

DINNER MENU

The
Hatch
Inn

STARTERS

Belly Pork Bites	£8
<i>Pickled red onions & apple puree (gf)</i>	
Chimichurri Flatbread	£7
<i>Tapenade, sundried tomatoes & feta (v) (df, ve, on request)</i>	
Confit Duck Croquettes	£8
<i>Rhubarb & ginger compote</i>	
Salt & Pepper squid	£8
<i>Soy & chili dipping sauce</i>	
Pea & Pancetta Arancini	£7
<i>Pomodoro sauce</i>	
Smoked Haddock & Prawn Gratin	
<i>With a mini whole grain loaf</i>	£8

HATCH CLASSICS

Homemade Steak & Ale Pie	£15
<i>Thick cut chips, veggies & gravy</i>	
The Reuben Burger & Fries	£14
<i>Homemade 8oz burger with pastrami, Emmental, Sauerkraut & Russian dressing</i>	
Vegan Burger & Fries	£14
<i>Cauliflower Bhaji burger with a mint & cucumber raita (df)</i>	
Smoked Salmon Linguine	£14
<i>Cream, lemon juice, garlic & rocket</i>	
10oz Sirloin Steak (gf)	£25
<i>Thick cut chips, mushroom & tomato Bearnaise sauce</i>	
<i>Peppercorn sauce (gf)</i>	£3
<i>Port & Stilton Sauce (gf)</i>	£3

SOMETHING ELSE

Breton Chicken & Fries	£16
<i>Boneless chicken thighs with cider, mustard, thyme and creme fraiche (gf)</i>	
Pork Roulade	£17
<i>Stuffed with apple & black pudding with a bubble & squeak croquette and creamed leeks</i>	
Moroccan Spiced Lamb Rump	£20
<i>Pomegranate tabbouleh, caramalised apricots and a mint yogurt dressing</i>	
Chick Pea, Cashew & Spinach Curry	£14
<i>Pilau rice & mango chutney (ve, gf)</i>	

SIDES

Fries	£4
New Potatoes	£4
Chunky Chips	£5
Cheesy Chips	£6
Veggie Selection	£4
House Salad	£4

(gf) can be adapted to suit a gluten free diet, (df) has been made without dairy (ve) suitable for a vegan diet, (v) suitable for a vegetarian diet. Please make us aware of any food intolerances or allergies before making your choices.

SUNDAY LUNCH MENU

STARTERS

Belly Pork Bites £8

Pickled red onions & apple puree (gf)

Chimichurri Flatbread £7

*Tapenade, sundried tomatoes & feta v
(df, ve, on request)*

Confit Duck Croquettes £8

Rhubarb & ginger compote

Salt & Pepper squid £8

Soy & chili dipping sauce

Pea & Pancetta Arancini £7

Pomodoro sauce

Smoked Haddock & Prawn

Gratin £8

With a mini whole grain loaf

MAINS

Topside of Beef £17

Loin of Pork £16

crackling & stuffing

Roast Chicken £16

With stuffing

Mixed Roast Chicken £19

Beef, chicken & pork with stuffing

The Veggie Roast £15

*Beetroot, edamame bean and quinoa
roast topped with goats cheese*

(can be vegan)

Our roasts are served with Yorkshire pudding, seasonal veggies, cauliflower cheese(gf), crispy roast potatoes & extra gravy (gf)

Salmon Fillet with Hollandaise Sauce £15

spinach and new potatoes

Smaller Roast Portion £12

Beef, chicken or Pork

Our smaller roasts come with a choice of meat, Yorkshire pudding, roasties, broccoli & carrots.

(gf) can be adapted to suit a gluten free diet. Please make us aware of any food intolerances or allergies before making your choices. (df) doesn't contain dairy, (v) is vegetarian (ve) vegan

STONEBAKED PIZZA MENU

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Every Thursday evening is Pizza Night here at The Hatch Inn - enjoy an authentic stonebaked pizza, cooked in our wood oven, for a truly Italian taste.

MARGHERITA £11

Mozzarella, buffalo mozzarella, sun blush tomatoes & fresh basil

THE SPICY ONE £13

Pepperoni, Nduja sausage, Roquito peppers & mozzarella

THE VEGAN £14

Black olives, mushrooms, vegan mozzarella, sun blush tomatoes & rocket

THE DA VINCI £13

Ham, mushrooms & black olives & mozzarella

THE GOATILISCIOUS £13

Goats cheese, spinach, mozzarella & caramelized onions

THE FILTHY PIG £14

BBQ pulled pork, pepperoni, salami & smoked sausage topped with chipotle sauce

EXTRA TOPPINGS £1

Pre ordered Gluten free base +£3

If you have pre ordered a gluten free base please be aware that the pizzas are all cooked in the same oven so are not suitable for Coeliacs or those with a high sensitivity to gluten.

DESSERT

Sticky Toffee Pudding £7

Toffee sauce & vanilla ice cream

Chocolate Torte £7

Clotted cream

Treacle Tart (df) £7

Custard or dairy free custard

Lemon Tart £7

Clotted cream

Almond & Orange Cake £7

Crème Anglaise

Affogato £6

*Madagascar vanilla ice cream,
shot of espresso & Disaronno or
non alcoholic Amaretto*

ICE CREAM

Ice Cream £3 per scoop

Madagascar vanilla

Belgian Chocolate & Orange

Honeycombe

Sorbets £3

Lemon

Blackcurrant & Orange

CHEESE BOARD

Cheese Board £8

Vale of Camelot Blue

Organic Somerset Brie

Barbers 1833 Cheddar

*Thomas Fudges crackers & red
onion 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.