

# THE HIND'S HEAD

## Aldermaston

don't forget to check our  
**Specials**

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*

### 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

**6oz steak burger** 17.50 *hickory smoked mayo, red onion jam, mature cheddar, lettuce, gherkins, Koffman's fries*

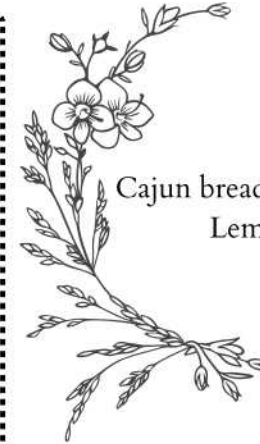
▷ add streaky bacon 2.50

**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 & asparagus fritters** (ve/gf) 17.00 *tenderstem broccoli, salsa verde*

\*smaller portion



### 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

## WHAT'S ON...

at the Hind's head

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

(ve) vegan (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.

# THE HIND'S HEAD

## Aldermaston

Lunch & light bites *served lunch time only*

### Sandwiches

*served on a sourdough baguette or malted brown roll 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

## 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)

*A scoop of vanilla ice cream topped w*

*ith a shot of espresso. Or skip the coffee & pour over a shot of liqueur...*

*Tia Maria 5.75 | Cointreau 6.20 | Amaretto 6.65*

### Hot drinks

Espresso | Americano | Macchiato 3.00  
Café latte | Cappuccino | Flat white 3.40  
Mocha 3.50

Hot Chocolate 3.40  
*add cream & marshmallows 1.00*

English breakfast tea 2.70

**Speciality teas 3.00**

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

*add syrup: caramel | vanilla 0.80*  
oat milk available free of charge

### Liqueur coffees

**Irish Coffee** 7.80

*Jamesons, cream float*

**Calypso** 6.80

*Tia Maria, cream float*

**Cointreau** 7.80

*cream float*

**Baileys Latte** 8.00



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