



# HATTON ARMS

## English Pub & Dining

### SUNDAY MENU

Served 12pm - 6pm



*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.*

#### SHARERS

|                                                                                                   |              |
|---------------------------------------------------------------------------------------------------|--------------|
| <b>Mezze platter</b>                                                                              | <b>18.95</b> |
| Red pepper hummus, flatbread, whipped feta, olives, tomato, cucumber and red onion salad <i>v</i> |              |
| <b>Baked Camembert</b>                                                                            | <b>17.95</b> |
| Infused with Hatton Estate rosemary & garlic, artisan breads, red onion chutney <i>gfa v</i>      |              |

#### STARTERS

|                                                                                                                 |             |
|-----------------------------------------------------------------------------------------------------------------|-------------|
| <b>Baked stuffed mushrooms</b>                                                                                  | <b>8.75</b> |
| Mozzarella, herb pesto, cherry tomatoes, topped with herb crumb, mixed leaf salad & balsamic glaze <i>gfa v</i> |             |
| <b>Whipped feta</b>                                                                                             | <b>8.25</b> |
| Toasted flatbread, drizzled with hot honey                                                                      |             |
| <b>Whitebait</b>                                                                                                | <b>7.75</b> |
| With tartar sauce, lemon wedge and mixed leaf salad                                                             |             |
| <b>Panko crab cakes</b>                                                                                         | <b>10</b>   |
| Sorrel sauce and mixed leaf salad <i>gfa</i>                                                                    |             |
| <b>Chefs quiche of the day</b>                                                                                  | <b>8.75</b> |
| Mixed leaf garnish and house dressing                                                                           |             |

#### SIDES

|                                                   |            |
|---------------------------------------------------|------------|
| <b>Pigs in blankets</b>                           | <b>6</b>   |
| <b>Honey roasted root vegetables</b> <i>gfa v</i> | <b>4.5</b> |
| <b>Yorkshire pudding</b>                          | <b>1</b>   |
| <b>Duck fat roast potatoes</b> <i>gfa</i>         | <b>5</b>   |
| <b>Seasonal greens</b> <i>gfa v</i>               | <b>4.5</b> |
| <b>Sausage meat stuffing</b>                      | <b>5</b>   |
| <b>Sage and onion stuffing</b> <i>v</i>           | <b>4.5</b> |
| <b>Cauliflower cheese</b> <i>v</i>                | <b>6</b>   |

#### ROASTS

All roasts served with with maple and thyme roasted parsnips and carrots, duck fat roast potatoes, seasonal vegetables, gravy and Yorkshire pudding.

|                                                                                                                   |                     |
|-------------------------------------------------------------------------------------------------------------------|---------------------|
| <b>Hatton roast board to share</b>                                                                                | <b>45</b>           |
| With mix of roast beef, roast chicken, roast of the day, with cauliflower cheese and all the trimmings <i>gfa</i> |                     |
| <b>28-day dry aged striploin of beef</b> <i>gfa</i>                                                               | <b>23.95</b>        |
| <b>Half roasted chicken and stuffing</b> <i>gfa</i>                                                               | <b>22</b>           |
| <b>Roast of the day</b>                                                                                           | <b>market price</b> |
| <b>Mixed vegetable and lentil Wellington</b>                                                                      | <b>18.5</b>         |
| With new potatoes and vegetarian gravy <i>v</i>                                                                   |                     |

#### MAINS

|                                                                                                                                     |                     |
|-------------------------------------------------------------------------------------------------------------------------------------|---------------------|
| <b>Gloucestershire 28-day dry aged 8oz sirloin steak</b>                                                                            | <b>34.95</b>        |
| Served with twice cooked chips and cherry vine tomatoes <i>gfa</i>                                                                  |                     |
| Add peppercorn or blue cheese sauce, or garlic butter                                                                               | <b>2</b>            |
| <b>Tomato and mozzarella ravioli</b>                                                                                                | <b>16.95</b>        |
| With rich tomato sauce and Parmesan <i>v</i>                                                                                        |                     |
| <b>Fish and chips</b>                                                                                                               | <b>18.95</b>        |
| Cotswold Hook Norton beer battered haddock, twice cooked chunky chips, mushy peas, tartar sauce <i>gfa</i>                          |                     |
| <b>Hatton Arms double smashed burger</b>                                                                                            | <b>18.95</b>        |
| Beef patties with bacon jam and Cheddar cheese, served with baby gem, tomato, dill pickle, fries and Hatton burger sauce <i>gfa</i> |                     |
| <b>Beyond Meat vegan burger</b>                                                                                                     | <b>18.5</b>         |
| Beyond Meat patty with vegan cheese, served with baby gem, tomato, dill pickle, fries and Hatton burger sauce <i>ve gfa</i>         |                     |
| <b>Fish of the day</b>                                                                                                              | <b>market price</b> |

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