

THE HIND'S HEAD

WHILE YOU CHOOSE

Wild garlic
mixed nuts
V VE GF
3.5

Moroccan
spiced almonds
V VE GF
4

Chilli rice
crackers
V VE
3

Garlic & cumin
mixed olives
V VE GF
5.5

Horseradish & beetroot
hummus, black onion seeds,
flatbread
V VE 7

Warm rosemary & sea salt
focaccia, aged balsamic,
homemade butter
V 6

STARTERS

Smoked sweet potato & red pepper soup VGO 7.5
toasted pumpkin seeds, sage, chilli oil, sourdough

Goats cheese & red onion tart V 8.5 candied walnuts,
frisée & rocket salad, maple mustard dressing

Gran Marnier Brussels pâté 8.5 brioche toast,
apple & cider chutney

Wild mushroom & truffle arancini VE GF DF 8.5
black garlic mayo, crispy sage

Crispy bubble shrimp 9 chilli jam, pico de gallo,
sriracha mayo

Individual baked camembert V 13 rosemary
& garlic, sourdough, red onion jam

MAINS

Chicken supreme GF 21 potato fondant, chicken &
leek bon bon, tenderstem & leeks, tarragon & dijon
cream

8oz ribeye steak GF 28.5 confit shallot, garlic &
oregano roasted tomato, café de paris butter,
chunky chips + *peppercorn sauce or jus* 2.5

6oz Devon reared steak burger 18.5 smoked cheese,
chilli jam, confit garlic mayo, pickles, lettuce, crispy
onions, fries + *streaky bacon* 2

Beef striploin chilli 18 rice, sour cream,
guacamole, flatbread

Venison loin 33 kale, beetroot, pickled
blackberries, mini venison cottage pie, jus

Fish pie GF 20 dill & white wine cream, mashed
potato topping, parmesan crumb, mixed
greens, green beans

Lemonade battered cod GF DF 13.5/18 garden
peas, chunky chips, tartare sauce, lemon

Pan roast seabass GF 23 potato terrine, pea
purée, tenderstem broccoli, parma ham, parsley
oil

Wild mushroom & chestnut pithivier VGO 21
truffled mashed potato, braised shallot, heritage
carrots, red wine & thyme jus

Moving Mountains burger VE DF 18.5 vegan
cheese, chilli jam, confit garlic mayo, pickles,
lettuce, crispy onions, fries

SIDES

Chunky chips
VE GF DF 5

Rosemary & sea
salt fries
VE GF DF 5

Truffle &
parmesan fries
GF 7

Onion rings,
black garlic aioli
VE GF DF 4.5

Fine beans &
shallots
VE GF DF 5

Green salad, pico de gallo,
sweet mustard dressing
VE GF DF 4.5

Heritage carrots,
hazelnut, crumb
VE DF 6.5

Please inform your server of all allergies & intolerances, even if marked allergen free. Our kitchen contains allergens & therefore we cannot guarantee any dishes will be allergen free. Our food is freshly cooked & during busier periods you may experience a wait.

V vegetarian

VE vegan

GF gluten free

DF dairy free

VGO vegan option *must state*

A LIGHTER LUNCH

only served at lunch time

The Avo Way 12.5 smashed avocado & guacamole with lime, coriander & tomato, smoked bacon & poached egg on sourdough

SANDWICHES

only served at lunch time

Croque Monsieur 12 toasted ham sandwich, mustard bechamel, topped with melted cheddar cheese

The Fish Finger Butty DF 12 lemonade battered fish finger & tartare sauce

The Farmhouse V 10 cheddar cheese & red onion jam

The California Classic VE DF 10.5 avocado, sun blushed tomatoes, rocket

Malted brown bread or white bloomer. Served with salted crisps or upgrade to fries for 2.5

PUDDING

Lemon & white chocolate parfait V 8.5 strawberry gel, vanilla crumb, strawberries, lemon balm

Apple & blackberry crumble V VGO GF 8.5 cinnamon crème anglaise

Affogato VGO DFO 6.5 vanilla ice cream, hot espresso

Coffee liqueur crème brûlée V 8.5 almond biscotti

Sticky toffee pudding V 8.5 vanilla ice cream

Chocolate brownie V 8.5 toffee sauce, vanilla ice cream

Marshfield Farm ice cream 2.5 per scoop

Salted caramel V | Rum & raisin V | True coffee V
Chocolate heaven V | Strawberry V | Very cherry V
Mint chocolate chip V | Vanilla VGO

Marshfield sorbet 2.5 per scoop

Strawberry & Marc de Champagne VE
Lemon VE | Apple VE | Raspberry VE | Orange VE

WINE of the moment

Rio Del Rey

Tempranillo Rioja

175ml | 250ml | 750ml bottle

7.8 | 10.2 | 29

GIN of the moment

Tarquin's Strawberry & Lime

38%

25ml | 50ml

5.9 | 8.9

ALCOHOL FREE

UNTIL STOCK RUNS OUT

Captain Morgan's Spiced 0%

£1.50 per measure *add mixer*

WHAT'S ON

EVERY SUNDAY

Roast Dinners

'The best in the area!'

Booking highly recommended

DECEMBER 23RD

Festive pub quiz

Cash prize
First, second & third prize

Booking essential

BREAKFAST & BRUNCH

Served every day. Booking advised

Monday - Friday 7am - 11am

Saturday & Sunday 8am - 11am

NYE PARTY

Black & Gold theme

Fireworks.
End of year quiz. Music bingo

Now taking bookings. Full details TBC

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