

HATTON ARMS

English Pub & Dining

Sunday Menu

Served from 12pm till 8pm

Starters

Artisan malted mini bloomer (v) With garlic butter	£3.75
Box-baked rosemary and garlic Camembert (v) Chutney and toasted artisan breads	£12.50
White onion and thyme soup (v) With gruyere crouton	£5.00
Devon crab and avocado toast With tomato and chilli salsa	£7.95
Leeky welsh rarebit (v) On sourdough toast	£6.25
Chicken liver pate Plum chutney and toasted sourdough	£6.50

Hatton Arms Favourites

Pappardelle pasta (v) With rosemary portobello mushroom ragu, and parmesan shavings	large £12.90
Beer battered fish and chips Haddock, fat chips and tartare sauce Add curry sauce or mushy peas	£11.95 £1.80
Hatton Arms burger Chargrilled chuck steak burger and cheddar, ciabatta bun, fries and Hatton Arms burger sauce	£12.75
28 day dry-aged 10 oz rump steak (gf) Roasted tomato and portobello mushroom, fat chips	£21.50
Handmade pie With creamy mash or fat chips, seasonal veg, gravy	£13.75
Fish of the day Ask a team member for details	

Roast Dinners

All roasts served with roast potatoes, root vegetable puree, seasonal veg, gravy and Yorkshire pudding

Oxfordshire beef striploin	£14.95
Half roast chicken	£13.95
Lentil and roasted vegetable wellington	£12.95
Roast of the day Please ask server for details	
Roast Platter for 2 to share To include half chicken, beefstriploin and roast of the day	£29.95

Sides

Cauliflower cheese	£3.50
Stuffing	£3.00
Trimmings platter (Extra veg, potatoes, Yorkshire puddings)	£6.00
Mash	£3.50
Figs in blankets	£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. 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.