



## APERITIF

**Aperol Spritz** Aperol, Prosecco, Soda & a slice of orange 9.00

## WHILE YOU WAIT

**Marinated mixed olives** (ve) 4.95

**Rosemary focaccia** with aged balsamic & olive oil (ve) 5.95

**Honey & chilli halloumi** (v) rocket, chia seeds 6.95

**Sharing board for two** (ve) rosemary focaccia, sourdough, white & malted mini loaf, beetroot hummus, olives, balsamic & olive oil 11.95

# THE HIND'S HEAD

## STARTERS

**Duck liver & pork pate herb crostini, spiced sticky fig relish** 8.50

**Garlic & chilli prawns rocket, sun blushed tomatoes** 9.25

**Crispy squid with chilli, lime, coriander & sriracha aioli** 9.50

**Wild mushroom arancini white truffle mayonnaise, rocket, parmesan & green oil** 8.95

**Beetroot hummus edamame, sesame seeds & pitta** 7.95

**Soup of the day** – please ask your server for today's choice and allergens bread & butter 6.95

## PUB CLASSICS

**6oz steak burger cheddar cheese, Lollo Biondi lettuce, gherkin, red onion, burger sauce, Koffman's fries, Monterey Jack cheese o'ring** 17.50

Extra Toppings: Streaky bacon 2.50

**Beer battered haddock Koffman's chips, mint pea puree, pouring tartare sauce, lemon** 17.95

**Steak ale & mushroom pie mash, spring greens & leeks, chefs stock gravy** 17.95

Moving Mountains plant burger smoky Applewood vegan cheese, Lollo Biondi lettuce, tomato, gherkin, red onion burger sauce, Koffman's fries & coleslaw 16.95

Butchers Cumberland sausage & truffle mash garden peas, chefs stock gravy, crispy shallots 15.95

## HIND'S HEAD MAINS

Chargrilled garlic & thyme chicken breast Koffman's fries, rocket, parmesan & truffle dressing 17.95

Prawn & monkfish Malabar curry white rice, chilli, coriander, spring onion 18.50

7 hour braised lamb shoulder rosemary & garlic mashed potato, braised red cabbage, honey roasted carrots, lamb jus 21.95

Fillet of pork hickory smoked potato & leek croquette, greens & bacon, wholegrain mustard cream 20.95

Vegan Malabar curry (ve) cauliflower spinach, white rice, chilli, coriander, spring onion 16.95

6oz fillet steak cooked to your liking, Koffman's chips, dressed rocket, your choice of peppercorn or bearnaise sauce 28.95

Grilled black sea bream fillet lyonnaise potatoes with spinach, Salmoriglio sauce 18.95

## SIDES

Green leaf salad (ve) 3.95

Sautéed greens & peas (v) 3.95

Koffman's chips (ve) 4.50

Koffman's truffle & parmesan skin on fries 5.95

Coleslaw 3.95

## WINE OF THE MOMENT

### White

**Domaine Durand** – Sancerre *Supple palate, notes of green bell pepper & passion fruit. Lively & refreshing with a clean, mineral finish.*

Half bottle 21.00

Full bottle 42.00

### Red

**Momentum Solare** – Grenache, Syrah & Mourvèdre *Fruity & spicy aromas, ripe & full-bodied on the palate. Jammy, smooth.*

Bottle 38.00

We have a separate dessert menu which your server will be very happy to bring to you.

*Why not ask for our Cocktail Menu, too?*

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. A discretionary service charge of 12.5% will be added to tables 6 and above.

(v) vegetarian

(ve) vegan