

HATTON ARMS

English Pub & Dining

Evening Menu

Served from 5pm

To share or not to share

Artisan malted mini bloomer (v) With garlic butter	£3.75
Box-baked rosemary and garlic Camembert (v) Chutney and toasted artisan breads	£12.50

Hatton sharing platter	£16.50
Devon crab, Wookey Hole Cheddar, chicken liver pate and chutney, vegetable spring rolls and chilli dipping sauce, malted mini bloomer	

Starters

White onion and thyme soup (v) With gruyere crouton	£5.00
Devon crab and avocado toast With tomato and chilli salsa	£7.95
Grilled South Coast mackerel (gf) Beetroot and Horseradish Creme Fraiche	£7.00
Leeky welsh rarebit (v) On sourdough toast	£6.25
Chicken liver pate Plum chutney and toasted sourdough	£6.50
Air-dried British beef (gf) Watercress, parmesan shavings and truffle oil	£8.25

Mains

Pan-roasted sea trout fillet (gf) Spinach and samphire risotto, crispy ham and lobster butter sauce	£18.50
Lentil and roasted vegetable "cottage pie" (v) (gf) Sweet potato mash top, hispi cabbage	£10.95
Grilled wellbourne venison haunch (gf) Root veg dauphinoise, tenderstem broccoli, game jus and beetroot jam	£18.50
Hatton Arms burger Chargrilled chuck steak burger and cheddar, ciabatta bun, fries and Hatton Arms burger sauce Toppings : smoked streaky bacon, or roasted portobello mushroom, or smashed avocado.	£12.75 £1.80 each
Poached salmon fishcakes Wilted spinach, free range poached egg, chive hollandaise sauce	£12.50
Pappardelle pasta (v) small £7.80 / large £12.90 With rosemary portobello mushroom ragu, and parmesan shavings	
Hatton bangers and mash With caramelised onion gravy	£10.50
Pan fried sea bass fillets Bombay potatoes, cucumber raita, curry oil, "Indian" salad	£16.50
Handmade pie With creamy mash or fat chips, seasonal veg, gravy	£13.75
Butterflied chargrilled chicken supreme (gf) Garlic, lemon and thyme butter, chips, watercress salad	£13.50

Fresh salads

Roasted cauliflower (ve) (gf) (n) Spinach, pomegranate and pistachio salad, orange and shallot dressing	£9.50
Classic Caesar salad Baby gem, garlic croutons, parmesan shavings, anchovies, crispy bacon Add: grilled chicken £3.00 flat iron steak £6.50 halloumi bites £3.00	£9.75

Sides

Fries	£3.50
Fat chips	£3.50
Mash	£3.50
Seasonal veg	£4.00
Tenderstem broccoli, chilli, sunflower seeds	£4.50
Mixed leaf salad	£3.50

Our steaks are 28 day dry aged Oxfordshire Beef	
Served with roasted confit tomato, portobello mushroom and fat chips	
10 oz rump (gf)	£21.50
8 oz Fillet (gf)	£28.00
Add: Bearnaise sauce, peppercorn sauce or garlic butter £1.80	

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. Allergen information for food and drink is available upon request. (v) vegetarian (ve) vegan (n) contains nuts (gf) gluten free.

HATTON ARMS

English Pub & Dining

We strive to serve the best of Britain's seasonal treats from our farms, shores and artisan producers. Spring is in the air and the Summer breeze is not far away. We hope to excite you with new delicious food amongst the reliable pub classics, showcasing amazing ingredients and wherever possible, local produce.

Our fabulous Suppliers

Our meat comes from local butchers, Rowleys, including their award-winning Oxfordshire Beef, and Venison from Wellesbourne estates.

We have fresh, free range eggs delivered daily from Chadwick End.

Le Petit Croissant in Stratford-upon-Avon bring our artisan breads straight from the oven each morning.

February and March

These winter into spring months see the end of the venison season.

With vegetables cauliflower, leeks, sweet potatoes and parsnips being at their peak.

Our seasonal menu also brings the best of British crab and sea trout to your plate.