate 3.60

Pot of Tea Pigs tea 2.5

Choose from Everyday / ting tong oolong/ Mao feng green tea / Jasmin pearls / Super-fruit / Peppermint leaves / Liquorice & peppermint

See our drinks list for a selection of liqueurs, port and whiskeys

Here at the Hinds Head, we're about honest food, well sourced ingredients, and quality cuts of meat. Crafted by our team of hugely talented chefs, we bring you truly delicious dishes that we are proud of.

London Porter Smoked Salmon by Severn & Wye Smokery

Smoked with oak wood and then cured in a black sap, including Fuller's London Porter, to give a unique and distinctive taste.

Frontier Beer Batter

A light crisp batter created from the malts and grains of Fuller's Frontier Lager that has been milled into the flour.

Ice Creams by Laverstoke Park

Made from Buffalo milk, this ice cream benefits from a higher nutrient content, higher calcium levels than cow's milk and high fat content creating a rich in flavour, creamy in texture product.



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