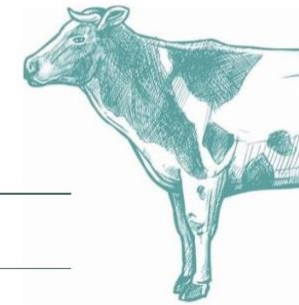




HOOF



SMALL PLATES

Squid - Kimchi & Lime Mayo 8

Soy Glazed Chicken Skewers - Peanut Satay Sauce & Cucumber 8.5 (GF)

Spiced King Prawns - Broad Beans & Peas with Turmeric Mayonnaise & Sourdough 9

Halloumi Bites - On a Sizzling Pepper & Tomato Dip, Served with Flat Bread 7.5 (VEG)

Soup of the week - Check out our blackboard or ask your server 7 (V)

BIGGER PLATES

The Hoof Salad - A bed of Turmeric Couscous, Artichoke and Peas with Rainbow Carrots, Mixed Leaves, Radishes, Fennel & Dressed Burrata 13 (VEG)

Add Grilled Chicken Breast 5.5

Baked Salmon - On a Lemon & Tarragon Risotto & Asparagus 22

8oz Sirloin 28 | 8oz Rib-Eye 29.5 | 6oz Flat Iron 18 | 6oz Fillet 31 |

with Furnival Farm Fries & Vegetable Ribbon Salad

Choose from: Peppercorn Sauce, Chimichurri Salsa, Garlic Butter or our Smoked Signature Butter

SUNDAY ROASTS

All our beef and potatoes are from our own farm and the rest is locally sourced.

Beef Striploin 19.5

Roast Chicken Supreme 16.5

Chickpea Roast En Croute 15.5 (V)

(Thyme Roasted Carrots & Parsnips, Roast Potatoes, Broccoli, Spring Greens, Yorkshire Pudding & Red Wine Jus)

HOOF BURGERS

The Hoof - 100% Prime Ground Beef Patty with Cheddar Cheese, Tomato, Baby Gem Lettuce & Homemade Pickles 15.5

The Hen - Marinated Moroccan Style Chicken Breast with Sesame & Lime Mayonnaise, Baby Gem Lettuce & Homemade Pickled Onions 16.5

The Hogget - Local Lamb Patty with Kentish Blue Cheese, Baby Gem Lettuce and a Homemade Red Onion-Hibiscus Jam 16.5

The Harvest Stack - Portobello Mushroom, Grilled Pepper, Courgette, Chili Jam, Tomato & Baby Gem Lettuce 13.50 (VEG)

Burger of The Day - Check out our blackboard or ask your server 16.5

Add for 1.5 each

- Smoked Streaky Bacon & BBQ Sauce
 - Homemade Pulled Beef
 - Siracha Mayo & Jalapenos
- Halloumi Slice & Homemade Chili Jam

All our burgers are served in brioche buns with Furnival Farm Fries & Homemade Relish (Gluten free buns available)

SIDES

Furnival Farm Fries 3.5 (V, DF)

Add Cajun Seasoning 0.5

Add Garlic & Rosemary Seasoning 0.5

Sauteed Spring Greens 4

Vegetable Ribbon Salad 3.5 (V, GF)

Breaded Onion Rings - Fennel Seeds & Pink Pepper 4

PUDDINGS

Tropical Trifle - Coconut Chantilly, Mango Compote & Poached Pineapple 8 (V, GF)

'The Hoof Tiramisu' - Our Take on the Classic with Nutella, Homemade Savoirdi Biscuit, Mascarpone Mousse & Meringue 8 (VEG)

Biscoff Sundae - Whipped Cream, Ice cream, Biscoff & Caramel Sauce 8 (VEG)

Affogato - Vanilla Ice Cream & Espresso 5 (VEG, GF)

Chocolate Brownie of the Week - Check out our special board or ask your server 9 (GF)

FREAKSHAKES -ALL AT 10

All our Freakshakes are shaken with milk, cream & ice cream, then dressed with toppings of your choice & whipped cream.

Nutella Nirvana - Nutella, Pretzels, Hazelnuts and Chocolate Sauce 10 (VEG, NUTS)

Bonkers Brownie - Brownie, Flake and Chocolate Sauce 10 (VEG, GF)

Smokey Smoores - Biscoff, Melted Marshmallows & Caramel Sauce 10 (VEG)

Funky Fruity - Strawberry, Banana, Mango Compote, Candied Lime 10 (VEG, GF)

TEA & COFFEE

Flat White	£2.75	Americano	£2.50
Latte	£2.75	Mocha	£2.75
Cappuccino	£2.75	Tea	£2.50
Espresso/Macchiato/Cortado		Hot Chocolate	£2.75
	Single £1.95	Liqueur Coffee	£5.95
	Double £2.10	Iced Latte	£2.75

If you have any allergies, we should be aware of please mention them to a member of staff when ordering.

A discretionary gratuity of 10% will be added, all prices include VAT

Allergen Codes.

DF (Dairy Free), GF (Gluten Free), Veg (Vegetarian) V (Vegan), Nuts (dish contains nuts)

