

# HATTON ARMS

## English Pub & Dining

### EVENING MENU

Available from 5pm

#### STARTERS

<b>Baked Camembert</b>	16.5
Infused with Hatton Estate rosemary & garlic, artisan breads, red onion chutney (gfa,v)	
<b>Whipped feta</b>	8.75
Rosemary oil, toasted pumpkin seeds, pitta (v)	
<b>Bloody Mary prawn cocktail</b>	8.75
Baby gem, herb & balsamic croutes (gfa)	
<b>Chef's soup of the day</b>	6.95
Bloomer wedge	
<b>Lightly whipped chicken liver parfait</b>	8.95
Toasted brioche, red onion chutney (gfa)	
<b>Tempura cod bites</b>	9.5
Served with crispy seaweed and soy dipping sauce	
<b>Korean spiced cauliflower</b>	8.5
Served with wasabi mayo (gfa v)	
<b>Old spot sesame pork ribs</b>	10.5
Served with sweet Tennessee BBQ sauce and a napkin	

#### SIDES

<b>Sweet potato fries (ve)</b>	5.5
<b>Hatton house salad (gfa,ve)</b>	5
<b>Chunky chips/ skinny fries (gfa,ve)</b>	4.5
<b>Mac 'n' cheese (v)</b>	4.95
<b>Garlic bread (ve)</b>	3.5
<b>Tenderstem broccoli, toasted almonds (gfa,ve)</b>	5

#### THE MAIN EVENT

<b>Oven baked chicken supreme</b>	20.5
Boulangere potatoes, green beans, wild mushroom & Madeira café au lait (gfa)	
<b>Cotswolds Hook Norton beer battered haddock</b>	17.95
Twice cooked chunky chips, mushy peas, tartar sauce (gfa)	
<b>Oven roast lamb rump</b>	25.5
Rosemary roast garlic parmenter, red pepper jam, lamb & mint gravy (gfa)	
<b>Pork stroganoff</b>	19.95
Smoked paprika, creamy sauce, basmati rice, sour cream & chives	
<b>Crispy duck salad confit</b>	19.95
Duck, plum sauce, Chinese cabbage, mange tout, mouli, carrot julienne, chilli, lime & spinach (gfa)	
<b>Thai vegetable panang curry</b>	16.95
Green beans, cauliflower, coconut basmati rice, tomato & onion salad (v)	
<b>Pan fried seabass</b>	19.95
Roasted new potatoes, tomato fondue, courgettes & peppers (gfa)	
<b>Gloucestershire 28 day dry aged 8oz ribeye</b>	29.95
Twice cooked chunky chips, cherry vine tomatoes (gfa)	
<i>Add peppercorn, blue cheese sauce, or garlic butter</i>	
	2.5
<b>Hatton Arms burger</b>	17.95
Beef pattie, crispy bacon, cheddar cheese, baby gem, tomato, dill pickle, skinny fries, chipotle sauce (gfa, ve available)	
<b>Pan fried hake</b>	22
Diced potatoes and saffron chowder, served with clams and corn	
<b>Courgette and sage linguine</b>	15
Dressed rocket and parmesan (v)	
<b>Homemade chicken kiev</b>	17.5
Stuffed with garlic and herb butter, served with house salad and fries	

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.

(gfa) Gluten free available (v) Vegetarian (ve) Vegan