

## STARTERS

DAIRY FREE

Soup of the Day (V) **6.00**  
Homemade bread

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

Venison Scotch Egg **8.50**  
Spiced damson chutney

Pan-Seared Pigeon Breast **8.50**  
Beef dripping brioche, charred spring onion,  
prosciutto crisp, blackberry coulis

Before and when you order your  
food and drink, please inform a  
member of staff if you have a  
food allergy or intolerance.

Sweetcorn Riblets **6.50** (V)  
Sticky cajun glaze, coriander salt

Pan Seared Atlantic Scallops **12.50**  
pomegranate seeds, parsnip crisps

## SHARERS

Home-made Bread & Olives **6.75**(V)  
Olive oil, balsamic vinegar, roasted garlic

Garlic Pizette **7.50** (V)  
Rocket

Winter Flat Bread **8.50** (V)  
Vegan mozzarella, mushrooms, truffle oil

The Hatch Nachos **12.00** (V)  
3 bean salsa, chilli jam, roquito pepper pearls,  
vegan mozzarella, chilli & sage  
**Add:** jerk chicken or steak chilli **3.00**

## CLASSICS

Beer Battered Fish & Chips **15.00**  
Chunky chips, mushy peas,  
tartare sauce, lemon wedge

Slow Cooked Steak Chilli **14.00**  
Tortilla chips,  
white rice

## BURGERS

All our burgers are served with  
baby gem lettuce, tomato gherkin,  
burger sauce, fries

Hatch Beef Burger **14.00**  
Pickled red onion

Beetroot Falafel Burger **13.50** (V)  
Home-made chilli jam, rocket

**Add:** bacon, chorizo or mushroom to  
any burger **1.50 each**

## STEAK

Chargrilled 8oz Ribeye Steak **24.50**  
Chunky chips, roasted tomato, grilled  
mushroom, rocket & pickled onion salad  
With chimichurri

## PIZZAS

Please see our pizza menu for our  
full selection of pizzas  
All with Vegan Mozzarella

Puttanesca **13.00**  
Anchovies, olives, capers, chilli oil

Picante **13.00**  
Tomato, pepperoni, N'duja,  
chorizo, jalapenos

Rustica **11.50** (V)  
Tomato, mozzarella, goats cheese,  
caramelised onions, balsamic glaze

## MAINS

Pan fried Abinger Pheasant Breast **18.00**  
Malt glaze, confit garlic, new potatoes

Confit Pork Belly & Scallops **20.50**  
Black pudding, pickled apple,  
new potatoes, cavolo nero, jus  
without scallops **16.50**

Savoury Bread & Butter Pudding **14.00** (V)  
Mediterranean vegetables, pomodoro,  
winter greens

Buddha Bowl **11.50** (V)  
Edamame beans, cucumber, radish,  
pumpkin, broccoli florettes, quinoa,  
avocado, beetroot. Pomegranate,  
sesame seeds, parsnip crisps, teriyaki  
dressing

**Add:** Beetroot falafel or haddock fillet  
**4.00**

Red Wine Poached Haddock **17.50**  
Samphire grass, bacon, button  
mushrooms, baby onions  
sautéed potatoes

Baked Venison Wellington **20.50**  
New potatoes, cranberry jus  
tenderstem broccoli

## SIDES

Fries **3.75** (V)

Cabbage, leeks & peas **3.75** (V)

Dirty fries **8.50**

Crispy bacon, chorizo, jalapenos,  
vegan mozzarella

Chunky chips **3.75** (V)

Rocket, tomato & red onion salad **3.75** (V)