

HORSESHOE

HAMPSTEAD VILLAGE



BAR	Gordal olives (vg)(ng)	5
SNACKS	Toasted sourdough, whipped roasted garlic & herb butter (v)	5
	Chickpea hummus, olives, toasted sourdough (vg)	8.5
	Padron peppers, Maldon smoked sea salt (pb)	8.5

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

ROASTS	<i>Served with roast potatoes, maple glazed carrots, summer greens, 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) (add Yorkshire pudding 1.5)	19.5
	Suffolk lamb shoulder for two to share (ng)	60

MAINS	Pan roasted cod, Pink Fir potatoes, monks beard, tartare butter sauce	26
	Cider battered North Sea haddock, triple cooked chips, mushy peas & tartare sauce	19.5
	Devon hand-picked crab linguine, white wine, crème fraîche, chilli, sea herbs	22

SIDES	Smoked Applewood Cheddar cauliflower cheese	9
	Pigs in blankets Pork & sage stuffing	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

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