

DINNER MENU

The
Hatch
Inn

STARTERS

Butternut Squash & thyme	£7
<i>Bread roll & butter (**gf)</i>	
Crab Thermidor	£8
<i>Crusty bread (**gf)</i>	
Pigeon Breast	£8
<i>Black pudding bon bon apple & radish slaw</i>	
Salt & Pepper squid	£7
<i>Soy & chili dipping sauce (df)</i>	
Whipped Goats Cheese	£7
<i>Walnut & Honey, crostinis (v, **gf)</i>	
Portobello Mushrooms (ve, gf)	£7
<i>Stuffed with sundried tomatoes & spinach</i>	

HATCH CLASSICS

Haddock & Chips	£14
<i>Crushed peas & tartar sauce</i>	
Homemade Steak & Ale Pie	£15
<i>Thick cut chips, veggies & gravy</i>	
The Reuben Burger & Fries	£14
<i>Homemade 8oz burger with pastrami, Emmental cheese, Sauerkraut & Russian dressing</i>	
Chicken Burger & Fries	£14
<i>Buffalo sauce, slaw & ranch dressing</i>	
Vegan Burger & Fries	£14
<i>Cauliflower Bhaji burger with a mint & cucumber raita (df)</i>	
Fish Burger & Fries	£15
<i>Monkfish & king prawns with spring onions, cayenne pepper and lemon mayo</i>	

10oz Sirloin Steak (gf)	£25
<i>Thick cut chips, mushroom & tomato</i>	
<i>Bearnaise sauce</i>	£3
<i>Peppercorn sauce (gf)</i>	£3
<i>Port & Stilton Sauce (gf)</i>	£3

SOMETHING ELSE

Pheasant & parsnip Risotto	£16
<i>Mulled pear (**gf)</i>	
Roasted root vegetable hot pot	£15
<i>Chestnut mushrooms & lentils (ve, **gf)</i>	
Slow cooked belly pork	£20
<i>Colcannon & apple fritter (**gf)</i>	
Braised beef brisket	£20
<i>Fondant potatoes & baby carrots (**gf)</i>	
Smoked Salmon Linguine	£15
<i>Cream, garlic, lemon juice & rocket</i>	

SIDES

Fries	£4
New Potatoes	£4
Chunky Chips	£4
Cheesy Chips	£5
Veggie Selection	£4
House Salad	£4

**gf) can be adapted to suit a gluten free diet but we must know before you order to make the relevant changes to the dish. (ve) suitable for a vegan diet. (df) does not contain dairy. (v) suitable for a vegetarian diet. Please make us aware of any food intolerances or allergies before making your choices.

SUNDAY LUNCH MENU

STARTERS

Leek & Bacon Soup	£7
<i>Bread roll & butter (**gf)</i>	
Grilled Mackerel on toast	£8
<i>Beetroot & Horseradish chutney (**gf)</i>	
Pigeon Breast	£8
<i>Black pudding bon bon apple & radish slaw</i>	
Salt & Pepper squid	£7
<i>Soy & chili dipping sauce (df)</i>	
Whipped Goats Cheese	£7
<i>Walnut & Honey, crostinis (v)</i>	
Sundried tomato & Spinach stuffed Portobello mushrooms (ve)	£7

MAINS

Topside of Beef	£16
Loin of Pork	£15
<i>crackling & stuffing</i>	
Breast of Chicken	£15
<i>stuffing</i>	
The Veggie Roast	£15
<i>Beetroot, edamame bean and quinoa roast topped with goats cheese (can be vegan)</i>	
All our roasts are served with Yorkshire pudding, seasonal veggies, cauliflower cheese (gf), crispy roast potatoes & extra gravy (gf)	
Salmon Fillet with Hollandaise Sauce	£14
<i>spinach and new potatoes</i>	
Smaller Roast Portion Beef or Pork	£10

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DESSERT

Sticky Toffee Pudding £7

Toffee sauce & vanilla ice cream

Chocolate & Caramel Brownie

Vanilla ice cream £7

Treacle Tart (df) £7

Custard or dairy free custard

Apple & Blackberry Crumble

Tart (df) £7

Custard or dairy free custard

Creme Brulee £6

Orange shortbread Biscuit

Affogato £6

*Madagascar vanilla ice cream,
shot of espresso & Disaronno*

ICE CREAM

Granny Gothards Ice Cream £3
per scoop

Madagascar vanilla

Belgian Chocolate & Orange

Honeycombe

Granny Gothards Sorbets £3

Lemon

Blackcurrant & Orange

CHEESE BOARD

Cheese Board £8

Vale of Camelot Blue, Organic

Somerset Brie, Barbers 1833

Cheddar

Thomas Fudges crackers &

Chutney

(gf) can be adapted to suit a gluten free diet (df) made without dairy. Please make us aware of any food intolerances or allergies before making your choices.