

## PUDDINGS

Apple & Berry Crumble **7.50**  
Please ask for todays selection or sorbets

Biscoff Cheesecake **7.50**  
Biscoff crumb and toffee sauce

## ICE CREAMS AND SORBETS

Selection of Home-made Sorbet **7.00** (*Choose 3 scoops*)  
Please ask for todays selection or sorbets

## 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 & rooibos

## STARTERS

Soup of the Day **7.00** (V)  
Home-made bread

Pulled Chicken & Chorizo Scotch Egg **8.50**  
Chimichurri sauce

Cauliflower Cheese Arancini **8.00** (V)  
Garlic & chive oil

Smoked Asparagus **9.00**  
Crispy poached egg, prosciutto ham,  
wholegrain mustard vinaigrette

Crab & Chilli Fishcakes **8.50**  
Parsley aioli, pickled ginger

Cucumber Ceviche **7.50** (V)  
Wasabi cracker, smashed peas, radish salad

Pan-Seared Wood Pigeon **9.50**  
Pickled beetroot, toasted hazelnuts,  
beetroot reduction

## SHARERS

Home-made Bread & Olives **7.00**(V)  
Olive oil, balsamic vinegar, roasted garlic

Garlic Pizette **8.00** (V)  
Rocket

The Hatch Nachos **13.50** (V)  
3 bean salsa, chilli jam, roquito pepper pearls, vegan  
mozzarella, chilli & sage  
**Add:** chunky chilli or pulled chicken & chorizo **3.50**

## CLASSICS

Cider Battered Fish & Chips **16.50**  
Triple cooked chips, mushy peas,  
lemon wedge

Slow Cooked Steak Chilli **15.50**  
Steamed rice, tortilla chips

Cumberland Sausages & Chips **15.50**  
Battered pickled onion rings,  
ale gravy

## BURGERS

All our burgers are served with  
tomato, baby gem lettuce, gherkin,  
pickled red onion, fries, coleslaw

Hatch Beef Burger **16.00**

Surrey Hills Venison Burger **18.00**  
chilli jam

Black Bean Burger **15.00** (V)  
Mushroom ketchup

**Add:** Bacon, chorizo or onion rings to  
any burger **2.00 each**

## PIZZAS

Margherita **12.50**  
Tomato, vegan mozzarella, cherry  
tomatoes, basil leaves

Pulled Chicken & Chorizo **14.50** (V)  
Tomato, vegan mozzarella, pesto,  
roquito pepper pearls

Carne **15.00**  
Tomato, vegan mozzarella,  
pepperoni, n'Duja, chorizo, jalapenos

Rustica **14.00** (V)  
Tomato, vegan mozzarella & Feta,  
roasted vegetables, balsamic glaze

## MAINS

Garden Pea & Turmeric Pancake **14.50** (V)  
Roasted onions, cumin roasted squash,  
pea shoots, fresh mint dressing,  
feta cheese, sun kissed tomatoes

Chargrilled 10oz Ribeye Steak **28.00**  
Triple cooked chips, roasted tomato,  
grilled mushroom, balsamic salad  
**Choice of sauce:** chimichurri

Buddha Bowl **13.50** (V)  
Edamame beans, cucumber & mooli  
ribbons, chickpeas, sweet potato, cherry  
tomatoes, avocado, cauliflower rice,  
teriyaki dressing

Pan-Roasted Pork Tenderloin **18.50**  
Black pudding crusted,  
purple sprouting broccoli, new potato,  
roasted apple puree, gravy

Venison Wellington **23.50**  
Mushroom duxelles, spinach,  
beetroot rosti

**Add:** grilled chicken, fresh water prawns  
or vegan feta **4.00**

## SIDES

Cabbage, leeks & peas **4.50** (V)

Hatch side salad **4.00** (V)

Battered pickled onion rings **4.00** (V)

Twice cooked chips or skinny fries **4.00** (V)