

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

Lemon & black pepper
hummus, basil pesto,
flatbread
V VE £7

Duo of warm bread. Focaccia,
malted mini loaf, aged balsamic,
homemade butter
V For one £6 for two £10

STARTERS

Sweet potato, coconut & miso soup V VGO £8
malted grain mini loaf

Duck parfait £8.5 brioche, pistachio crumb, black
cherry jam

Harissa spiced lamb croquette GF £9 mint
yoghurt, pickled red onions

Asparagus, pea & lemon arancini VGO GF £8.5
wild garlic pesto, parmesan

Salmon gravadlax £9 dill crème fraîche, gin
compressed cucumber, rye & caraway tuile

Individual baked camembert V £13 crostini
sticks, beer onions

MAINS

Chicken supreme GF £22 potato fondant, wild
mushroom bon bon, tenderstem broccoli, truffle
crème jus

Pan roast duck breast £26 GF confit sweet potato,
carrot purée, roast beetroot, tenderstem broccoli,
port jus

Double cheese burger £18.5 smoked cheese, braised
beer onions, crispy onions, confit garlic mayo,
pickles, lettuce, fries *add streaky bacon* £2

Cumberland sausage & mash GF £18 garlic &
rosemary mash, trio of greens, crispy onions, red
wine jus

Lemonade battered cod GF DF £13.5/£18
crushed minted peas, chunky chips, tartare
sauce, lemon

Cauliflower steak VE DF GF £19 potato fondant,
fine beans, roasted cherry vine tomatoes,
romesco sauce

Moving Mountains burger VE DF £18.5 vegan
cheese, braised beer onions, confit garlic mayo,
pickles, lettuce, crispy onions, fries

For even more delicious dishes, ask
about our

daily specials

SIDES

Chunky chips
VE GF DF £5

Rosemary & sea
salt fries
VE GF DF £5

Truffle &
parmesan fries
GF £7

Onion rings, confit
garlic mayo
VE GF DF £4.5

Fine beans &
shallots
VE GF DF £5

Rocket & parmesan salad,
lemon & dijon dressing
VE GF DF £5

Buttered spring greens,
peas, mint, leek
VE DF £6

A discretionary 10% service charge will be added to your bill, 100% of which goes directly to our grateful team.

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 toast

Welsh Rarebit V £12.5 homemade brown sauce, rocket & sun blushed tomato salad

Steak Frites £17.5 6oz sirloin end, fries, peppercorn sauce

SANDWICHES

The Fish Finger Butty DF £13 lemonade battered fish goujon & tartare sauce

Roast Chicken & Stuffing Caesar £13 kos lettuce, parmesan

Lemon & Black Pepper Hummus, Sun Blushed Tomato & Rocket VE £12

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

PUDDING

Rhubarb & ginger crumble tart GFO VGO £8.5 crème anglaise

Affogato VGO DFO £6.5 vanilla ice cream, hot espresso

Lemon posset V £8.5 raspberry gel, earl grey shortbread

Sticky toffee pudding V £8.5 honey ice cream

Chocolate brownie V £8.5 toffee sauce, vanilla ice cream

Chocolate & hazelnut brioche bread & butter pudding V £8.5 cinnamon crème anglaise

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

Lemon VE | Apple VE | Raspberry VE

Ask for our dessert menu for our full selection of puddings & teas

WINE of the moment

Pouca Rouca

Tinto
Portugal

By the bottle £38

GIN of the moment

Warners Honeybee

40%

25ml | 50ml

£6 | £9

COCKTAIL of the moment

Chambord Royale

*Raspberry liqueur topped with
prosecco*

£9

WHAT'S ON

EVERY SUNDAY

Roast Dinners

'The best in the area!'

Booking highly recommended

QUIZ NIGHTS

Every Tuesday cash prizes, raffle prizes, great food. Up to 6 players per team. Must book!

BREAKFAST & BRUNCH

Served every day. Booking advised

Monday - Friday 7am - 11am

Saturday & Sunday 8am - 11am

EVENTS WITH US

Ask us about our private dining & event spaces perfect for any occasion

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