

HATTON ARMS

English Pub & Dining

EVENING MENU

Served 5pm - 9pm

The Hatton Arms pub proudly supports local suppliers. By sourcing ingredients locally, we ensure freshness and quality while contributing to our community's prosperity. Join us in celebrating Warwickshire's bounty, freshly cooked in house by our talented brigade of chefs.

SHARING

Artisan breads With Mediterranean olives and olive oil and balsamic glaze 7.5

Prawn saganaki King prawns, rich tomato sauce, crumbled feta and toasted pitta (gfa) 16.5

Baked Camembert infused with Hatton Estate rosemary and garlic, artisan breads and red onion chutney (gfa) 16.75

Charcuterie board Salami, Parma ham, Coppa, Mediterranean olives, artisan bread and mixed leaf salad (gfa) 19.95

STARTERS

- Chef Ben's Welsh rarebit** 9
Traditional "leeky" rarebit, with local ale and mature Cheddar
- Buffalo chicken wings** 9
With baby gem and ranch dip
- Soup of the day** 7
Ask your server for today's flavour
- Salt and pepper squid** 10.5
In tempura batter with sweet chilli sauce
- Autumn roasted vegetable salad** 9
Pumpkin, celeriac, butternut squash, bulgar wheat and roast chestnut dressing (ve)
- Pan fried smoked haddock fishcake** 9.75 / 16.5
With poached egg, wilted spinach and lemon burre blanc (gfa)
- Pheasant spring roll** 8.5
Hatton Estates pheasant shredded in crispy pastry with hoisin sauce

SIDES

- Shoestring fries** 4.5
- Thick cut chips** 4.5
- Mac 'n' cheese** 6
- Hatton house salad** 4.5
- Homemade slaw** 3
- Seasonal greens** 5
- Truffle & parmesan fries** 6.5
- Chicken gravy** 3

MAINS

- Chicken tikka masala** 17.5
Our Hatton take on the nations favourite, rich, sweet and spicy tomato based chicken curry, served with basmati rice and homemade poppadom (gfa)
- Roasted courgette and mint pesto tagliatelle** 16.5
With crispy fried courgette, rocket, Parmesan and fresh lemon
- Hake puttanesca** 21
Oven baked hake in a tomato sauce, with shallots, capers, olives, served with baby new potatoes and chorizo (gfa)
- Aubrey Allen 28-day aged 8oz sirloin steak** 34
Served with twice cooked chips and steak garnish (gfa)
Add peppercorn or blue cheese sauce, or garlic butter 2.5
- BBQ half rack of pork ribs** 22
With smoked bbq sauce, skinny fries and homemade slaw
- Pan fried sea bass** 22.5
With herby potato cake, buttered samphire and white wine cream
- Chef's pie of the day** 18.95
Topped with puff pastry, served with seasonal vegetables and a choice of chunky chips or creamy mash
- Beef bourguignon** 18.5
Slow cooked rump of beef, in a rich red wine sauce, with bacon, baby onions and wholegrain mustard mash
- Pan fried duck** 22.5
With fondant potatoes, braised red cabbage, roast root vegetables and redcurrant jus (gfa)
- Cheesy "Rumbletum" vegetable truffle** 15.95
With roasted root vegetables, herb crumb and truffle oil (v)
- Fish and chips** 18.5
Cotswold Hook Norton beer battered haddock, twice cooked chunky chips, mushy peas, tartar sauce (gfa)
- All burgers are served with baby gem, tomato, dill pickle, homemade slaw and fries and Hatton burger sauce*
- Hatton Arms double smashed burger** 18.75
2 x Aubrey Allen beef patties with bacon jam and Cheddar cheese (gfa)
- Hatton Estate pheasant burger** 17.5
Made with pheasant direct from the Hatton Estate (gfa)

EVENTS

BURGER NIGHT

Tuesday & Wednesday 5pm - 8.30pm

FISH & CHIP FRIDAY

Eat in or take away

LIVE MUSIC

2nd Saturday of every month 9pm- late

SUNDAY ROAST

Served 12pm - 6pm every Sunday

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