

HATTON ARMS

Evening Menu

Served from 5pm

To Share or not to Share

- Artisan Mini Bloomer** (V) (GFA) £4.25
With garlic butter
- Mediterranean Olives** (V) (GFA) £4.25
- Rosemary & Garlic Baked Camembert** (V) (GFA) £13.00
Artisan breads & tomato chutney
- Hatton Sharing Platter** £16.50
Homemade smoked mackerel, crispy salt & pepper squid, serrano ham, brie, Mediterranean olives, artisan bloomer, mixed salad & garlic mayo

Starters

- Chefs Seasonal Homemade Soup** (V) £5.50
With warm crusty ciabatta
- Smoked Mackerel Pate** (GFA) £7.50
Pickled beetroots on toasted sourdough
- Serrano Ham & Honey Roast Peach** (GF) £8.25
With rocket salad & balsamic glaze
- Creamy Garlic Wild Mushrooms** (VA) £7.25
On toasted sourdough
- Pan Fried Scallops** £10.00
Crispy pork belly, burnt onion puree, apple, citrus dressing

Salads

- Classic Caesar Salad** (GFA) £11.50
Baby gem, garlic croutons, parmesan shavings, crispy bacon & anchovies
- Roasted Butternut Squash Salad** (V) (GF) £11.95
Buckwheat, chickpeas, pomegranate, feta cheese, harissa yoghurt & herb dressing
- Add** Chicken £3.50 Serrano Ham £4.00 Halloumi £3.50

Sides

- All sides: (GFA)
- Seasonal Vegetables** £4.00
- Skinny Fries** £3.75
- Chunky Chips** £3.75
- Onion Rings** £4.25
- Side Salad** £4.25
- Tenderstem broccoli with sunflower seeds & chilli** £4.50

Mains

- 10 Hour Slow-Roasted Orchard Farm Pork Belly** £18.50
Parmentier potatoes, chorizo, spinach & cider jus
- Chargrilled Lamb Cutlets** (GF) £19.95
Sweet potato, chickpea & apricot tagine, mint yoghurt, toasted almonds
- Beer Battered Fish & Chips** £13.75
Haddock, chunky chips, mushy peas & homemade tartar sauce
- Handmade Pie of the Day** £13.95
With creamy mash, or chunky chips, seasonal veg & gravy
Please ask a member of our team for today's pie
- Thai Green Vegetable Curry** (VA) (GF) £12.00
With Sticky rice
Add Chicken £3.50
- Chicken Milanese** £14.75
Roasted garlic & lemon butter, skinny fries, rocket & parmesan salad
- Baked Cod Supreme** (GF) £18.50
Spring onion mash, tenderstem broccoli & parsley sauce
- Hatton Arms Burger** (GFA) £14.50
Chargrilled chuck steak burger, cheddar, on a ciabatta bun with fries & Hatton arms burger sauce
- Moving Mountain Vegan Burger** (VE) (GF) £12.95
Vegan cheddar, gluten free bun & fries
- 28 Day Dry Aged 10oz Rump Steak** (GF) £22.00
Roasted tomato, Portobello mushroom, chunky chips
- 28 Day Dry Aged 8oz Fillet** (GF) £28.50
Roasted tomato, Portobello mushroom, chunky chips
- Add** Béarnaise Sauce, Peppercorn Sauce or Garlic Butter £1.75
- ### Puddings
- Seasonal Fruit Crumble** (VA) (GFA) £6.95
Served with vanilla custard
- Profiteroles** £6.50
With chocolate & salted caramel sauce
- Dark Chocolate Mousse** (GF) £6.75
Honeycomb topping
- Warm Cherry Bakewell Tart** £6.95
Clotted cream
- Selection of Bennetts** (VA) (GFA)
Ice Creams & Sorbets 2 Scoops £3.80 3 Scoops £5.00
Lemon or mango sorbet, chocolate, strawberry, salted caramel, or vanilla ice cream
- Cheese Plate for One** £8.50
Selection of 3 cheeses. Please ask your server for today's choices

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.

(V) Vegetarian (VA) Vegan Available (GFA) Gluten Free Available