

STARTERS

Soup of the day, artisan breads, butter (gfa) £6.50

Worcestershire pan fried field mushrooms, with a herb crumb, stuffed with melted Croxton Manor brie & Clawson blue cheese, tarragon mayo (v) £8.00

Lightly whipped chicken liver parfait, served with a plum & ginger chutney, toasted sourdough (gfa) £8.50

Classic prawn cocktail (gf) £8.50

Marinated chicken satay skewer, served on a bed of crunchy asian slaw (gf) £9.00

Warm mini camembert, infused with Hatton Estate rosemary & garlic, artisan breads, red onion chutney (gfa) £8.50

Salt & pepper Calamari, with saffron aioli £8.75

SALADS

Chicken caesar salad, crispy bacon, garlic croutons, anchovies parmesan shavings, caesar dressing (gfa) £15.25

Shredded crispy duck salad, asian slaw, plum sauce, crispy garlic vermicelli noodles, soya sauce (gfa) £16.50

HATTON ARMS

DAY MENU

MAINS

Slow cooked grass fed shin of beef, served with creamy horseradish mash, wilted spinach, honey roasted root veg (gf) £22.50

Pan fried French trimmed chicken supreme, with a white wine, cream & tarragon sauce, roasted garlic new potatoes, green beans (gf) £17.95

Hook Norton beer battered haddock, twice cooked chunky chips, mushy peas & tartar sauce (gfa) £15.95

Traditional oven baked cottage pie, topped with parsley mash, seasonal greens, beef jus (gf) £15.50

Sundried tomato & mozzarella ravioli served with a rich tomato sauce, parmesan, garlic ciabatta (v) £15.50

Oven baked cod supreme wrapped in smoked bacon, served with a rich tomato, basil & chorizo sauce, creamy mash potato £19.95

Pan fried smoked haddock fishcakes, served with poached egg, saffron aioli, wilted spinach (gf) £8.50/£16.25

Cumberland sausage & creamy mash with onion gravy, peas £14.95

28 day dry-aged 8oz sirloin steak, chunky chips, confit of tomatoes, flat grilled mushroom watercress (gfa) £27.00

add blue cheese sauce, garlic butter or peppercorn sauce £1.50

Hatton Arms burger, beef pattie, crispy bacon, cheddar, baby gem lettuce, tomato, dill pickle, skinny fries, Hatton Arms burger sauce (gfa) £15.95

Moving mountain burger, vegan pattie, vegan cheese, baby gem lettuce, tomato, dill pickle, skinny fries (ve) £15.95

DESSERTS

Hatton Estate pear & vanilla frangipane, chanilly cream £7.75

Chocolate brownie, vanilla ice cream (gf) £7.95

Crumble of the day, vanilla custard (gfa) £7.50

Clementine delice, orange syrup, biscoff crumb, lemon sorbet (ve, gfa) £8.50

Syrup sponge, vanilla custard (vea) £7.75

Hatton cheese plate
choose from Barbers cheddar, Dorset brie, Blackstick blue cheese. served with crackers, grapes, celery sticks & homemade chutney

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|------------|-------------|---------------|
| one cheese | two cheeses | three cheeses |
| £5.50 | £7.50 | £9.50 |

Selection of Bennett's ice cream
chocolate, raspberry ripple, vanilla, rum & raisin, bubble gum, lemon sorbet or raspberry sorbet

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| 2 scoops | 3 scoops |
| £4.80 | £6.50 |

SANDWICHES

monday to friday 12 - 5pm

Grilled tuna & cheddar cheese melt £10.95

Pulled roast chicken, baby gem, tarragon mayo, £10.95

Philly steak melt, spicy marinated beef, red peppers, mozzarella cheese £11.95

Grilled brie & spinach, with chilli tomato jam £9.95

all served on toasted ciabatta with skinny fries & dressed mixed leaf salad (all gfa)

SIDES

chunky chips (gf) £3.75

skinny fries (gf) £3.75

truffle fries (gf) £4.50

mac n cheese bites £5.00

seasonal greens (gf) £4.00

mixed leaf salad (gf) £4.25

beer battered onion rings £4.50

honey roasted root veg (gf) £4.50

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.

(gf) gluten free
(gfa) gluten free available
(ve) vegan
(vea) vegan available