

DINNER

Malted granary bread, House churned miso butter **3.5**
(gluten, milk)

Lemon & Herb olives **3.5**

Mixed nuts (salt & pepper and honey & chilli cashews, smoked almonds) **3.7**
(nuts)

- STARTERS -

Smoked butter roasted celeriac, House sauerkraut, crispy new potatoes, watercress, almond cream **v* / gf 8**
(milk, nuts, sulphites)

Buffalo chopped salad, Cashel blue, celery, carrot, croutons, Buffalo vinaigrette **v* / gf 8**
(celery, gluten, milk, sulphites)

Rigatoni of mutton ragout, aged Parmesan **gf* 9**
(celery, egg, gluten, milk, nuts)

Grilled Cornish mackerel, kale and seaweed salad, cucumber, spring onions, sesame ginger, horseradish mayonnaise **9**
(celery, fish, gluten, milk, mustard, sulphites)

- MAINS -

Glazed king oyster mushrooms, Jerusalem artichokes, smoked Essex quinoa, badger peas, braised red cabbage, crispy shallots and cashew aioli **vg / gf 17**
(celery, nuts, sulphites)

Roast fillet of cod, cauliflower, brown shrimps, butter and capers **gf 18**
(celery, egg, fish, molluscs, mustard, sulphites)

Roasted partridge, confit leg, autumn vegetable pearled spelt, quince **17**
(celery, gluten, milk, mustard, sulphites)

Orchard farms pork loin chop, roasted heritage carrots, fermented fennel, caramelised onion mash, cider jus **gf 20**
(milk, sulphites)

- SIDES -

French Fries **4**

Buttered Cornish new potatoes **4**
(milk)

Steamed Greens, rapeseed oil & toasted cumin **4**

Mixed side salad, house vinaigrette **3.5**
(sulphites)

- DESSERTS -

Steamed Cointreau chocolate sponge pudding, custard **v 8**
(egg, gluten, milk)

Sliced citrus fruits, black sugar, rapeseed, tofu vanilla cream **vg / gf 7**
(soya)

Three British cheeses, seeded crackers, house tomato chutney **gf* 9**
(gluten, milk)

House ice cream or sorbet
(various flavours. Please ask for specific allergens)

3 per scoop

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Hood Streatham

67 Streatham Hill,
London SW2 4TX
hoodrestaurants.com
[@HoodStreatham](https://www.instagram.com/HoodStreatham)
020 3601 3320

- DINNER OPENING HOURS -

Thursday - Saturday
6pm - 11.30pm

Last reservation time:
Thur - 9.15pm Fri/Sat - 9.30pm

**Please make a reservation
online via our [website](http://hoodrestaurants.com).**

Credit card details will be
required to secure your
reservation.

V - vegetarian, **V*** - vegetarian, can
be prepared vegan, **VG** - vegan
gf - gluten free, **gf*** - can be
prepared gluten free

We cater for diners with allergies or
dietary requirements provided we
are notified at the time of booking.

We add a discretionary 12.5%
service charge to the bill of all dine-
in customers.

More information is available on our
Hood FAQs page on our website.