

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

Nutbourne tomatoes, pickled shallots, macerated strawberries, elderflower vinegar and herb oil **vg / gf 9**
(celery, milk, soy, sulphites)

Burrata, white nectarines, pesto, rosemary foccacia **v / gf* 13**
(gluten, milk, soy, sulphites)

Pappardelle of summer squash, ewe's curd, soft herbs, hazelnut crumb **gf* 11**
(celery, egg, gluten, milk, soy)

House hot smoked salmon, soft boiled egg, pink firs, mustard & creme fraiche dressing, mixed leaves **gf 11**
(egg, fish, milk, mustard, soy, sulphites)

MAINS

Crispy herbed polenta, mixed summer beans, roasted peppers, aubergines, shallot vinaigrette and cashew aioli **vg / gf 18**
(celery, nuts, soy, sulphites)

Mixed roasted fish, bouillabaisse sauce, samphire, saffron aioli, garlic bread **gf* 26**
(celery, fish, mollusc, milk, soy, sulphites)

Roast guinea fowl, braised leg croquette, creamed corn, girolles, grilled onion jus **gf 25**
(celery, gluten, milk, soy, sulphites)

Confit duck leg, salad of watermelon, ginger, spring onions, cucumber, radish and watercress **gf* 18**
(celery, gluten, sesame, soy, sulphites)

SIDES

French Fries **4**

Buttered pink fir potatoes **4**
(milk)

Steamed seasonal greens, rapeseed oil & toasted cumin **4**

Mixed side salad, house vinaigrette **4**
(soy, sulphites)

DESSERTS

Malted milk chocolate pannacotta, feuilletine crisp, blackcurrant sauce **gf* 8**
(egg, gluten, milk, nuts)

Stonefruit crumble, hazelnut ice cream **gf* 10**
(egg, gluten, milk, nuts, soy)

Three British cheeses, rye & seeded crackers, house spiced tomato chutney **gf* 12**
(gluten, milk, sesame, sulphites)

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

3 per scoop

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Hood Streatham

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020 3601 3320

- DINNER OPENING HOURS -

Thursday - Saturday
6pm - 11.30pm

Last reservation time 9.30pm

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

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.

**We now use a soya based
vegetable oil. If you have an
allergy to soya then please
inform your server, thank you.**