

# HATTON ARMS

## Evening Menu

### To Nibble

Chilli & garlic  
marinated olives  
£4.25 (gf)

Tomato & red pepper  
hummus, pitta bread  
£4.50

Camembert sharer,  
infused with Hatton Estate  
rosemary & garlic, artisan  
breads, red onion chutney  
£16.00 (gfa)

Greek mezzi sharer, red  
pepper hummus,  
babaganoush, feta cheese,  
marinated olives, Greek  
salad, pitta bread  
£12.50 (gfa)

### To Start

Crispy sweet chilli beef,  
seasonal vegetable slaw  
£8.50

Sweet cantaloupe  
melon balls, atlantic  
prawns & fresh mint  
£8.95 (gfa)

Crispy salt & pepper  
calamari, sweet chilli aioli  
£8.50 (gf)

Pan fried smoked  
haddock fishcakes,  
poached egg, spinach,  
hollandaise Sauce  
£9.00 / £16.75 (gfa)

Evesham farmed  
asparagus drizzled with  
hollandaise sauce  
£8.75

Garlic sautéed wild  
mushrooms, toasted  
sourdough, crème  
fraiche & chives  
£9.00 (gfa)

Lightly whipped chicken  
liver parfait, plum &  
ginger chutney, toasted  
sourdough  
£8.75 (gfa)

### The Main Event

Duo of lamb, 2 bone  
herbcrustrated rack of  
Warwickshire lamb,  
braised lamb, minted new  
potatoes, garlic green  
beans, redcurrant jus  
£28.95

Chargrilled herb chicken  
supreme, dressed warm  
potato salad, dijon mustard &  
chives, rocket salad &  
parmesan salad, salsa verde  
£16.95

Jimmy Butlers Blyth-  
Bourge pork tenderloin,  
roasted new potatoes  
pepperonata, rosemary,  
redcurrant & port Jus  
£19.50 (gfa)

Chargrilled tuna steak  
niçoise, new potatoes,  
green beans, cherry  
tomatoes, Hatton House  
dressing, boiled egg  
£16.95 (gf)

Deep fried gnocchi,  
sundried tomatoes,  
basil pesto, rocket  
salad, toasted pine nuts  
£14.95 (v)

Traditional chicken  
parmigiana, topped with a  
rich tomato sauce &  
parmesan, skinny fries,  
rocket & parmesan salad  
£17.95

Oven baked cod fillet,  
thyme parmentier,  
tenderstem broccoli, soy  
buerre blanc  
£19.95 (gfa)

Hatton Arms burger, beef  
pattie, crispy bacon, cheddar,  
baby gem lettuce, tomato, dill  
pickle, skinny fries, Hatton  
Arms burger sauce  
£16.50 (gfa)

Moving Mountains burger,  
vegan pattie, vegan cheese,  
baby gem lettuce, tomato, dill  
pickle, skinny fries  
£16.50 (ve / gfa)

Gloucestershire 28 day dry  
aged 8oz sirloin steak, twice  
cooked chunky chips, confit  
of tomato, flat grilled  
mushroom & watercress  
£27.50 (gfa)

**add** Garlic butter,  
blue cheese sauce  
or peppercorn sauce  
£1.75

### Bit on the Side

chunky chips £4.00 (gf)	skinny fries £3.75 (gf)	cajun fries £4.00	truffle fries £4.50 (gf)	mac n cheese £5.00	seasonal greens £4.00 (gf)	mixed leaf salad £4.25 (gf)	beer battered onion rings £4.50	garlic & chilli green beans £4.50 (gf)
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10% Discretionary service charge is added to bills

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.

# Wine List

## WHITE WINES

	175ml	250ml	Bottle
<b>Pleno Viura Blanco</b> <i>Elderflower &amp; citrus notes, crisp &amp; fresh - Spain</i>	£5.95	£7.75	£22.50
<b>Pinot Grigio Amori</b> <i>Hints of pears, limes &amp; green apples - Italy</i>	£6.25	£7.95	£23.50
<b>Wide River Viognier</b> <i>Tropical fruits &amp; honey on the palate - South Africa</i>	£6.50	£8.25	£24.00
<b>Flowerhead Sauvignon Blanc</b> <i>Bursting with zesty citrus flavours - Chile</i>	£6.95	£8.95	£26.00
<b>Hamilton Heights Chardonnay</b> <i>Mango, pineapple &amp; peach with a crisp acidity - Australia</i>	£6.95	£8.95	£26.00
<b>False Bay Chenin Blanc</b> <i>Creamy lemon character with herbaceous notes - South Africa</i>	£7.25	£9.50	£27.00
<b>Picpoul de Pinet</b> <i>Crisp, fresh &amp; lively, lemony touch on the finish - France</i>	£7.95	£9.95	£29.00

<b>Albarino Bernon Bodega Aquitania</b> <i>Bags of orchard fruits, good minerality &amp; zesty - Spain</i>	£32.00
<b>Halfpenny Green Penny Black</b> <i>Aromatic, refined, elegant flavours with a long finish - England</i>	£30.00
<b>Snapper Rock Marlborough Sauvignon Blanc</b> <i>Tropical fruits, gooseberries and nettle leaf with a creamy texture - New Zealand</i>	£32.00
<b>Villa Wolf Riesling Dry</b> <i>Smooth, lush and tangy with lovely balance - Germany</i>	£36.00
<b>Icare Chardonnay</b> <i>Subtle with hints of oak, coconut, peppermint leaves and fresh cream - France</i>	£34.00
<b>Gavi di Gavi Manfredi</b> <i>Ripe peachy fruit flavours with appealing &amp; elegant balance - Italy</i>	£38.00

## WHITE CONNOISSEURS SELECTION

	Bottle
<b>Sancerre Domaine Daulny</b> <i>Loire - France</i>	£40.00
<b>Montagny 1er Cru Yann Flandres</b> <i>Burgundy - France</i>	£45.00
<b>Chablis Jean de Chaudenay</b> <i>Chablis - France</i>	£45.00
<b>Cloudy Bay Sauvignon Blanc</b> <i>Marlborough - New Zealand</i>	£50.00
<b>Vasse Felix Premier Chardonnay</b> <i>Margaret River - Western Australia</i>	£55.00

## ROSÉ WINES

	175ml	250ml	Bottle
<b>Pinot Grigio Amanti Rosé</b> <i>Summer fruits, an off dry style with a zesty finish - Italy</i>	£5.95	£7.75	£22.50
<b>Angels Flight White Zinfandel</b> <i>Crisp &amp; full of raspberry flavours, light &amp; delicate - USA</i>	£6.95	£8.95	£26.00
<b>Domaine Houchart Provence Rosé</b> <i>Soft, dry style with lots of ripe summer berries &amp; honeyed saffron fruit - France</i>			£30.00

## ROSÉ CONNOISSEURS SELECTION

	Bottle
<b>Sancerre Rosé Domaine Daulny</b> <i>Loire - France</i>	£40.00
<b>Whispering Angel Provence Rosé</b> <i>Provence - France</i>	£50.00

## DESSERT WINE

	Bottle
<b>Principe de Viana Late Harvest Chardonnay (50cl)</b> <i>Lush notes of vanilla, toasted almonds &amp; dried fig, rich &amp; fantastically long finish - Spain</i>	£26.00
<b>Ice Riesling Tsarev Brod Winery (20cl)</b> <i>The frozen grapes create flavours of raisins, orange peel, quince &amp; honey - Bulgaria</i>	£29.00

## SPARKLING WINES

	125ml	Bottle
<b>Prosecco Amori</b> <i>Vibrant apple &amp; pear notes, delicate floral &amp; fruity - Italy</i>	£5.20	£25.00
<b>Prosecco ITA Rosé</b> <i>Strawberry scented Rosé with bags of fruit flavours - Italy</i>	£5.40	£26.00
<b>Halfpenny Green Sparkling Brut</b> <i>Elegant refined nutty flavours &amp; a persistent length - England</i>		£34.00

## RED WINES

	175ml	250ml	Bottle
<b>Los Coches Pinot Noir</b> <i>Smooth, ripe &amp; silky, rich plum &amp; strawberry flavours - Chile</i>	£5.95	£7.75	£22.50
<b>Sangiovese Amanti del Vino</b> <i>Soft fruit with hints of black cherries &amp; plums - Italy</i>	£6.25	£7.95	£23.50
<b>Rioja Vega Semi Crianza</b> <i>Notes of liquorice, blackcurrant &amp; a hint of oak - Spain</i>	£6.50	£8.25	£24.00
<b>The Accomplice Shiraz</b> <i>Redcurrants &amp; cherry flavours, with a little sweetness - Australia</i>	£6.95	£8.95	£26.00
<b>Vinecrafter Merlot</b> <i>Mulberry &amp; fruit cake with nuances of eucalyptus and cedary oak - South Africa</i>	£6.95	£8.95	£26.00
<b>Baron D'Arignac Cab Sauvignon</b> <i>Smooth with good intensity of blackberries, redcurrants &amp; damsons - France</i>	£7.25	£9.50	£27.00
<b>Uvas del Sol Malbec</b> <i>Rich &amp; juicy with silky tannins &amp; lovely soft finish - Argentina</i>	£7.95	£9.95	£29.00

<b>Carlomagno Primitivo Appassimento</b> <i>Cherries, raspberries and redcurrants, with spicy notes - Italy</i>	£28.00
<b>Beringer Classic Zinfandel</b> <i>Dark berries, liquorice &amp; fruitcake, rich &amp; powerful with lovely spicy notes - USA</i>	£28.00
<b>Smart Dog Syrah</b> <i>Bursts with a floral-scented, cherry-bright fragrance, satisfyingly juicy - Portugal</i>	£30.00
<b>Kaba Gayda Merlot Cabernet Rubin</b> <i>Intense ripe blackcurrants, plums &amp; cherries, smooth &amp; harmonious with a soft finish - Bulgaria</i>	£32.00
<b>Ass Kissier Shiraz</b> <i>Lively, vibrant, rich &amp; spicy Shiraz with hints of creamy oak ...delicious! - Australia</i>	£33.00
<b>Chateau Tour Bel Air Montagne Saint Emilion</b> <i>Blackcurrant fruits, lovely &amp; soft with hints of leather and earth - France (Bordeaux)</i>	£38.00

## RED CONNOISSEURS SELECTION

	Bottle
<b>Fleurie Presidente Marguerite</b> <i>Beaujolais - France</i>	£40.00
<b>Barolo Manfredi</b> <i>Piedmont - NW Italy</i>	£45.00
<b>Har'el Syrah Clos de Gat</b> <i>Judean Hills - Israel</i>	£45.00
<b>Chateau Beaumont Haut Medoc 2018</b> <i>Bordeaux - France</i>	£50.00
<b>Chateaufeuf du Pape Domaine Galets</b> <i>Southern Rhone - France</i>	£50.00
<b>Cotes de Nuits Villages Louis Latour 2018</b> <i>Burgundy - France</i>	£55.00
<b>Penfolds Bin 128 Shiraz</b> <i>Coonawarra - South Australia</i>	£60.00

## MAGNUM SELECTION

	Magnum
<b>Chateau Argadens Bordeaux Rouge</b> <i>Bordeaux - France</i>	£55.00
<b>Chateau Cissac Haut Medoc 2016</b> <i>Bordeaux - France</i>	£75.00
<b>Chablis Vieilles Vignes Domaine Roy 2017</b> <i>Burgundy - France</i>	£75.00
<b>Bourgogne Cote D'Or Chardonnay 2018</b> <i>Burgundy - France</i>	£85.00
<b>Whispering Angel Provence Rosé</b> <i>Provence - France</i>	£95.00

## CHAMPAGNE

	Bottle
<b>Baron de Beaupre Brut</b>	£45.00
<b>Moet et Chandon Brut Imperial</b>	£70.00
<b>Bollinger Special Cuvée</b>	£75.00

## ROSÉ CHAMPAGNE

	Bottle
<b>Baron de Beaupre Rosé</b>	£55.00
<b>Laurent Perrier Cuvée Rosé</b>	£95.00