## HEMPSTEAD HOUSE HOTFI **OPENING**

MEN

**SALADS** & WRAPS

12:30 PM 5:00 PM

## **CIABATTAS**

**HOURS** 

12:30 PM

2:30 PM

### TURKEY CIABATTA \*\*

SMOKED SLAMON

CIABATTA \*\*

dill cream cheese

ROASTRED RED

(DF.V.VG)

PEPPER CIABATTA

£10.50

£10.50

£9.50

£32.00

cranberry, rocket, brie, honey glazed pigs in blanket

rocket, red onion, chive and

## WINE BY THE GLASS

Chile

Venezie IGT

vegan feta crumb, pesto

LOMAS CARERRA 175ML £6.50 Sauvignon Blanc

175ML £6.50 CALVISANA Pinot Grigio

PINK ORCHID 175ML £6.50 Zinfandel California

175ML £6.50 SAN GIORGIO Pinot Griaio Rose Venezie IGT

LOMAS CARERRA 175ML £6.50 Cabernet Sauvignon Chile

TEMPUS TWO 175ML £6.50 Merlot Hunter Valley Australia

VINHA MARIA 175ML £9.00 Dao **Portugal** 

## SPARKLING WINE

CHAPEL DOWN NV 125ML £12.50 Tenterden Kent

LA FORNARINA NV 125ML £8.50 VALDOBBIADENE DOCG Prosecco

## **SALADS**

CHICKEN CAESAR SALAD \* gem lettuce, parmesan, bacon, croutons

£13.50

#### OAK SMOKED SALMON £13.50 SALAD (GF, DF)

cucumber, tomatoes, red onion, new potatoes, lemon and honey vinaigrette

CARAMELISED PEAR AND £13.50 WALLNUT SALAD (GF) \*\*

walnuts, goats cheese, pomegranate glaze

## **DESSERTS**

TRADITIONAL CHRISTMAS £10.50 PUDDING (V)

brandy sauce

£9.00 LEMON CHEESECAKE (V) lemon curd and a mixed berry compote

SALTED CARAMEL £9.00 **BROWNIE** 

with toffee sauce

RED WINE POACHED £9.00 PEAR (DF, GF, V, VG) vanilla and red wine syrup, raspberry sorbet

£7.95 ICE CREAM & **SORBETS** 

£12.95 CHEESE & BISCUITS

> CAN BE ADAPTED FOR A: \* GLUTEN FREE DIET \*\*DAIRY FREE DIET

cherry vine tomatoes, field mushrooms, chunky chips and green peppercorn sauce (may contain gluten)

**MAINS** 

PAN FRIED FILLET STEAK

### **CURRY OF THE DAY**

£18.50 served with jasmine rice (please let us know if you have any dietary requirements)

#### £18.50 HEMPSTEAD BEEF BURGER

brioche bun, chunky chips, baby gem lettuce, sliced gherkins, tomato, mature cheddar cheese, balsamic red onion marmalade

#### SPICED FIVE BEAN FILLED £19.50 BAKED RED PEPPER (DF, GF, V, VG)

coriander and tarragon, topped with a vegan feta cheese crumb and pesto with a red pepper coulis

# AA







