

STARTERS

Soup of the Day **5.50** (V)
Chargrilled sourdough

Jerk Chicken Balls **7.00**
Chorizo crisp, chimichurri

Ale Steamed Mussels **7.00**
Shallots, chives, wholegrain mustard, sourdough

~~Home-made Beetroot Crumpet **6.50** (V)
Goat's cheese mousse, caramelised onions,
sorrel, cashew nuts~~

Pork & Mushroom Terrine **8.00**
Pickled vegetables, aioli, crostini

~~Home-cured Mackerel Fillet **7.50**
Tartare & apple scotch pancake, aioli, dill oil~~

Buffalo Cauliflower 'Wings' **6.50** (V)
Ranch dressing, buffalo sauce

~~Sautéed Asparagus, Peas & Bacon **6.50**
Parmesan crisp, wild garlic oil, crispy poached egg~~

SHARERS

Home-made Bread & Butter **6.50** (V)
~~Trio of home-made butters, olive oil, balsamic~~

Garlic Pizette **7.00** (V)
Rocket, shaved parmesan

~~Whole Baked Camembert **13.50** (V)
Rosemary studded, spiced apple chutney, cornbread~~

The Hatch Nachos **11.00** (V)
3 bean salsa, chilli jam, roquito pepper pearls,
mozzarella, ~~crème fraiche~~, chilli & sage
Add: chunky chilli or pulled jerk chicken **3.00**

Charcuterie Board **16.00**
Parma ham, salami, chorizo,
pork & mushroom terrine, olives, pickled vegetables,
piccalilli, crispy cornbread

CLASSICS

Beer Battered Fish & Chips **14.50**
Chunky chips, mushy peas,
tartare sauce, lemon wedge

Steak Chilli Con Carne **13.50**
Tortillas, crème fraiche, white rice

Cumberland Sausages & Mash **13.50**
~~Buttermilk pickled onion rings,~~
ale gravy

Honey Roasted Ham **13.50**
Fried egg, charred pineapple, chips

BURGERS

All our burgers are served with baby
gem lettuce, tomato, fries,
red cabbage slaw

Add: Norbury Blue cheese, bacon,
chorizo, flat mushroom or onion rings to
any burger **1.50 each**

Hatch Beef Burger **13.50**
American cheese, pickled red onion,
gherkin, burger sauce

~~Crispy Buffalo Chicken Burger **13.50**
American cheese, pickled red onion,
gherkin, buffalo hot sauce~~

Onion Bhaji Burger **13.00** (V)
Raita, mango relish, cucumber

PIES & STEAK

~~Fisherman's Pie **13.50**
Smoked haddock, salmon, cod,
cheese & chive mash top, summer greens~~

~~Home-made Chef's Short Crust Pie **14.50**
Please ask your waiter for today's pie,
mashed potatoes, summer greens~~

Chargrilled 8oz Hanger Steak **15.00**
Cooked medium-rare, chunky chips,
grilled tomato & mushroom,
rocket & pickled onion salad,
Norbury Blue sauce

PIZZAS

Margherita **11.00** (V)
Vegan mozzarella & tomato, basil

Carne **13.00**
Tomato, vegan mozzarella, pepperoni,
N'duja, chorizo, jalapenos

Hawaiian **12.50**
Tomato, vegan mozzarella, pineapple,
honey roasted ham, mushroom

Rustica **11.50** (V)
Tomato, vegan mozzarella,
mediterranean vegetables, balsamic

Prosciutto di Parma **13.00**
Tomato, parma ham, asparagus

MAINS

Pan Roasted Grey Mullet **17.00**
Tomato crisp, fennel jam, sauteed baby
potatoes, sauce vierge, chard

Hatch Buddha Bowl **11.00** (V)
Edamame beans, cucumber, radish
crown squash, sesame seeds, red quinoa,
chilli, avocado, crunchy noodles,
teriyaki dressing

Add: crispy chicken, cured mackerel,
cauliflower 'wings' or goat's cheese **4.00**

Crispy Duck Salad **14.50**
Watercress, spring onion, pomegranate,
watermelon, sesame seeds, cashew nuts
cucumber, carrot & mooli ribbons

~~Dressed Crab Thermidor **17.00**
Fries, mixed leaf salad, crusty bread~~

Ale Steamed Mussels **13.00**
Shallots, chives, wholegrain mustard,
sourdough bread, fries

Baked Savoury Pancake **13.50** (V)
Stuffed with quinoa, chick pea &
crown squash curry, coconut yoghurt,
dressed salad

SIDES

Cabbage, leeks & peas **3.50** (V)
Asparagus spears & parma ham **4.50**

Dirty Fries **8.00**
Crispy bacon, chorizo, jalapenos,
truffle oil, mozzarella

~~Buttermilk pickled onion rings **3.50** (V)~~
Rocket, tomato & red onion salad **3.50** (V)