

## BRUNCH COCKTAILS

### BLOODY MARY/VIRGIN MARY 6.0/4.5

Over 15 secret ingredients  
make our bangin'  
Bloody Mary blend

### MIMOSA 5.5

Orange juice, Prosecco

### APEROL SPRITZ 8

Aperol, Prosecco, soda



# THE HART

AT HEADLESS CROSS

## BRUNCH

SERVED 9AM - 5PM

GLUTEN FREE BREAD ADD 1.00



JOIN OUR  
BRUNCH CLUB  
FOR OFFERS  
& REWARDS

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ENTER YOUR DETAILS.

### THE WORKS (GFO) 12.5

Two rashers of crispy bacon, eggs your way,  
Lashford's sausage, beans, roasted tomato,  
tater tots, button mushrooms & toast

### VEGAN FULL (VE) 11.9

Beyond Meat sausages (VE), beans, roasted  
tomato, sliced avo, button mushrooms,  
tater tots, spinach & a slice of toast

### EGGS BENNIE (GFO) 9.5

Toasted English muffin with hand-carved  
honey roasted ham, hollandaise sauce,  
chilli flakes & two poached eggs

### EGGS AVO FLORENTINE (V, GFO) 9.5

Two poached eggs, avocado, wilted spinach,  
hollandaise & pumpkin seeds on a toasted  
English muffin

### SMASHED AVO & EGGS (V, GFO) 9.9

Smashed avo on sourdough, two poached eggs,  
pumpkin seeds, feta cheese & sweet chilli jam

### AMERICAN BREAKFAST BUN 9.9

Lashford's sausage patty,  
crispy streaky bacon, American cheese

### CRISPY BACON PANCAKES 9.9

Two home-made pancakes, four rashers of crispy  
streaky bacon, blueberries & maple syrup

### FULL ENGLISH PANCAKES 11.5

Two home-made pancakes, scrambled eggs,  
two rashers of crispy bacon,  
Lashford's sausage & maple syrup

### EGGS BURGERDICT (GFO) 10.5

Toasted English muffin with two smashed  
burger patties, Holy F\*ck hollandaise sauce,  
chilli flakes & two poached eggs

## BRUNCH EXTRAS

2 x crispy bacon (GF) 2.5 | 1 x Lashford's sausage 2.0

2 x eggs (V, GF) 2.5 (scrambled, fried or poached)

Smashed avo (VE, GF) 3.0 | Tater tots (VE, GF) 3.5 | Holy F\*ck hollandaise sauce 2.0

Toast 3.0 | Halloumi 4.0 | **Spicy Seasoned Tater Tots (VE, GF) 3.9**

## FRESHLY CUT SANDWICHES

SERVED 12PM - 5PM

ALL SERVED WITH FRIES

GLUTEN FREE BREAD ADD 1.00

### STEAK CIABATTA 12.9

Warm ciabatta, horseradish mayo,  
caramelised onions, watercress,  
beef dripping gravy

### ROAST CHICKEN & BACON CLUB (GFO) 11.5

Sliced white bloomer,  
tomato, baby gem, mayo

### FISH FINGER SANDWICH 10.5

Three homemade fish fingers, tartare sauce,  
baby gem on white sliced bloomer.  
Minted mushy garden peas on the side

### DEEP FRIED HALLOUMI FLATBREAD (V) 9.5

Tomato, cucumber, red onion,  
garlic & mint raita

### PLOUGHMAN'S (V, GFO) 7.9

Thick cut vintage cheddar,  
apple & cider chutney, tomato, baby gem,  
red onion on sliced white bloomer

**T H E H A R T P U B . C O . U K**

Please advise a team member if you suffer from any food allergies or dietary restrictions or would like to see our menu containing a list of dishes containing any of the EU top 14 allergens. (V) - Suitable for vegetarians (VE) - Vegan, (VEO) Vegan Optional, (GF) - Gluten Free (GFO) - Gluten Free Optional, (N) - Nuts, (SS) - Sesame Seeds. While we take precautions to minimise the risk of cross-contamination in our kitchen, our food is prepared fresh daily and we cannot guarantee a total absence of ingredients in our venue which may cause an allergic reaction.



SERVED 12PM - 9PM

## BAR SNACKS

### BREAD BOARD 6.5

Ciabatta, homemade focaccia, hummus topped with chilli oil & za'atar, extra virgin olive oil & balsamic

### PIGLET STICKS (GF) 3.9

Crunchy pork crackling with apple sauce

### GRAZING BOARD (SS) 16.5

Ciabatta, focaccia, hummus & chilli oil, lamb koftas, piglet sticks & apple sauce, halloumi fries, honey & chilli chicken wings

## SMALL PLATES

### HALLOUMI FRIES (V, GF) 6.9

Yoghurt, chilli, pomegranate & chermoula

### CAULI WINGS (VE, GF) 6.2

Crispy baked cauliflower topped with vegan sriracha mayo, pink pickled onions, chilli, coriander & black onion seeds

### WILD MUSHROOM ARANCINI (VE) 6.9

Wild mushroom & sage risotto balls served with vegan aioli

### CRISPY CHICKEN WINGS (SS) 7.9

Fermented honey & chilli glaze, sesame, coriander

### LAMB KOFTAS (GF) 8.5

Asian salad medley, tzatziki, fresh pomegranate

### MAC & CHEESE 7.2

Macaroni in rich three cheese sauce with crispy bacon bits. Topped with garlic & herb panko crumb

## BIG PLATES

### CRISPY BEEF SALAD (GF, SS) 15.9

Chinese leaf, edamame, mooli, carrot & cucumber ribbons, pickled ginger, sticky soy dressing, sesame

### STEAK & CHIPS (GF) 23.9

8oz rump steak, triple cooked chips, confit tomatoes, garlic butter, watercress.

### SAUSAGE & MASH 11.9

Three Lashford's sausages, creamy mash, beef dripping gravy, crispy onion

### BURRATA SALAD (V) 15.5

Panzanella - tomatoes, red onions, mixed olives, cucumber, basil, croutons, lemon oil

### FISH & CHIPS 16.5

Haddock, minted mushy garden peas & homemade tartare

### VEGAN COCONUT & LEMONGRASS CURRY (VE, N) 13.9

Sweet potato, red pepper, spinach & toasted cashews. Sticky jasmine rice & vegan prawn crackers. Add grilled chicken for 2.5

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# THE HART

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## HOUSE BURGERS

SERVED WITH FRIES  
(GLUTEN FREE BUN ADD 1.00)

### THE CLASSIC (GFO) 14.5

Two smashed patties, house burger sauce, red onion, pickles, shredded lettuce. Soft glazed bun.

### THE MOTHER CLUCKER (GFO) 14.9

Marinated grilled chicken breast, aioli, red onion, pickles, shredded lettuce. Soft glazed bun.

### THE VEGAN CLASSIC (VE) 13.9

Vegan quarter pounder, vegan cheddar, ketchup, mustard, red onion, pickles, shredded lettuce. Soft glazed bun.

### THE BACON DOUBLE CHEEEZE (GFO) 15.9

Two smashed patties, crispy bacon, American cheese, red onion, pickles, shredded lettuce. Soft glazed bun.

### THE FIERY CLUCKER 15.9

Buttermilk fried chicken thigh, Buffalo hot sauce, blue cheese sauce, aioli, red onion, pickles, shredded lettuce. Soft glazed bun.

Add onion rings 3.5

Add extra bacon 2.5

Add extra cheese 1.5

## SAUCES

2.00 EACH

Buffalo Hot sauce (GF) | Blue cheese sauce (GF)

Garlic aioli (GF) | Beef dripping gravy

## SIDES

Mixed Salad (V, GF) 4

Homemade Onion Rings (V) 3.5

French Fries (V, GF) 3.5

Triple Cooked Chips (V, GF) 4

## HOMEMADE DESSERTS

### BANOFFEE WAFFLE (V) 7.5

Sweet Belgian waffle, caramelised banana, salted caramel sauce, vanilla ice cream

### CHOCOLATE BROWNIE & HONEYCOMB SUNDAE (V, GFO) 7.9

Vanilla ice cream, whipped cream & maraschino cherry

### STRAWBERRY ETON MESS SUNDAE (V, GF) 7.9

Vanilla ice cream, whipped cream & maraschino cherry

### HOT CINNAMON CHURROS WITH CHOCOLATE DIPPING SAUCE (V) 5.9

### VANILLA ICE CREAM (V, GF) 3.9

### LEMON SORBET (VE) 3.9

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