DINNER AT HOOD

3 COURSES – £32.50

Malted granary, House salted butter
(gluten, milk)

– STARTERS –

Torched and soused mackerel, Nutbourne tomatoes, pickled shallots,
dulse cream cheese, soda bread crackers
(fish, gluten, milk, sulphites)

Pappardelle of Oxfordshire kid goat ragu, wild garlic, Grana Padano
(egg, gluten, milk, sulphites)

Salad of English asparagus, soft boiled egg, fine herb vinaigrette
(egg, mustard, sulphites)

– MAINS –

Charcoal grilled pork loin chop, jersey royals, heritage carrots,
sauce Jaqueline
(celery, sulphites)

Sharpham Estate pearled spelt, charcoal grilled spring vegetables,
nasturtium, puffed rice, wild garlic
(egg, gluten, milk, sulphites)

Grilled Cornish sole, sweet tropea onion fondue, butter sauce,
fresh peas
(fish, milk)

– DESSERTS –

Gooseberry pavlova
(egg, milk)

Peanut butter parfait, dark chocolate, salted caramel
(egg, gluten, milk, nuts, peanut)

Three British cheeses, seeded rye crackers, house spiced
Bramley and raisin chutney
(gluten, milk)

Two scoops of house ice cream or sorbet
(various flavours. Please ask for specific allergens, not available for "Dine at Home")

We cater for diners with allergies or dietary requirements providing we are notified during the pre-order process.
We will add a discretionary 12.5% service charge to the bill of all dine-in customers

Hood Streatham

67 Streatham Hill,
London SW2 4TX
hoodrestaurants.com
020 3601 3320

– DINNER OPENING HOURS –

Thursday – Saturday
6pm – 11.30pm

Last reservation time 9.15pm

– TO DINE IN –

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 3pm the day before you dine. More information is available on our Hood FAQs page

– DINE AT HOME –

We are offering a limited number of meals each evening to be collected, ready to enjoy at home.
Please email us at info@hoodrestaurants.com to request an order form.
More information is available on our Hood FAQs page