



The HG Wells

PUB, DINING & GARDEN

LIGHT BITES & STARTERS

Olives & bread £2.95

Soup of the day served with garlic croutons £3.95

Stone baked garlic flatbread with houmous & olive oil £3.95

Salt & pepper squid tossed in Japanese mayonnaise, served with salad and a lime wedge £5.75

Peri-Peri chicken wings on cucumber sticks & minted mayonnaise £5.95

Grilled lamb meatballs covered in a rich tomato sauce with tzatziki on the side £5.75

Grilled halloumi stacks layered between Mediterranean vegetables with a splash of lime juice & olive oil £5.25

Three king scallops served on a bruschetta mix and covered with Parma ham £9.50

SHARING & TASTING

Anti pasto £11.75

Greek olives, grilled chorizo, parma ham, mozzarella, artichoke, bresaola, rocket and garlic flatbread

Nachos £10.95

Chilli nachos with homemade salsa, guacamole, sour cream & melted cheddar

Sliders tasting board £14.50

A slider selection of lamb & tzatziki, halloumi stacks, cajun chicken and braised pork belly

Meat plate for 2 £19.50

Grilled Cumberland sausages, lamb cutlets, lamb meatballs, Peri-Peri chicken wings, flattened Cajun chicken breast, served with homemade fries and BBQ sauce

Butchers Choice for 4 £45.00

Baby back ribs, asado cut beef ribs, lamb cutlets, lamb meatballs, Peri-Peri chicken wings, flattened Cajun chicken breast, served with battered onion rings, homemade fries and BBQ

HG WELLS CLASSICS

London Pride battered haddock with homemade fries, mushy peas & tartare sauce £11.95

Cumberland sausages with creamy mash, seasonal vegetables & gravy £11.50

Braised pork belly served with grilled apples, crushed new potatoes, caramelised onions & a sweet apple gravy £13.95

King prawn linguine with chilli, lime & garlic croutons £13.95

Vegetarian risotto of the day £9.95

Grilled half Peri-Peri chicken served with coleslaw, homemade fries & minted mayonnaise £13.50

STONE BAKED PIZZA

OUR PIZZAS ARE ROLLED TO A 12" DIAMETER, THEN STONE BAKED AT 400 DEGREES CELSIUS RESULTING IN A CRISPY CRUST FOR THAT AUTHENTIC ITALIAN TASTE

Margarita £8.95

Loads of mozzarella with tomato & basil sauce

Mediterranean Vegetable £8.95

Courgette, red pepper, red onion, aubergine & mozzarella cheese with tomato & basil sauce

Pepperoni £9.95

Double pepperoni & mozzarella with tomato & basil sauce

Ham & Mushroom £9.95

Coto ham, mushrooms, pineapple & mozzarella with tomato & basil sauce

Meat feast £11.95

Pepperoni, Coto ham, cumberland sausage, cajun chicken & mozzarella with BBQ sauce

Peri-Peri chicken £10.95

Peri-Peri chicken, onions, red pepper & mozzarella with Peri-Peri sauce

Chilli con carne £9.95

Homemade chilli, red pepper & mozzarella with tomato & basil sauce

SALADS

Caesar salad, with ciabatta croutons, shredded cos lettuce, Caesar dressing & parmesan shavings £8.95

Chicken, bacon & avocado salad with mixed leaves, a honey mustard dressing and balsamic glaze £10.95

Chargrilled rib eye & halloumi salad with rocket, cherry tomatoes, a honey mustard dressing & balsamic glaze £13.50

PRIME CUT STEAK & RIBS

WITH OUR HEAD CHEF VISITING SMITHFIELD MARKET IN LONDON AT LEAST THREE TIMES A WEEK, YOU CAN BE ASSURED OF TOP QUALITY PRIME CUT STEAKS & RIBS

PICK YOUR MEAT, THEN PICK YOUR SIDES AND SAUCES

Fillet steak 8oz £ 15.95

This steak is greatly desired for being the most tender cut of beef. The chef recommends a medium to rare cooking time.

Rib eye 10oz £ 14.95

The rib-eye is the rising star of the steak world and the most flavoursome steak around with excellent marbling in the meat of this cut it is loaded with flavour and remains tender during cooking. The chef recommends a medium rare or above cooking time for the marbling to melt into the steak.

Sirloin 10oz £ 14.95

Located between the rib and the fillet, the sirloin is either a compromise steak or a perfect balance, depending on your tastes. It's definitely an option for the more health-conscious, because the fat, which sits on top of the steak, can be trimmed. The chef recommends a medium well to medium rare cook.

Rack of lamb £ 14.50

A Prime cut of lamb, neatly trimmed of fat, roasted until pink or medium at most.

Asado cut beef ribs £ 12.50

A cross cut through the ribs so that each piece has a larger portion of rib meat interspersed with smaller pieces of bone. When the rib meat is butchered this way, there is less connective tissue and the meat can cook quickly on a very hot grill.

Baby back ribs £ 12.50

Back ribs are cut from where the rib meets the spine after the loin is removed. Baby back ribs are very tender and lean.

SIDES

All £2.50

homemade fries, grilled tomato & mushroom, coleslaw, battered onion rings, jacket potato, mashed potato, green salad

SAUCES

All 95p

Blue cheese, peppercorn, bearnaise, tzatziki

STEAK BURGERS

ALL OUR STEAK BURGERS ARE HOMEMADE WITH AN EQUAL MIXTURE OF SIRLOIN, RIB EYE & FILLET USED. ADD A LITTLE BIT OF SALT & PEPPER AND YOU HAVE THE PERFECT BURGER!

ALL BURGERS ARE SERVED ON A TOASTED BUN WITH LETTUCE, TOMATO, GERKIN AND HOMEMADE FRIES

Classic steak burger £9.95

Chorizo & grilled halloumi steak burger £ 12.95

Brie, bacon & onion steak burger £ 12.95

The HG Wells burger – a double steak burger with bacon, egg, cheddar cheese, onion rings & Peri-Peri sauce £ 14.95

Chilli con carne steak burger £ 12.95

Lamb & tzatziki burger £ 10.50

Cajun chicken burger with cheddar, bacon & garlic mayo £9.95

Vegetarian burger with Portobello mushroom & halloumi £8.95

DESSERTS

Eaton mess £5.50

An English classic with fresh strawberries, pieces of meringue, and cream

Selection of ice cream £4.50

Ask a staff member for today's flavours

Affogato £4.50

This heavenly combination is so simple, two scoops of vanilla ice cream drowned in a shot of espresso

Sticky toffee pudding £5.50

Served with either cream, ice cream or custard

Cheesecake £5.50

New York style, served with either cream or ice cream

Banoffee pie £5.50

Soft banana, sweet cream, crunchy biscuit with loads of dulce de leche - the perfect pie! Served with either cream or ice cream

Anglo-French cheese plate £7.50

a selection of the finest English and French cheeses, served with crackers, grapes and raspberry jam

HAVING A PARTY SOON? HAVE IT WITH US!

You could have your own Hog Roast in our garden, or book our Chef's table in the sanctuary and have our chef cook the perfect BBQ for your guests.

We can accommodate 130 people in our large area and up to 80 people in our smaller area.

We have a selection of different menu options to cater to your every need.

If there is an option for your party that is not on our menu, just ask! Just leave all the planning to us so you can relax and have fun.