

HATTON ARMS

English Pub & Dining

DAILY SPECIALS

Made with fresh ingredients
and local products.

Changing daily - ask your server

STARTERS

Soup of the day	7.95
Ask your server for today's flavour <i>gfa</i>	
Creamy garlic mushrooms on sourdough	8.5
Wild button mushrooms in a creamy sauce, served on toasted sourdough with balsamic glaze <i>gfa</i>	
Pheasant spring roll	8.75
Hatton Estates pheasant shredded in crispy pastry with hoisin sauce	
Prawn and crayfish cocktail	9.75
Served in a classic Mary Rose sauce, with toasted sourdough croute and smoked paprika	
Lemon, garlic and Parmesan chicken wings	9.5
Served with chopped celery and fresh parsley <i>gfa</i>	
Smoked haddock fishcake	10.25
Breaded and served with a poached egg, hollandaise sauce and mixed leaf salad	
Chefs' tart of the day	8.75
With mixed leaf garnish and house dressing	
Baked Camembert	17.95
Infused with Hatton Estate rosemary & garlic, artisan breads, red onion chutney <i>gfa v</i>	

AUTUMN MENU

Served Monday - Saturday
midday until 8.45pm

HATTON ARMS PUB CLASSICS

Fish and chips	19.5
Cotswold Hook Norton beer battered haddock, twice cooked chunky chips, mushy peas, tartar sauce <i>gfa</i>	
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	
Gammon and eggs	17.5
100z half moon gammon steak, two free range fried eggs, chunky chips <i>gfa</i>	
Caesar salad	12.95
Crispy bacon, garlic croutons, brined anchovies, grated Parmesan, creamy Caesar dressing <i>gfa v</i>	
Add chicken breast	5
Add halloumi <i>v</i>	4
Chicken tikka masala	17.95
Rich and creamy tomato-based curry, served with braised basmati rice and poppadom <i>gfa</i>	
Add halloumi <i>v</i>	4
Breaded chicken schnitzel	18.5
Garlic and parsley butter, rocket Parmesan salad and shoestring fries	

BURGERS

<i>Served with baby gem, tomato, dill pickle and a side of shoestring fries</i>	
Hatton Arms double smashed burger	19.95
Two beef patties with bacon jam and Cheddar cheese <i>gfa</i>	
Beyond Meat vegan burger	19.95
Beyond Meat patty with vegan cheese <i>ve gfa</i>	
8oz Hatton Estate Game burger - coming soon	market price
Meat from our own estate, please ask server for today's choice <i>gfa</i>	
Buttermilk chicken burger	19.95
BBQ sauce	

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.

HATTON ARMS CHEF'S FAVOURITES

Pan fried duck breast	26.5
Served pink with duchess potatoes, roasted honey root vegetables, port and redcurrant jelly jus <i>gfa</i>	
Pork belly	22
Herby potato cake, caramelised apple, crackling, green beans, bourbon & apple cider jus <i>gfa</i>	
Maple glazed cod	23.5
Creamy mash, green beans and parsley oil <i>gfa</i>	
Black truffle and ricotta gnocchi	18.95
Creamy white wine and parmesan sauce, toasted ciabatta garlic bread, and rocket leaves	
Panfried sea bass	23
Served with fiery picante tomato sauce, smoked paprika parmentier potatoes, ratatouille and basil oil <i>gfa</i>	
Blade of beef slow cooked ragu	18.95
Rich tomato and herb sauce, rigatoni pasta, parmesan and garlic bread	

STEAKS

Served with thick cut chips, confit tomato and a rocket and Parmesan garnish

8oz flat iron steak	27
8oz 28-day aged sirloin steak	34.5
Add peppercorn sauce, blue cheese sauce, or garlic butter	
	2.5

SIDES

Shoestring fries	4.75	Seasonal greens	5.25
Thick cut chips	4.75	Garlic bread	3
Hatton house salad	4.75	Cheesy garlic bread	3.5
Beer battered onion rings	4.5	Peppercorn sauce	2.5
Truffle & parmesan fries	6.75	Blue cheese sauce	2.5
Mac 'n' cheese	6.25	Garlic butter	2.5