



Evening Menu

**All our meat is locally sourced from The Meat Room – An Award Winning
Warwickshire Butcher**

**Our breads are baked fresh Daily by “Le petit Croissant” - Artisan Bakers from
Lower Clopton farm**

Starters

Homemade Soup of the Day (v)

Served with rustic bread **£4.95**

King Prawn and Galia Melon Cocktail

Served on a bed of baby gem lettuce with mint mayo and garlic croutons **£7.50**

Chicken Liver Pate sealed with clarified butter

Served with sourdough toast, plum and tomato chutney **£6.45**

Wild Garlic Mushroom and Spinach (ve)

Served on toasted Sourdough with a drizzle of Balsamic glaze **£5.95**

Oven baked line caught scallops,

Served In a creamy cheese sauce with smoked bacon and black pudding crumble **£8.95**

Homemade Salmon Fishcake

Poached egg on a bed of wilted spinach and sorrel sauce **£7.45**

Chopwell Bishop Blue Cheese Salad (v)

Rocket, chicory, pear, walnuts and a blue cheese mayo dressing **£5.95**

Sharers

Perfect as a meal for one or a sharer for 2

British Cured Meat Board

Selection of cured beef, pork coppa, pork loin, and salami. Served with mixed olives, roasted peppers and rustic breads **£19.95**

Oven Baked Rosemary & Garlic Camembert (v)

Served with chutney and warm rustic bread **£12.95**

Mediterranean Mezze Board

Homemade tzatziki, roasted red pepper hummus, Greek salad, mixed olives and pittas **£14.95**

Mains

Pan fried Duck Breast (*recommended served pink*)

Dauphinoise potatoes, crushed roasted root vegetables with blackcurrant and physalis sauce **£18.95**

Saffron Pork Belly

Homemade slice of sausage roll served on a garlic mash with creamy spring cabbage and red wine gravy **£15.95**

Handmade Chicken, Ham and Leek Shortcrust Pie

Served with a jug of gravy, thick cut chips or creamy mash and seasonal veg **£13.95**

Rump of Lamb (*recommended served pink*)

Served with wild garlic, peas, morello mushrooms, jersey potato cake and a rich red wine jus **£19.95**

Asparagus and Pea Ravioli (v)

Garlic and cherry tomatoes in a creamy white wine tarragon sauce **£12.95**

Cod Loin and Brown Shrimps

Served with asparagus, mangetout, poached egg and lemon and parsley butter **£18.95**

Pan fried Wild Bass

Served on a pea and spinach Risotto with rocket and parmesan **£19.95**

Homemade Salmon Fishcake

Poached egg on a bed of wilted spinach, sorrel sauce and mixed leaf salad **£13.45**

8oz Maple Cured Gammon Chop

Free range fried egg, grilled pineapple, thick cut chips and seasonal vegetables **£13.95**

Beer Battered Haddock and Chips

Served with tartar sauce and a choice of mushy peas or curry sauce **£13.75**

Cajun chicken Caesar Salad

Cos lettuce, parmesan, anchovies, garlic croutons and classic Caesar dressing **£12.95**

Seared Tuna Nicoise Salad

Served with new potatoes, fine green beans, olives, cherry tomatoes, poached egg and red pesto oil **£14.95**

Chopwell Bishop Blue Cheese Salad (v)

Rocket, chicory, pear, walnuts and blue cheese mayo dressing **£9.95**

For vegetarian salad options you can change the chicken or the fish to battered Halloumi

Burgers & Steaks

All of our burgers are served in a poppy seeded bun with homemade relish, skinny fries and coleslaw

Hatton Arms Burger

Applewood cheddar and bacon garnished with tomato, lettuce, red onion and gherkin

£12.95

Battered Halloumi Burger (v)

Garnished with tomato, lettuce, red onion and gherkin

£12.95

100 % British Wagyu Burger

Applewood cheddar, onion rings garnished with tomato, lettuce, red onion and gherkin

£18.95

10oz Rump Steak

Served with thick cut chips, slow roasted beef tomato, onion rings and a choice of peppercorn sauce, garlic butter or blue cheese sauce

£22.95

8oz Sirloin Steak

Served with thick chips, slow roasted beef tomato, onion rings and a choice of peppercorn sauce, garlic butter or blue cheese sauce

£22.95

Sides - all £3.25

Garlic & Parsley Flatbread (add cheese for 60p), Thick Cut Chips, Skinny Fries, Mashed Potato, Seasonal Mixed Vegetables or a Mixed Leaf Salad with Honey & Mustard Dressing, Onion rings.