

HORSESHOE

HAMPSTEAD VILLAGE



FOR THE TABLE	Gordal olives (vg)(ng)	5
	Toasted sourdough, whipped roasted garlic & herb butter (v)	5
	Crispy chicken, Korean ketchup, sesame, chilli, spring onion	9.5
	Padron peppers, Maldon sea salt (vg)	8
	Baked Camembert, sourdough, cornichons, olives, apple chutney (v)	19
	Charcuterie & cheese board	26.5
	<i>Salami Milano, Pink peppercorn & cider salami, sloe & garlic wild venison, Prosciutto di Parma, smoked Applewood Cheddar, olives, Parmesan, focaccia</i>	

STARTERS	Leek & potato soup, clotted cream, chives, black pepper (v)	8.5
	Grilled tiger prawns, samphire, sauce vierge (ng)	13.5 / 18
	Chorizo & Cheddar croquettes, aioli	8.5
	Burrata, confit tomatoes, pine nuts, basil dressing (v)	12.5
	Chickpea hummus, olives, toasted flatbread (vg)	8.5
	Smoked duck breast, red currant & horseradish dressing, watercress & hazelnut salad	10.5
	Beetroot, cured trout, celeriac remoulade, radish, carta di musica	12.5

ROASTS	<i>All served with roast potatoes, agave glazed carrots & parsnip, Savoy cabbage, crushed swede, Yorkshire pudding & gravy</i>	
	Trio of meat: Hereford beef, Duroc pork, White Cobb chicken (ng)	29.5
	35 day aged sirloin of beef, horseradish sauce (ng)	27.5
	Duroc free range pork belly, apple sauce (ng)	23.5
	White Cobb free range half chicken, bread sauce (ng)	23.5
	Chestnut, cashew, pinenut & pumpkin seed vegan Wellington (vg)	19.5
	<i>add Yorkshire pudding</i>	1.5
	Suffolk lamb shoulder for three to share (ng)	90

MAINS	Hake, braised fennel, peppers, tomato, lemon, capers	23.5
	Whole roasted lemon sole, steamed new potatoes, garlic & samphire butter	32.5
	Battered Atlantic haddock fillet, triple cooked chips, mushy peas, tartare sauce	18.5
	Delicia pumpkin, spelt, spinach, tahini, chicory, pomegranate molasse (vg)	17

SIDES	Smoked Applewood Cheddar cauliflower cheese	6
	Pigs in blankets Pork & sage stuffing	5.5
	Roast potatoes (v)(ng)	6
	Braised red cabbage (v)(ng)	6
	Yorkshire pudding	1.5

ng - dish can be made without gluten, please speak to your server

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.
An optional 12.5% service charge will be applied to your bill. All of which goes to the staff.(v) vegetarian / (vg) vegan / (ng) non gluten containing