

## DINE AT HOME

SATURDAY 21ST NOVEMBER

3 COURSES - £27.50

Home baked malted granary roll and house butter  
*(gluten, milk)*

### - STARTERS -

Hackney nduja croquettes, buttermilk ranch dressing  
*(celery, egg, gluten, milk)*

Buratta, crushed squash, walnut pesto, peppery greens  
*(milk, nuts, sulphites)*

### - MAINS -

Salmon, cod, scallop & shrimp fishcake, minted peas and a  
tartare velouté  
*(celery, fish, gluten, milk, mollusc, mustard, shellfish, sulphites)*

Roast belly pork and faggot, parsnip mash, glazed carrots  
and Savoy cabbage  
*(celery, milk, mustard)*

Rosemary and garlic roasted Jerusalem artichokes, braised  
red cabbage, rapeseed mash, kohlrabi  
*(celery, sulphites)*

### - DESSERTS -

Salted caramel chocolate pot, buttermilk chantilly, peanut  
cookies  
*(egg, gluten, milk, peanuts)*

Citrus trifle, chocolate cremeux, sacred vermouth  
*(egg, gluten, milk)*

English cheeses, crackers, chutney  
*(milk, gluten)*

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*Hood*  
**Streatham**

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67 Streatham Hill,  
London SW2 4TX  
[hoodrestaurants.com](http://hoodrestaurants.com)  
020 3601 3320

**DINE AT HOME COLLECTION  
TIMES**

7pm - 7.45pm

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**Please make a reservation  
online via our [website](#).**

Credit card details will be  
required to secure your  
booking & we will require a  
pre order by 6pm on the  
Thursday.

More information is available  
on our [Hood FAQs page](#)

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We cater for diners with allergies or dietary requirements providing we are notified during the pre-order process.