

PUDDINGS

Apple & Summer Berry Crumble **7.00**
Vanilla custard

Warm Belgian Chocolate Brownie **7.00**
Chocolate sauce, summer berry compote, vanilla ice cream

Passionfruit, Mango & Pineapple Eton Mess **7.00**
Crispy meringue, whipped cream, fresh mango & pineapple, passionfruit coulis

Lavender Crème Brûlée **6.75**
Home-made citrus shortbread

Café Affogato **5.50**
Home-made vanilla ice cream, double espresso coffee, add your choice of liquor **2.00**

Chef's Cheese Selection **12.00**
Ask your waiting team for chef's current selection of cheese.
Choose your favourite three cheeses, crackers, grapes, apple, chutney

Or "a nose" of cheese, crackers & a 50ml glass of port **7.00**

ICE CREAMS AND SORBETS

Selection of Home-made Ice cream **6.50** (*Choose 3 scoops*)
Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream
Coconut, Passionfruit or Blood Orange Sorbet

DESSERT WINE

All Saints Rutherglen Rare Muscat – 125ml – / **7.00** 375ml – **19.00**
Chateau Loupiac Gaudiet – 125ml – **11.50** / 375ml – **32.00**

AFTER DINNER DRINKS

Irish Coffee – Jameson's Whiskey **7.00**

French Coffee – Courvoisier Brandy **7.00**

Baileys Cappuccino **7.00**

Laced Hot Chocolate – Bailey's, Spiced Rum or Cointreau **7.00**

HOT DRINKS

Americano **2.70**

Cappuccino/Latte/Flat White **2.90**

Mocha/Hot Chocolate **3.00**

"Hatch" Hot Chocolate with whipped cream & marshmallows **3.50**

Extra Shot/Decaf/Oat Milk/Soya Milk **0.40**

Selection of Teapig Teas **2.75**
Everyday brew, earl grey strong, apple & cinnamon tea, chocolate flake tea, mao feng green tea, peppermint leaves, lemon & ginger, chamomile flowers, superfruit, liquorice & peppermint, chai tea, honeybush & rooibus

STARTERS

Soup of the Day (V) **6.50**
Gluten free bread

Korean Chicken **7.50**
Sticky Korean sauce, kimchi, spring onion

Smoked Bacon & Cheddar Scotch Egg **8.50**
Creamed leeks

Thai Haddock & Sweet Potato Cakes **8.00**
Thai green curry sauce

Salt and Pepper Baby Squid **8.00**
Garlic aioli

Heritage Pickled Beetroot Carpaccio **7.50 (V)**
Feta, walnut & peashoot salad

Sticky Glazed Pig Cheeks **10.50**
Pickled chicory & carrot slaw

Steamed Asparagus **8.00 (V)**
Crispy soft-boiled egg, olive oil mayo,
prosciutto shards

SHARERS

Summer Flat Bread **9.50 (V)**
Garlic, mozzarella, olives, feta, cherry tomatoes,
pickled red onion, rocket, ranch dressing

Garlic Pizette **7.50 (V)**
Rocket, shaved parmesan

Whole Baked Camembert **14.50**
n'Duja sausage butter, red onion chutney,
crudities, gluten free bread

The Hatch Nachos **12.50 (V)**
3 bean salsa, chilli jam, roquito pepper pearls,
mozzarella, crème fraiche, chilli & sage
Add: Lamb tagine, BBQ pulled aubergine or
crispy chicken **3.50**

CLASSICS

Cider Battered Fish & Chips **15.00**
Triple cooked chips, mushy peas,
tartare sauce, lemon wedge

Sussex Charmer Mac 'n' Cheese **14.00 (V)**
Garlic focaccia, side salad
Add: bacon, chorizo, crispy chicken or
mushrooms & truffle oil **1.50 each**

BURGERS

All our burgers are served with
Monterey Jack cheese, tomato, baby
gem lettuce, gherkin, burger sauce,
fries, coleslaw

Hatch Beef Burger **14.00**
Pickled red onion

Crispy Buffalo Chicken Burger **14.00**
Home-made hot sauce

BBQ Pulled Aubergine Burger **13.50 (V)**
Home-made chilli jam, BBQ Sauce

Add: "Blue Monday" cheese, bacon or
Mac 'n' Cheese to any burger **1.50 each**

PIES & STEAK

Fisherman's Pie **14.50**
Smoked haddock, salmon, cod,
cheese & chive mash top, spring greens

Chargrilled 8oz Ribeye Steak **25.00**
Triple cooked chips, roasted tomato,
grilled mushroom, Balsamic Salad
Choice of sauce: "Blue Monday" cheese,
peppercorn, bearnaise

PIZZAS

BBQ Chicken **13.50**
BBQ base, crispy chicken, roquito
pepper pearls, red onion

Pear & Blue Cheese **13.50 (V)**
White sauce base, braised pear,
"Blue Monday" cheese, caramelised
onion chutney

Picante **13.00**
Tomato, mozzarella, pepperoni,
n'Duja, chorizo, jalapenos

Rustica **11.50 (V)**
Tomato, mozzarella, feta cheese,
roasted vegetables,
caramelised onion, balsamic glaze

MAINS

Crispy Nutmeg Gnocchi **14.00 (V)**
Bechamel sauce, onion, pomegranate,
asparagus, sun blushed tomatoes

Harissa Cornfed Chicken **16.50**
Creamed polenta, asparagus,
roasted baby vegetables,
salsa verde

Pan Fried Sea Trout **18.00**
Lemon risotto, wild garlic & walnut
pesto

Buddha Bowl **11.50 (V)**
Edamame beans, cucumber,
chickpeas, squash, cherry tomatoes,
avocado, beetroot, pomegranate,
sesame seeds, spring onion, teriyaki
dressing

Add: crispy chicken, feta cheese or
thai fishcakes **4.00**

Crispy Chicken Caesar Salad **14.50**
Baby gem lettuce, anchovies, bacon,
parmesan

Roasted Lamb Rump **20.50**
Sweet potato puree, minted peas, glazed
chicory, roasted red onion, jus

SIDES

Creamed leeks **4.00 (V)**
Cabbage, leeks & peas **4.00 (V)**
Greek Salad **4.00 (V)**

Dirty Fries **8.50**
Crispy bacon, chorizo, jalapenos,
mozzarella

Belgium fries with aioli **4.00 (V)**
Triple cooked chips & parmesan **4.50 (V)**