

WHILE YOU CHOOSE

Garlic & cumin olives **VE GF DF** 4.90
Mr Filbert's chilli rice crackers **VE DF** 3.00
Mr Filbert's wild garlic mixed nuts **VE GF DF** 3.50
Mr Filbert's Moroccan spiced almonds **VE GF DF** 4.00
Warm sourdough bread, aged balsamic, homemade flavoured butter **V** 6.00
Harissa hummus, toasted pumpkin seeds with cumin, warm bread **VE DF** 7.00

STARTERS

Sticky beef taco **DF** 9.00 julienne carrot, spring onion, chilli, sesame, sriracha mayo
Baby prawns on sourdough 9.00 guacamole, pickled shallot, pico de gallo
Calamari **DF GF** 8.50 frisée, black garlic mayo, tomato concasse, lime & coriander chimichurri
Spiced tomato arancini **V VGO GF** 8.70 guacamole, sour cream, parmesan
Cauliflower fritter **V VE GF** 8.50 curry mayo, spring onion, chilli, micro coriander

MAINS

Chicken supreme **GF** 20.00 gremolata crumb, buttered new potatoes, peas, spinach & asparagus, chive crème fraîche sauce
Double cheeseburger **GFO** 18.50 cheddar, chilli jam, confit garlic mayo, pickles, lettuce, crispy onions, fries
Traditional chicken katsu 18.00 **GF** Japanese vegetable salad, maple & soy dressing, basmati rice
10oz sirloin steak **GF** 35.00 café de Paris, flat cap mushroom, tomato concasse & frisée salad, chunky chips, onion rings *add peppercorn or red wine jus for 2.50*
Warm skin on chicken & bacon salad 17.50 cherry tomatoes, gem lettuce, sourdough croutons, parmesan shavings, dijon, black truffle & yoghurt dressing
Lemonade battered cod **GF DF** small 13.50 regular 18.00 garden peas, chunky chips, tartar sauce, lemon *add katsu curry sauce 1.50*
Chalkstream trout fillet **GF** 22.00 new potatoes, tenderstem broccoli & samphire, summer herb salsa
Banana blossom katsu **V VE GF** 17.00 Japanese vegetable salad, maple & soy dressing, basmati rice
Moving Mountains burger **VE** 18.50 vegan cheese, chilli jam, confit garlic mayo, pickles, lettuce, crispy onions, fries
Rigatoni **V VGO** 17.00 tomato ragu, olive, artichoke, courgette, parmesan

SIDES

Koffman's chunky chips VE GF DF 5.00	Truffle & parmesan fries V GF 7.00
Rosemary & sea salted Koffman's fries VE GF DF 5.00	Mixed greens & peas V VE GF 4.50
Onion rings, smoked salt, black garlic aioli V VE GF 4.50	Peppercorn sauce 2.50
Tomato concasse & frisée salad, chimichurri VE GF 4.50	
Samphire & tenderstem broccoli, garlic & chilli butter, sunflower seeds V VE GF 5.00	

an optional 10% service charge will be added to all restaurant bills, 100% of which goes to our grateful team

V vegetarian | **VE** vegan | **VGO** vegan option *must state* | **GF** gluten free | **DF** dairy free

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.

A LIGHTER LUNCH

only served at lunch time

The avo way 12.50 smashed avocado & guacamole with lime, coriander & tomato, smoked bacon & poached egg on sourdough

SANDWICHES

Croque Monsieur 10.00 toasted ham sandwich, mustard bechamel, topped with melted cheddar cheese

The Fish Finger Butty DF 10.00 lemonade battered fish finger & tartare sauce

The Farmhouse V 9.00 cheddar cheese & red onion jam

The California Classic VE DF 9.00 avocado, sun blushed tomatoes, rocket

Malted brown bread or white bloomer. All served with salted crisps or upgrade to fries for 2.50



Summer tipples

Limoncello Spritz 9.50

A delicious zesty spritz with limoncello, prosecco & soda. Perfect for those summer days in our beer garden

William Pear Collins 9.50

Did you know the William Pear originated in Aldermaston? Try our William Pear Collins. Gin, pear puree, elderflower & a dash of soda



Mark your calendar

Hind's Head Tapas Night

Saturday 20th September

Spanish theme all night

Small plates & sangria

Tapas night usually sells out - we highly recommend booking your table in advance!



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wearehindshead

