

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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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.