

HORSESHOE

HAMPSTEAD VILLAGE



BAR	Gordal olives (vg)	5
SNACKS	Toasted sourdough, whipped roasted garlic & herb butter (v)	5
	Padrón peppers, smoked Maldon sea salt (vg)	8.5

STARTERS	Wye Valley asparagus, romesco sauce, toasted almonds (vg)	10
	Sacred gin cured salmon, crème fraîche,, caviar, pickled cucumber	11
	Crispy chicken thigh, spiced ketchup, sesame seeds, spring onion, chilli	9
	Devonshire crab on sourdough toast, crème fraîche, herbs, lemon	13.5
	Pan-fried king prawns, chilli, garlic, chargrilled sourdough	12.5
	Burrata, Yorkshire peas, chilli, mint, pistachio (v)	12.5

ROASTS	<i>Served with roast potatoes, maple glazed carrots, summer greens, broccoli, Yorkshire pudding & gravy</i>	
	Trio of meat: Hereford sirloin of beef, Duroc free-range pork belly, White Cobb free-range chicken	30.5
	35-day aged Hereford sirloin of beef, horseradish sauce	28.5
	Duroc free-range pork belly, apple sauce	23.5
	White Cobb free-range chicken	23.5
	Chestnut, cashew, pinenut & pumpkin seed vegan Wellington (vg) (add Yorkshire pudding £1.5)	19.5
	Suffolk lamb leg for two to share	60

MAINS	Cider-battered North Sea haddock, mushy peas, tartare sauce, triple-cooked chips	19.5
	Charred hispi cabbage, romesco, fine beans, sesame, chilli & coriander salad (vg)	18
	Pan-roasted cod, monk's beard, pink fir potatoes, tartare butter sauce	24

SIDES	Smoked Applewood Cheddar cauliflower cheese	6
	Pigs in blankets	5.5
	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