

# 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 **vg / gf 8**  
*(celery, milk, nuts, sulphites)*

Laverstoke Park buffalo mozzarella, poached quince, winter leaves, cabernet sauvignon vinegar **v / gf 9**  
*(milk, sulphites)*

Rigatoni of game ragu, bacon fat crumbs, Old Winchester **gf\* 9**  
*(celery, egg, gluten, milk, nuts)*

Wakame and sesame cured hake fillet, citrus, trout roe and soy dressing, fermented chilli, kohlrabi **gf\* 10**  
*(celery, fish, gluten, sesame, soy, sulphites)*

## - MAINS -

Cauliflower beignets, cheddar mash, chimmi churri, buckwheat crisps **v\* / gf\* 15**  
*(celery, gluten, milk, sulphites)*

Fillet of gilt head bream, Jerusalem artichoke, hispi cabbage, brown butter and fermented fennel **gf 19**  
*(celery, fish, sulphites)*

Slow roast belly of pork, winter vegetable hash, scorched apple **gf 18**  
*(celery, gluten, milk, mustard, sulphites)*

Roast rump of Shropshire lamb, spiced chickpeas, squash relish, purple sprouting broccoli **gf 22**  
*(milk, sulphites)*

## - SIDES -

French Fries **4**

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

Steamed sprout tops, rapeseed oil & toasted cumin **4**

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

## - DESSERTS -

Steamed apple pudding, cinnamon custard **v 7**  
*(egg, gluten, milk)*

Blood orange posset, milk chocolate anglaise, pistachio biscotti **gf\* 7**  
*(egg, gluten, milk)*

Three British cheeses, seeded crackers, house tomato chutney **gf\* 9**

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](http://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.

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**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.