

THE HIND'S HEAD

Aldermaston

While you choose...

- Wasabi peanuts (ve)** 3.50
- Mr Filbert's wild garlic mixed nuts (ve)** 3.50
- Mr Filbert's Moroccan spiced almonds (ve)** 4.00
- Marinated mixed olives (ve/gf)** 4.90
- Rosemary foccacia (ve)** 6.00 *aged balsamic & olive oil*

Starters & small plates

- Brussels pate (gfo)** 8.50
cafe de paris butter, red onion jam, sourdough
- Squid & chorizo** 9.00
pico de gallo, lime, sriracha
- Korean fried chicken thighs** 8.50
gochujang & black garlic aioli, spring onions, black & white sesame seeds
- Whitebait** 7.50
crispy rocket, pouring tartare & lemon
- Whipped goats cheese salad (v/vgo/gf)** 8.75
honey, thyme, beetroot, beetroot crisps, almond & oat granola, basil oil, balsamic.
Vegan option with whipped feta
- Sun-blushed tomato & mozzarella arancini (v)** 9.00
aged balsamic glaze, bistro leaf & basil oil, balsamic pearls
- Roasted garlic hummus (ve/gfo)** 8.00
confit garlic, popcorn chickpeas, greek pitta
- Gochujang cauliflower bites (ve)** 7.50
spring onions, sesame seeds & black garlic aioli

On the side...

- Mixed greens & peas (v) 4.00
- Coleslaw (ve/gf) 3.50
- Cajun breaded jumbo mozzarella sticks (v) 5.50
- Lemonade battered onion rings (v) 4.00
- Koffman's chunky chips (ve) 4.50
- Truffle & parmesan fries (v) 6.00
- Koffman's fries (ve/gf) 4.50

Main courses

- Pork belly (gfo)** 19.50 *colcannon mash, thyme & black pudding bon bon, roasted carrots, apple puree & cider jus*
- 7 hour braised & rolled lamb shoulder (gf)** 23.50 *parmesan & white truffle mash, seasonal greens, pea & mint bon bon, lamb & red currant jus*
- Butcher's sausage & mash** 13.00*/17.00
wholegrain mustard mash, creamed cabbage, leeks & peas, jus
- 10oz Ribeye steak (gfo)** 29.50 *parmesan, panko & truffle flat mushroom, chunky chips & watercress*
➤ *add peppercorn or bearnaise sauce 2.50*
- Vicars Game Wagyu & chuck steak burger** 17.50 *hickory smoked mayo, red onion jam, mature cheddar, lettuce, gherkins, Koffman's fries*
➤ *add streaky bacon 2.50*
- Lemonade battered cod** 13.00*/17.50 *crushed minted garden peas, pouring tartare, Koffman's chips & a lemon wedge*
- Moving Mountains plant burger (ve)** 17.00
hickory smoked mayo, bacon crumb, vegan Applewood smoked cheese, gherkin, lettuce, Koffman's fries
- Pea & broccolli fritters (ve/gf)** 17.00 *green leaf & pico de gallo salad*

*smaller portion

Every week

Tuesdays
Quiz night
Sundays
our well loved roast dinners

July 20th

summer garden party, live music, outdoor food, outdoor bar, more details TBC

July 21st

*Shakespeare in the garden is back!
Tickets available soon*

(ve) vegan (vgo) vegan option *must state* (gf) gluten free (gfo) gluten free option *must state*

If you have allergies you **must** inform your server when you place your order. Allergens are present in our kitchen & we cannot guarantee any dish will be free of any allergen.

All of our meals are prepared freshly & during busy periods there may be a longer wait than usual. All bills will include a discretionary 10% service charge.

Lunch & light bites

served lunch time only

Sandwiches

*served on a sourdough baguette or malted brown bread
with a salad garnish & crisps*

- Harissa chicken, rocket, avocado & smoked salt 10.00
- Carved ham & Dijon mustard 9.50
- Battered cod goujons, lettuce & tartare 10.00
- Green pesto, cheddar & sun blushed tomatoes (v) 9.00
- Vegan Applewood smoked cheese & red onion jam (ve) 9.50

Topped sourdough toast

*Served on sourdough bread & topped with a poached egg
11.50*

- Harissa chicken & avocado
- Denby steak, bearnaise, red onion jam & rocket
- Smoked salmon, hollandaise
- Creamy mushrooms, truffle, parmesan & balsamic (v)

Salads *topped with a poached egg 14.00*

- Harissa chicken & avocado
- Denby steak, bearnaise & rocket
- Smoked salmon, hollandaise & sun blushed tomatoes

Hot drinks

Espresso | Americano | Macchiato 3.00
Café latte | Cappuccino | Flat white 3.40

Mocha 3.50

add syrup: caramel | vanilla 0.80

Hot Chocolate 3.40

add cream & marshmallows 1.00

➤ *oat milk available free of charge*

English breakfast tea 2.70

Speciality teas 3.00

*earl grey, oolong, lemon & ginger, green, peppermint,
cranberry & raspberry*

Desserts

Churros 8.00

toffee & chocolate sauce

Homemade chocolate brownie 8.00

toffee sauce, vanilla ice cream

Sticky toffee pudding 8.00

vanilla ice cream

Orange & passionfruit cheesecake (ve) 8.00

*passionfruit tuille, raspberry coulis, passionfruit
pearls*

Lemon cheesecake 8.00

*raspberry coulis, fresh strawberry, raspberry tuille &
passionfruit pearls*

Chocolate brownie sundae 8.75

*brownie chunks, cream, ice cream, chocolate & toffee
sauce & honeycomb*

Trillionaire's tart (gf/vgo) 8.50

vanilla ice cream, tuille, gold dust

Ice cream 2.50 per scoop

Strawberries & cream | Salted Caramel | Black

Coconut | Vanilla (vgo) | Cookies & cream |

Chocolate (vgo) | Mango sorbet (ve)

Affogato 4.50 (vgo)

*One scoop of vanilla ice cream topped with a shot
of espresso.*

*Or skip the coffee & pour over a shot of liqueur...
Tia Maria 5.75 | Cointreau 6.20 | Amaretto 6.65*

Liqueur coffees

Irish Coffee 7.60 *Jamesons, cream float*

Calypso 6.75 *Tia Maria, cream float*

Cointreau 6.90 *cream float*

Baileys Latte 8.90

don't forget to check our

Specials

(ve) vegan (vgo) vegan option *must state* (gf) gluten free (gfo) gluten free option *must state*

If you have allergies you **must** inform your server when you place your order. Allergens are present in our kitchen & we cannot guarantee any dish will be free of any allergen.

All of our meals are prepared freshly & during busy periods there may be a longer wait than usual. All bills will include a discretionary 10% service charge.