

The Hind's Signature Dishes

Duck Breast

served with a pancetta and chive rosti with seasonal vegetables & a carrot and tarragon puree (gf) £22

Pan Fried Seabass

served with creamy fennel new potatoes, grilled tender stem broccoli, fried capers and finished with dill oil (gf) £19.5

Stalker Pie

slow cooked venison topped with truffle mashed potatoes & parsnip crisps served with seasonal vegetables and onion gravy £20

Ale & Miso Caramel Beef Cheek

beef cheek slow cooked in an ale and miso caramel gravy. Served with creamy mashed potatoes, seasonal vegetables £19.5

Lamb Shank Massaman

lamb shank, slow cooked in a Thai Massaman sauce served with a coconut and lime jasmine rice & pickled red cabbage (df)(gf) £22

Miso Glazed Cod Fillet

ved with a lovage sauce, fondant potato, spinach puree, crispy shoestring leeks & tender stem broccoli £22

The Vegetarian Menu

Falafel Burger

spiced falafel patty in a Crystal beer bun with homemade chips and pickled coleslaw (veg) £16

Roasted Cauliflower Massaman

Thai vegetable Massaman with coconut and lime jasmine rice and pickled red cabbage (gf)(veg) £15

Cheese & Onion Pie

served with a choice of buttery mash or homemade chips, seasonal vegetables and onion gravy (v) £15

Linguine Arrabbiata

homemade Arrabbiata sauce (df)(veg) £14

The Classics

Fish & Chips

cider battered fish served with twice cooked chips, tartare sauce and mushy peas (gf)(df) £17.5

Steak & Ale Pie

slow cooked beef in homemade shortcrust pastry with a choice of buttery mash or homemade chips, seasonal vegetables and marrow gravy £17.5

Ribeye Steak £25

British grass-fed steak served with on the vine roasted cherry tomatoes, portobello mushroom with homemade twice cooked chips (gf)(dfo)

Fillet Steak £31

Pulled Brisket Burger

melted smoked Newport cheddar in a Crystal beer bun with mayonnaise and sweet tomato jam. Served with fries and pickled coleslaw £17

Prawn Linguine Arrabbiata

homemade arrabbiata sauce with king prawns (dfo) £17

Crispy Hoisin Beef Salad

mixed leaves, crunchy radish, peppers and carrots in our zingy dressing, with roasted cashews (gf)(df) £16

Falafel Salad

mixed leaves, crunchy radish, peppers and carrots in our zingy dressing (veg) £14

Sides

Homemade twice cooked chips (gf)(veg)	£3.5
Skin on fries	£3.5
Skin on fries with parmesan & truffle oil	£4.5
Buttery mashed potatoes (v)(gf)	£3.5
Cider battered onion rings (gf)(veg)	£3.5
Seasonal mixed vegetables (gf)(veg)	£4
Garlic bread (veg)	£3.5
Garlic bread with cheese (v)	£4.5
Mixed salad (gf)(veg)	£4
Peppercorn / Blue Cheese / Chimichurri sauce	£3.5