

# DINNER MENU

The  
Hatch  
Inn

## STARTERS

<b>Belly Pork Bites</b>	<b>£8</b>
<i>Pickled red onions &amp; apple puree (gf)</i>	
<b>Chimichurri Flatbread</b>	<b>£7</b>
<i>Tapenade, sundried tomatoes &amp; feta (v) (df, ve, on request)</i>	
<b>Confit Duck Croquettes</b>	<b>£8</b>
<i>Rhubarb &amp; ginger compote</i>	
<b>Salt &amp; Pepper squid</b>	<b>£8</b>
<i>Soy &amp; chili dipping sauce</i>	
<b>Caprese Salad</b>	<b>£8</b>
<i>Heritage tomatoes and focaccia</i>	
<b>Chilli &amp; Garlic King Prawns</b>	
<i>Warm bread and a Gazpacho shot</i>	<b>£9</b>
<b>Homemade Focaccia &amp; Olives</b>	
<i>With olive oil &amp; balsamic</i>	<b>£6</b>

## HATCH CLASSICS

<b>Homemade Steak &amp; Ale Pie</b>	<b>£16</b>
<i>Thick cut chips, veggies &amp; gravy</i>	
<b>The Reuben Burger &amp; Fries</b>	<b>£15</b>
<i>Homemade 8oz burger with pastrami, Emmental, Sauerkraut &amp; Russian dressing</i>	
<b>Vegan Burger &amp; Fries</b>	<b>£14</b>
<i>Cauliflower Bhaji burger with a mint &amp; cucumber raita (df)</i>	
<b>Smoked Salmon Linguine</b>	<b>£15</b>
<i>Cream, lemon juice, garlic &amp; rocket</i>	
<b>10oz Sirloin Steak (gf)</b>	<b>£26</b>
<i>Thick cut chips, mushroom &amp; tomato Bearnaise sauce</i>	
	<b>£3</b>
<i>Peppercorn sauce (gf)</i>	
	<b>£3</b>
<i>Port &amp; Stilton Sauce (gf)</i>	
	<b>£3</b>

## SOMETHING ELSE

<b>Tuscan Chicken &amp; Gnocchi</b>	<b>£16</b>
<i>Chicken breast with spinach, cream, parmesan and tomatoes served with a green salad (gf)</i>	
<b>Pork Roulade</b>	<b>£17</b>
<i>Stuffed with apple &amp; black pudding with a bubble &amp; squeak croquette and creamed leeks</i>	
<b>Tuna Nicoise Salad</b>	<b>£16</b>
<i>Tuna steak with new potatoes, green beans, tomatoes, eggs &amp; mixed leaves</i>	
<b>Chick Pea, Cashew &amp; Spinach Curry</b>	<b>£14</b>
<i>Pilau rice &amp; mango chutney (ve, gf)</i>	

## SIDES

<b>Fries</b>	<b>£4</b>
<b>New Potatoes</b>	<b>£4</b>
<b>Chunky Chips</b>	<b>£5</b>
<b>Cheesy Chips</b>	<b>£6</b>
<b>Veggie Selection</b>	<b>£4</b>
<b>House Salad</b>	<b>£4</b>

(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.

## DESSERT

**Sticky Toffee Pudding**      £7

*Toffee sauce & vanilla ice cream*

**Treacle Tart** (df, ve)      £7

*Custard or dairy free custard*

**Roasted Fresh Peaches**      £7

*Amaretto Mascarpone, amaretti  
biscuit crumb & toasted  
pistachios (\*\*gf)*

**Eton Mess**      £7

*Curry Mallet Strawberries,  
meringue & cream (gf)*

**Affogato**      £6

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

## ICE CREAM

**Ice Cream**   £3 per scoop

*Madagascar vanilla*

*Belgian Chocolate Fudge*

*Sticky Caramel Crunch*

**Sorbets**      £3

*Lemon*

*Raspberry*

## 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.

# 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*

**Whole Burrata salad  
to share** £12

*Heritage tomatoes and focaccia*

**Chilli & Garlic King Prawns** £8

*Warm bread and a Gazpacho shot*

**Homemade Focaccia  
& Olives** £6

*With olive oil & balsamic*

## MAINS

**Topside of Beef** £17

**Loin of Pork** £16

*crackling & stuffing*

**Roast Chicken** £16

*With stuffing*

**Mixed Roast** £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

# The Hatch

## Kids

£6.00

Cheese Burger & Fries

Veggie Burger & Fries

Fish Goujons & fries with  
peas or beans

Chicken Goujons & fries with  
peas or beans

\*\*\*\*\*

**Followed by £3**

Ice cream or sorbet with  
mini cones & sprinkles

Chocolate Brownie with  
vanilla ice cream

Whilst every care is taken with your meal we cannot guarantee a 100% allergen free environment, nor can we guarantee the process our suppliers use. Please check with us for the recipes we use and we can adjust them according to your dietary requirements

# STONEBAKED PIZZA MENU

The  
Hatch  
Inn

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, artichokes, vegan style mozzarella, sun blush tomatoes, Roquito pearls & 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.*