

HATTON ARMS

Evening Menu

To Nibble

Chilli & garlic
marinated olives
£3.75 (gf)

Tomato & red pepper
hummus, pitta bread
£4.50 (gfa)

Camembert sharer,
infused with Hatton Estate
rosemary & garlic, artisan
breads, red onion chutney
£16.25 (gfa)

Selection of cured
meats, serrano ham,
salami, chorizo, artisan
breads, pickles, olives,
mixed leaf salad
£16.50 (gfa)

To Start

Soup of the day,
rustic breads
£6.50 (gfa)

Chicken tandoori
doza, avocado dip
£8.95

Seafood fritto misto, tempura
king prawns & crispy squid,
black garlic aioli
£13.50 (gfa)

Pan fried smoked
haddock fishcake,
poached egg, spinach,
hollandaise sauce
£9.00 (gfa)

Baked Evesham duo of
stuffed mushrooms,
Somerset brie & blue stilton,
herb crust, herb mayo
£8.75

Lightly whipped chicken liver
parfait, plum & ginger chutney,
toasted sourdough
£8.75 (gfa)

The Main Event

Honey glazed lamb
shank, rosemary mash,
confit of roasted root
veg, mint jus
£24.95 (gfa)

Chicken katsu
curry, sticky rice
£17.50

Creamy goats
cheese gnocchi,
toasted walnuts,
sage crisp
£15.50

Pan fried seabass,
lyonnaise potatoes,
tenderstem broccoli,
citrus butter
£19.00 (gfa)

Roasted & stuffed courgettes,
fondant potato, kale, butternut
squash puree, red wine jus
£15.95 (ve / gfa)

Duo of duck breast &
confit leg croquette,
dauphinoise, savoy
cabbage, blackberry jus
£21.95 (gfa)

Oven baked cod supreme,
wrapped in bacon & basil, smoked
paprika ratatouille, thyme & garlic
parmentier potatoes
£21.50 (gfa)

Hatton Arms burger, beef
pattie, crispy bacon, cheddar,
baby gem lettuce, tomato, dill
pickle, skinny fries, Hatton
Arms burger sauce
(Vegan option available)
£16.95 (gfa)

Crispy shredded beef
salad, Asian slaw,
vermicelli rice noodles,
sesame miso dressing
£16.95 (gfa)

Gloucestershire 28 day dry
aged 8oz sirloin steak, twice
cooked chunky chips, confit
of tomato, flat grilled
mushroom & watercress
£27.50 (gfa) **add** Garlic butter,
blue cheese sauce
or peppercorn sauce
£1.75

Bit on the Side

chunky
chips
£4.00 (gf)

skinny
fries
£4.00 (gf)

cajun
fries
£4.00

truffle
fries
£4.75 (gf)

mac n
cheese
£4.75

seasonal
greens
£4.00 (gf)

mixed leaf
salad
£4.25 (gf)

beer battered
onion rings
£4.50

garlic & chilli
green beans
£4.50 (gf)

10% Discretionary service charge is added to bills

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please let us know before ordering.

Wine List

WHITE WINES

	175ml	250ml	Bottle
Pleno Viura Blanco <i>Elderflower & citrus notes, crisp & fresh - Spain</i>	£5.95	£7.75	£22.50
Pinot Grigio Amori <i>Hints of pears, limes & green apples - Italy</i>	£6.25	£7.95	£23.50
Wide River Viognier <i>Tropical fruits & honey on the palate - South Africa</i>	£6.50	£8.25	£24.00
Flowerhead Sauvignon Blanc <i>Bursting with zesty citrus flavours - Chile</i>	£6.95	£8.95	£26.00
Hamilton Heights Chardonnay <i>Mango, pineapple & peach with a crisp acidity - Australia</i>	£6.95	£8.95	£26.00
False Bay Chenin Blanc <i>Creamy lemon character with herbaceous notes - South Africa</i>	£7.25	£9.50	£27.00
Picpoul de Pinet <i>Crisp, fresh & lively, lemony touch on the finish - France</i>	£7.95	£9.95	£29.00

Albarino Bernon Bodega Aquitania <i>Bags of orchard fruits, good minerality & zesty - Spain</i>			£32.00
Halfpenny Green Penny Black <i>Aromatic, refined, elegant flavours with a long finish - England</i>			£30.00
Snapper Rock Marlborough Sauvignon Blanc <i>Tropical fruits, gooseberries and nettle leaf with a creamy texture - New Zealand</i>			£32.00
Villa Wolf Riesling Dry <i>Smooth, lush and tangy with lovely balance - Germany</i>			£36.00
Icare Chardonnay <i>Subtle with hints of oak, coconut, peppermint leaves and fresh cream - France</i>			£34.00
Gavi di Gavi Manfredi <i>Ripe peachy fruit flavours with appealing & elegant balance - Italy</i>			£38.00

WHITE CONNOISSEURS SELECTION

	Bottle
Sancerre Domaine Daulny <i>Loire - France</i>	£40.00
Montagny 1er Cru Yann Flandres <i>Burgundy - France</i>	£45.00
Chablis Jean de Chaudenay <i>Chablis - France</i>	£45.00
Cloudy Bay Sauvignon Blanc <i>Marlborough - New Zealand</i>	£50.00
Vasse Felix Premier Chardonnay <i>Margaret River - Western Australia</i>	£55.00

ROSÉ WINES

	175ml	250ml	Bottle
Pinot Grigio Amanti Rosé <i>Summer fruits, an off dry style with a zesty finish - Italy</i>	£5.95	£7.75	£22.50
Angels Flight White Zinfandel <i>Crisp & full of raspberry flavours, light & delicate - USA</i>	£6.95	£8.95	£26.00
Domaine Houchart Provence Rosé <i>Soft, dry style with lots of ripe summer berries & honeyed saffron fruit - France</i>			£30.00

ROSÉ CONNOISSEURS SELECTION

	Bottle
Sancerre Rosé Domaine Daulny <i>Loire - France</i>	£40.00
Whispering Angel Provence Rosé <i>Provence - France</i>	£50.00

DESSERT WINE

	Bottle
Principe de Viana Late Harvest Chardonnay (50cl) <i>Lush notes of vanilla, toasted almonds & dried fig, rich & fantastically long finish - Spain</i>	£26.00
Ice Riesling Tsarev Brod Winery (20cl) <i>The frozen grapes create flavours of raisins, orange peel, quince & honey - Bulgaria</i>	£29.00

SPARKLING WINES

	125ml	Bottle
Prosecco Amori <i>Vibrant apple & pear notes, delicate floral & fruity - Italy</i>	£5.20	£25.00
Prosecco ITA Rosé <i>Strawberry scented Rosé with bags of fruit flavours - Italy</i>	£5.40	£26.00
Halfpenny Green Sparkling Brut <i>Elegant refined nutty flavours & a persistent length - England</i>		£34.00

RED WINES

	175ml	250ml	Bottle
Los Coches Pinot Noir <i>Smooth, ripe & silky, rich plum & strawberry flavours - Chile</i>	£5.95	£7.75	£22.50
Sangiovese Amanti del Vino <i>Soft fruit with hints of black cherries & plums - Italy</i>	£6.25	£7.95	£23.50
Rioja Vega Semi Crianza <i>Notes of liquorice, blackcurrant & a hint of oak - Spain</i>	£6.50	£8.25	£24.00
The Accomplice Shiraz <i>Redcurrants & cherry flavours, with a little sweetness - Australia</i>	£6.95	£8.95	£26.00
Vinecrafter Merlot <i>Mulberry & fruit cake with nuances of eucalyptus and cedary oak - South Africa</i>	£6.95	£8.95	£26.00
Baron D'Arignac Cab Sauvignon <i>Smooth with good intensity of blackberries, redcurrants & damsons - France</i>	£7.25	£9.50	£27.00
Uvas del Sol Malbec <i>Rich & juicy with silky tannins & lovely soft finish - Argentina</i>	£7.95	£9.95	£29.00

Carlomagno Primitivo Appassimento <i>Cherries, raspberries and redcurrants, with spicy notes - Italy</i>			£28.00
Beringer Classic Zinfandel <i>Dark berries, liquorice & fruitcake, rich & powerful with lovely spicy notes - USA</i>			£28.00
Smart Dog Syrah <i>Bursts with a floral-scented, cherry-bright fragrance, satisfyingly juicy - Portugal</i>			£30.00
Kaba Gayda Merlot Cabernet Rubin <i>Intense ripe blackcurrants, plums & cherries, smooth & harmonious with a soft finish - Bulgaria</i>			£32.00
Ass Kisser Shiraz <i>Lively, vibrant, rich & spicy Shiraz with hints of creamy oak ...delicious! - Australia</i>			£33.00
Chateau Tour Bel Air Montagne Saint Emilion <i>Blackcurrant fruits, lovely & soft with hints of leather and earth - France (Bordeaux)</i>			£38.00

RED CONNOISSEURS SELECTION

	Bottle
Fleurie Presidente Marguerite <i>Beaujolais - France</i>	£40.00
Barolo Manfredi <i>Piedmont - NW Italy</i>	£45.00
Har'el Syrah Clos de Gat <i>Judean Hills - Israel</i>	£45.00
Chateau Beaumont Haut Medoc 2018 <i>Bordeaux - France</i>	£50.00
Chateaufeuf du Pape Domaine Galets <i>Southern Rhone - France</i>	£50.00
Cotes de Nuits Villages Louis Latour 2018 <i>Burgundy - France</i>	£55.00
Penfolds Bin 128 Shiraz <i>Coonawarra - South Australia</i>	£60.00

MAGNUM SELECTION

	Magnum
Chateau Argadens Bordeaux Rouge <i>Bordeaux - France</i>	£55.00
Chateau Cissac Haut Medoc 2016 <i>Bordeaux - France</i>	£75.00
Chablis Vieilles Vignes Domaine Roy 2017 <i>Burgundy - France</i>	£75.00
Bourgogne Cote D'Or Chardonnay 2018 <i>Burgundy - France</i>	£85.00
Whispering Angel Provence Rosé <i>Provence - France</i>	£95.00

CHAMPAGNE

	Bottle
Baron de Beaupre Brut	£45.00
Moet et Chandon Brut Imperial	£70.00
Bollinger Special Cuvée	£75.00

ROSÉ CHAMPAGNE

	Bottle
Baron de Beaupre Rosé	£55.00
Laurent Perrier Cuvée Rosé	£95.00