HATTON ARMS Sunday Menu 12-6:30pm Appetisers

Harlequin Olives (GF)	£3.75	Tomato & Red Pepper Hummus, Pitta Bread	£4.50
Starters		Mains	
Crispy Calamari Sweet chilli aioli	£8.95	Hatton Arms Burger (FA) Beef pattie, crispy baccor, cheddar, baby get	
Lightly Whipped Chicken Liver Parfait Plum chutney, toasted sourdough	£8.75	dill pickle, skinny fries, Hatton Arm burger s Moving Mountain Burger (VE)	£16.95
Soup of the Day GFA Rustic breads	£6.75	Vegan pattie, vegan cheese baby gem lettu dill pickle, skinny frues	ce, tomato,
Baked Evesham Duo of Stuffed Mushrooms (F) V £8.75 Somerset brie & blue stilton, herb crust, herb mayo Rosemary & Garlic		Fish of the Day (GFA) Market Price Please ask your server for today's choice	
		Ratatouille & Spinach Gnocchi Arrabiata sauce, herb crumb	£15.75
Baked Camembert (GFA) (V) Infused with Hatton Estate rosemary & garlic, artisan breads, red onion chutney	£16.25 To Share	Hook Norton Beer Battered Hadde Chunky chips, mushy peas & homemade ta	
Classic Atlantic Prawn Cocktail (GFA) Baby gem, bloody mary sauce	£9.25	28 Day Dry-Aged 8oz Sirloin Ste Chunky chips, confit of tomatoes, watercress Add garlic butter, blue cheese sauce or pepper	s, grilled mushroom
Sunday Roasts			
"Hatton Roast Board to Share" Mix of Roast Beef, Roast Chicken & Roast of the Day to share with Maple & Thyme Roasts Parsnips & Carrots, Roast Potatoes, Cauliflower Cheese, Seasonal Vegetab Gravy and Yorkshire Puddings.	- 11	Sides	
	C10 50	Skinny Fries (GF) Thick Cut Chips (GF)	£4.00 £4.00
28 Day Dry-Aged Beef (GFA)	£19.50	Mixed Leaf Salad G	£4.25
Half Roasted Chicken (GFA)	£18.50	Seasonal Vegetables	£4.00

Puddings

£17.75

Market Price

Oat Crumble of the Day (VA) Vanilla custard	£7.75	Selection of Bennett's (VA) (GFA) 2 Scoops 3 Scoops Ice Creams & Sorbets £5.00 £6.75	
Raspberry Bakewell Crème Brûlée (FA) Vanilla shortbread	£7.50	Chocolate, raspberry ripple, vanilla, mint choc chip, bubble gum, lemon sorbet or raspberry sorbet (vegan ice creams available)	
Lemon Cheesecake Lemon curd	£7.75	Hatton Cheese Plate (FA) Served with crackers, celery sticks, grapes & homemade chutney.	
Brioche White Chocolate	£7.75	See your server for todays choice	
Bread & Butter Pudding Vanilla Custard, fresh raspberries		One Cheese £6.75 Two Cheeses £9.50 Three Cheeses £12.00	

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.

(V) Vegetarian

Roasted Vegetable

Roast of the Day

& Lentil Wellington

All served with rosemary roast potatoes, maple & thyme roast

parsnips & carrots, seasonal veg, Yorkshire pudding & gravy

(VE) Vegan

(VA) Vegan Available

(GFA) Gluten Free Available

Cauliflower Cheese

Roast Potatoes (GF)

Pigs in Blankets

Sage & Onion Stuffing

Honey Roasted Root Veg

(GF) Gluten Free

£4.25

£4.00

£4.00

£4.50

£4.50