

HATTON ARMS

English Pub & Dining

Mother's Day Menu

Three Courses for £27.95

Starters

White onion and thyme soup (v)

With gruyere crouton

Leeky welsh rarebit (v)

On sourdough toast

Chicken liver pate

Plum chutney and toasted sourdough

Grilled South Coast mackerel (gf)

Beetroot and Horseradish Creme Fraiche

Air-dried British beef (gf)

Watercress, parmesan shavings and truffle oil

Crab and crayfish cocktail - £2.00 supplement

Toasted Sourdough

Mains

Roast

Served with roast potatoes, root vegetable puree, seasonal veg, gravy and Yorkshire pudding

Oxfordshire beef striploin

Half roast chicken

Lentil and roasted vegetable wellington

Pappardelle pasta (v)

With rosemary portobello mushroom ragu, and parmesan shavings

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

Salmon fillet

with spring onion mash, tenderstem broccoli and parsley sauce

8 oz Fillet (gf) - £5.00 supplement

28 day dry aged Oxfordshire beef, served with roasted confit tomato, portobello mushroom and fat chips

Add: Bearnaise sauce, peppercorn sauce or garlic butter - £1.80

Desserts

Seasonal fruit crumble

Baileys cheesecake with white chocolate sauce

Warm chocolate brownie with vanilla ice cream (gf)

Glazed warm mini donuts with chocolate dipping sauce

Selection of British Cheese - £2.00 supplement

Served with crackers, chutney and apple

Choose three from Cheddar, Blue, Quicke's goats cheese or Camembert

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.

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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.