

The Hayden

PUB & ROOMS

Wildfarmed sourdough , salted butter (v)	5
Halloumi sticks , spiced yoghurt, pomegranate (v)	8
Pan roasted padrón peppers , maldon sea salt (pb)	7
Chilled tomato soup , sun dried tomatoes, basil oil (pb)	7
Roasted golden beetroot , whipped hummus, almond, crispy chickpeas (pb)	7.5
Truffle fries , truffle mayo, parmesan, chives	8
Fish tacos , tomato salsa, avocado, pickled onion, sriracha mayo	9
Tempura squid , spring onion, sweet chilli mayo	9.5
Buffalo chicken wings , hot sauce, celery, ranch dressing	10
Burrata , seasonal tomatoes, basil, balsamic (v)	11
Crispy sweet chilli prawns , wakame salad, sesame	12

TO SHARE

Mezze board , halloumi sticks, tzatziki, smoky harissa tapenade, almond hummus & olives (v)	22
Charcuterie board , sliced cured meats, sun dried tomatoes, pickles	24

Halloumi salad , mixed coloured quinoa, pomegranate, almonds, cherry tomato, cucumbers, rocket (v)	14
Goats cheese & red onion tart , pea shoot, radish, frisée salad (v)	16
Roasted cauliflower steak , butter bean purée, turmeric couscous, almonds, herb dressing (pb)	17
Chicken Caesar salad , lettuce, parmesan, bacon, croutons, anchovy, grilled chicken, Caesar dressing	17
Chicken schnitzel , rocket & parmesan salad, red onion, lemon dressing	18
Homemade fishcake , warm tartare, charred spring onion, watercress	19
Sausage & mash , Cumberland sausage, truffle mash, onion gravy	19
Fish & chips , battered haddock, mushy peas, tartare, charred lemon	22
Slow cooked BBQ pork ribs , fries, coleslaw, sticky BBQ sauce	23
Grilled salmon fillet , creamy mash, charred tender stem broccoli, lemon & dill sauce	26
Dry-aged 10oz rib-eye steak , fries, mixed salad, peppercorn sauce	35

Portobello mushroom burger , grilled halloumi, rocket, Hayden sauce, beetroot, fries (v)	16
Buffalo chicken burger , ranch dressing, lettuce, onion, fries	16
Deluxe beef burger , Hayden sauce, cheese, bacon, lettuce, tomato, pickles, onion jam, fries	18

Homemade Coleslaw (v) - 5
Mixed leaf salad, mustard
vinaigrette (pb) - 6

Mashed potatoes (v) - 6
Fries (v) - 6
Sweet potato fries (v) - 7

A discretionary 12.5% service charge will be added to your bill.

All service charge collected is paid out in full to staff who work directly for The Hayden. Kids menu available please ask your waiter.
Some of our dishes contain one or more of the 14 key allergens. Please ask a staff member for more detailed information.



Please scan for allergy & information

The Hayden

DRINKS MENU

BEER & CIDER

Draught beer	Half	Pint
Doom Bar Amber Ale, ENG (4.3%)	3.2	6.2
Pravha by Staropramen, CZE (4.0%)	3.2	6.2
Guinness, IRL (4.1%)	3.5	6.8
Staropramen Prem, CZE (5.0%)	3.5	6.8
Harbour Beach Party Pale Ale, ENG (3.8%)	3.5	6.8
Harbour Singlefin Lager, ENG (4%)	3.5	6.8
Madri, ESP (4.6%)	3.6	6.9
Peroni, ITA (5.1%)	3.7	7.3
Salt Huckaback New England Ipa, ENG (5.5%)	3.8	7.5

Draught cider	Half	Pint
Aspall Orchard Cider, ENG (5.5%)	3.2	6.2

BOTTLED BEER AND ALE

Corona (4.5%)	5.1
Daura Gluten Free (5.4%)	5.2
Harbour Arctic Sky IPA (4.3%)	5.5
Meantime London Lager (4.5%)	5.5
Jubel Peach (can 330ml) (4%)	5.5
Desperados (5.9%)	5.6
Erdinger (5.3%)	5.9
Crabbies (4%)	6.0

BOTTLED CIDERS

Sassy Cidre Rose (3%)	6.1
Sassy Cidre Brut (5.2%)	6.1
Rekorderlig Strawberry-lime / Passionfruit Wild berries (4%)	6.5

LOW / ZERO ABV

Peroni (0.0%)	5.2
Lucky Saint (0.5%)	5.5
Butcombe Goram IPA (0.5%)	5.5
Lucky Saint Hazy IPA (0.5%)	5.5

TONIC WATER (200ML)

Fever Tree

Premium Indian Tonic Water.....	2.75
Refreshingly Light Indian Tonic Water.....	2.75
Mediterranean Tonic Water.....	2.75
Elderflower Tonic Water.....	2.75
Lemon Tonic Water.....	2.75
Refreshingly Light Cucumber Tonic Water.....	2.75
Ginger Beer / Ginger Ale.....	2.75

SOFT DRINKS

Diet Coke / Coke Zero / Coca-Cola (330ml)	3/3/4
Orange, grapefruit, pineapple, apple, cranberry & tomato juice (250ml)	3
Gls fresh lemonade	3.5
Pint fresh lemonade	4.5
Freshly squeezed orange juice/ carrot juice	4
Kingsdown still / sparkling water.....	2.5/4
Mango smoothie / mixed berries smoothie	5

HOT DRINKS

Birchall whole leaf tea.....	3.5
English Breakfast / Earl Grey / green / lemon & ginger / camomile / peppermint / red berry & flower	
Fresh mint tea.....	3.5
Peach iced tea.....	4.5
Espresso / double espresso.....	2.8/3.2
Americano	3.5
Flat white / cappuccino / latte.....	3.8
Traditional French Hot Chocolate 32% Cocoa.....	4.0
Mocha	4.25
Matcha latte (hot or iced).....	4.5
Chai latte (hot or iced).....	4.5

WINE SELECTION

Champagne & Prosecco	125	BTL	
Prosecco Brut, Porte Nova, Veneto, Italy	8.5		42
Pierre Mignon, Grande Reserve, France.....	11.9		69
Moet & Chardon, Brut, France.....			75
Veuve Clicquot, Yellow Label, France.....			79
Rosé Moet & Chandon Imperial, France			95
Bollinger, Special Cuvée, France.....			99
White wine	175	250	BTL
Entero Macabeo, Manchuela, Spain.....	6.7	8.6	25
Pinot Grigio, Venetie, Italy	7.7	9.9	29
Chardonnay, Hamilton Heights, Aus.....	8.2	10.1	30
Verdecchio di Matelica DOC, Italy.....	8.9	11.3	34
Picpoul de Pinet, France.....	9.9	12.9	37
Sauvignon Blanc, Stoneburn, New Zealand ...	9.9	12.9	37
Sancerre, "Mercy Dieu" Domaine Bailly Reverdy, FR			59
Chablis, Jean-Marc Brocard, France.....			59
Rosé wine	175	250	BTL
Carignan La Loupe Rosé, France	7.8	10.6	31
Saint-Roch Côtes de Provence Les Vignes Rosé, FR	10.9	14.9	44
Chateau Miraval, Côtes de Provence Rosé, France			60
Red wine	175	250	BTL
Sangiovese, Veneto, Italy	6.7	8.6	25
Merlot Bonfaro Tinto, Lisboa, Portugal.....	7.4	9.7	29
Pinot Noir, Les Esperons, Languedoc, France ..	7.7	10.1	30
Malbec, Man Meets Mountain, Mendoza, Arg ..	8.2	10.4	31
Rioja Crianza, Puente de Salceda, Spain.....	8.6	11.1	33
Chateau des Gravieres, Bordeaux, France....	10.5	13.9	41
Mathilda Shiraz, Tournon, Aus.....			42
Primitivo, Ruminat, Abruzzo, Italy			43
Valpolicella Secco, Bertani, Italy.....			64
Cabernet Sauvignon, Salt + Stone, California, US			69

All wines can also be served in 125ml measures

SIGNATURE COCKTAILS

Westbourne Margarita	12
Patron Silver & Cazcabel honey tequila, Blend Triple Sec, agave, Thai ginger	
Perfect Apricot Manhattan	12
Rittenhouse RYE, Dry Vermouth, Apricot Brandy, Bitters & Maraschino cherry	
Coconut & Honey Old Fashioned	12
Coconut washed Evan Williams Bourbon, honey syrup, Angostura bitters	
Zen Garden	12
Four Pillars Gin, Blend Triple Sec, vanilla syrup, lime juice	
65 Pornstar	12
Absolut vodka, Blend Passionfruit liquor, passion fruit purée, pineapple & vanilla syrup, served with a shot of prosecco	
Hayden's Sour	12
Amaretto, Select Aperitivo, Aquafaba, lemon juice, orange & chocolate bitters	
Smoky Paloma	12
Cazcabel Blanco tequila, grapefruit soda, lime juice, saline solution & liquid smoke	
65 French Negroni	12
Courvoisier VSOP, Select Aperitivo, Antica Formula	
West Lemonade	12
Grey Goose vodka, limoncello, Aperol, Aquafaba, lemon juice & orange bitters	
65 Rum Punch	12
Bacardi Caribbean, Wray & Nephew, orange & pineapple juice, grenadine, lime juice	

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GIN & THINGS (All - 12)

All served with Fever Tree mixers

Martin Millers Original

Lemon tonic, grapefruit & blueberries

Ramsbury Single Estate

Cucumber tonic, lemon & thyme

Slingsby Gooseberry

Mediterranean tonic, grapefruit & rosemary

Bombay Sapphire London Dry

Indian tonic, lemon & strawberries

Four Pillars

Elderflower tonic, cucumber, rosemary & mint

HAPPY HOUR TWINS (All - 12)

Two for one cocktails! Mon - Thu, 12:00 - 19:00

Negroni

65 Pornstar

Espresso Martini

Margarita

Mojito

SPRITZ (ALL - 10)

Aperitif, Prosecco Brut & Soda

Select Aperitivo

Aperol

Limoncello

Campari

Italicus Rosolio di Bergamotto

St Germain

CLASSIC COCKTAILS

Caipirinha / Caipiroska.....	11.5
Classic Negroni	11.5
Mojito.....	11.5
Cazcabel Blanco Margarita.....	11.5
Cosmopolitan.....	11.5
Espresso Martini.....	11.5
Lychee & Roses Martini.....	11.5
White / Black Russian.....	11.5
Amaretto Sour / Pisco Sour/ Whisky Sour	11.5
Manhattan	12

VIRGIN COCKTAILS

Virgin Mojito	7.5
Original / Passionfruit / Strawberry Fresh mint, lime, gomme & ginger ale	
Mango Mule	8.5
Mango purée, ginger beer, lime juice & gomme	
Peach Perfect	8.5
Peach purée, lemon juice, Lyre's Italian Orange, gomme & soda	
Amaretti Sour	8.5
Lyre's dark cane spirit, lemon juice, orgeat & aquafaba	
Virgin Star Martini	8.5
Passion fruit purée, mint, apple juice & vanilla syrup	

WHISKEY (50ML)

Scotch Whiskey

Chivas Regal 12y (40%)	8
Dewar's 8y Caribbean Smooth (40%)	8
Dewar's 8y Ilegal Mezcal (40%)	8
Dewar's White Label (40%)	8
Johnnie Walker Black 12yr (40%)	8.5
Laphroaig 10yr (40%)	11.5
Dalwhinnie 15y (40%)	12
Oban 14y (40%)	14.5
Chivas Regal 18y (40%)	14.5

Irish Whiskey

Jameson (40%)	8
The Dead Rabbit (44%)	13

American Whisky

Jack Daniels (40%)	8
Evan Williams (43%)	8.5
Elijah Craig Rye (47%)	9.5
Rittenhouse Rye (50%)	9.5
Evan Williams Straight Bourbon (43.2%)	10
Basil Hayden (40%)	12
Woodford Reserve Double Oaked Bourbon (42,5%)	12.5

Japanese Whiskey

Suntory The Chita (43%)	13.5
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COGNAC / CALVADOS (50ML)

Martell VS (40%)	8.5
Calvados Boulard (40%)	9.5
Martell VS (40%)	11.5
Hennessy XO (40%)	29.5

TEQUILA (25ML)

Cazcabel Blanco (40%)	4.5
Cazcabel Coffee (34%)	4.5
Cazcabel Coconut (34%)	4.5
Cazcabel Honey (34%)	4.5
Cazcabel Anejo (40%)	5.5
Patron Silver (40%)	6.5
Mezcal Unión (40%)	6.5
Patron Anejo(40%)	6.9
Patron Reposado (40%)	6.9
Lost Explorer Mezcal (42%)	6.9

GIN (50ML)

Bombay Citron (37.5%)	8
Bombay Sapphire (40%)	8
Beefeater Pink Strawberry (37.5%)	8
Bombay Bramble (37.5%)	8.5
Tanqueray Sevilla (41.3%)	8.5
Brockmans (40%)	8.5
Ramsbury (43%)	8.5
Tanqueray N° 10 (47.3%)	9
Hendrick's (41.4%)	9
Sipsmith London Dry (41.6%)	9
Sipsmith Sloe (29%)	9.5
Four Pillars (41.8%)	9.5
Bombay Premier Cru (47%)	9.5
Roku Gin (43%)	9.5
Tanqueray Rangpur Lime (41.3%)	9.5
Martin Miller's (40%)	9.5
Slingsby Rhubarb or Gooseberry (40%)	9.5
Sapling (40%)	9.5
Fishers (44%)	9.5
Gin Mare (42.7%)	10

VODKA (50ML)

Eristoff (37.5%)	8
Absolut Mandarin (40%)	8
Absolut Vanilla (38%)	8
Ketel One (40%)	8
Ramsbury vodka (43%)	9
Sapling (40%)	9
Grey Goose (40%)	9.9
Grey Goose Citron (40%)	9.9
Grey Goose Strawberry & Lemongrass (30%)	9.9

RUM (50ML)

Malibu (18%)	7
Bacardi Spiced (37.5%)	8
Bacardi Carta Blanca (37.5%)	8
Cut To The Spice (37.5%)	8
Bacardi Reserva Ocho (40%)	9
Plantation 5y (40%)	9
Wray & Nephew (63%)	9
Kraken (40%)	9
Bacardi Carta Oro (40%)	9
Bacardi Caribbean Spiced (40%)	9
Bacardi Coconut (32%)	10.5
Appleton Estate 12yr (43%)	11.5
Ron Zacapa 23yr (40%)	12.5

FORTIFIED / DESSERT WINE (100ML)

Taylor's Late Bottled Vintage Port, 2019 (20%)	8.9
Les Garonnelles, Sauternes (14%)	9.9
Taylor 10yr Tawny Port (20%)	11.9

AFTER DINNER (50ML)

Sambuca White/Black (25ml)	4.5
Frangelico	7.5
Limoncello	7.5
Baileys	7.5
Amaretto Disaronno	8
St Germain	9
Grappa	9

BAR SNACKS

Crisps	1.5
Chilli crackers	3.5
Wasabi peas	3.5
Mixed nuts	4.5
Marinated olives	4.5