

# HORSESHOE

## HAMPSTEAD VILLAGE



|               |                                                                                                                                        |           |
|---------------|----------------------------------------------------------------------------------------------------------------------------------------|-----------|
| BAR<br>SNACKS | Gordal olives (vg)(ng)                                                                                                                 | 5         |
|               | Padron peppers, Maldon sea salt (vg)                                                                                                   | 8         |
|               | Toasted sourdough, whipped roasted garlic & herb butter (v)                                                                            | 5         |
|               | Chickpea hummus, olives, toasted flatbread (vg)                                                                                        | 8.5       |
|               |                                                                                                                                        |           |
| TO SHARE      | Baked Camembert, sourdough, cornichons, olives, apple chutney (v)                                                                      | 19        |
|               | Colston Bassett Stilton, Quicke's mature cheddar, chutney, black grape & water biscuit                                                 | 14        |
|               |                                                                                                                                        |           |
| STARTERS      | Creamed mushroom, truffle and chestnut soup (v)                                                                                        | 8         |
|               | Delica pumpkin, spelt, spinach, tahini, chicory, pomegranate molasse (vg)                                                              | 11/22     |
|               | Grilled tiger prawns, samphire, sauce vierge (ng)                                                                                      | 13.5 / 18 |
|               | Chorizo & Cheddar croquettes, garlic aioli                                                                                             | 8.5       |
|               | White Devon crab salad on toast, crème fraîche, herbs, chilli                                                                          | 13.5      |
|               | Burrata, chicory & mixed beetroots salad, arugula, hazelnut, tomato vinaigrette (v)                                                    | 13.5      |
|               | Crispy chicken, Korean ketchup, sesame, chilli, spring onion                                                                           | 9.5       |
|               |                                                                                                                                        |           |
| ROASTS        | <i>All served with roast potatoes, maple glazed carrots &amp; parsnip, Savoy cabbage, crushed swede, Yorkshire pudding &amp; 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) (add Yorkshire pudding 1.5)                                             | 19.5      |
|               | Suffolk lamb shoulder for two to share (ng)                                                                                            | 60        |
|               |                                                                                                                                        |           |
| MAINS         | Pan roasted cod, with a lobster bisque, broccoli, & steamed potatoes                                                                   | 26.5      |
|               | Harissa Cauliflower salad, barley, broccoli, chicory, roasted pepper, hazelnuts, tahini dressing (vg)                                  | 16.5      |
|               | Battered Atlantic haddock fillet, triple cooked chips, mushy peas & tartare sauce                                                      | 19        |
|               | Mussels, white wine, cream, garlic, shallots, parsley, house fries                                                                     | 21        |
|               | Whole roasted lemon sole, steamed potatoes, garlic and samphire butter                                                                 | 32.5      |
|               | Butterfly seabass, confit tomatoes, capers & gremolata                                                                                 | 24.5      |
|               |                                                                                                                                        |           |
| SIDES         | Smoked Applewood Cheddar cauliflower cheese                                                                                            | 6         |
|               | Pigs in blankets   Pork & sage stuffing                                                                                                | 5.5       |
|               | Braised red cabbage                                                                                                                    | 5         |
|               | Roast potatoes (v)(ng)                                                                                                                 | 6         |
|               | Garden salad, cherry tomatoes, cucumber, house dressing (vg)                                                                           | 5         |
|               | 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