

## PUDDINGS

Apple & Berry Crumble **7.50**  
Vanilla custard

Warm Belgian Chocolate Brownie **7.50**  
Chocolate sauce, summer berry compote, vanilla ice cream

Zested Lemon Possett **7.00**  
Home-made thyme infused shortbread

Café Affogato **6.00**  
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 **7.00** (*Choose 3 scoops*)  
Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream  
Please ask for today's sorbet selection

## DESSERT WINE

Garonelles Sauternes, France – 125ml – / **9.50** 375ml – **27.00**

## 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 **7.00** (V)  
Gluten free 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

Potted Prawns **7.50**  
Spiced butter toasted stout bread

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

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

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

## SHARERS

Whole Baked Camembert **15.00** (V)  
Thyme marinade, chilli jam,  
crudities, Gluten free bread

The Hatch Ploughman's **20.00**  
Gluten free bread, prosciutto ham, Sussex charmer  
cheddar, Norbury Blue cheese, gala pie,  
sticky baby figs, granny smith apple

Garlic Pizette **8.00** (V)  
Rocket, shaved parmesan

The Hatch Nachos **13.50** (V)  
Three bean salsa, chilli jam, roquito pepper pearls,  
mozzarella, crème fraiche, chilli & sage  
**Add:** steak chilli or pulled chicken & chorizo **3.50**

## BURGERS

All our burgers are served with  
tomato, baby gem lettuce, gherkin,  
burger sauce, pickled red onion, fries,  
coleslaw, gluten free bun

Hatch Beef Burger **16.00**  
Monterey jack, burger sauce

Crispy Chicken Burger **16.00**  
Monterey jack, hot sauce

Black Bean Burger **15.00** (V)  
Monterey jack, Mushroom ketchup

**Add:** Norbury Blue cheese, bacon,  
chorizo, onion rings or mac 'n' cheese to  
any burger **2.00 each**

## PIES & STEAK

Fisherman's Pie **15.50**  
Smoked haddock, salmon, cod,  
cheese & chive mash top, winter greens

Chargrilled 10oz Ribeye Steak **28.00**  
Twice cooked chips, roasted tomato,  
grilled mushroom, balsamic salad  
**Choice of sauce:** "Blue Monday" cheese,  
peppercorn, chimichurri, garlic butter  
**Add:** grilled tiger prawns **5.00**

## MAINS

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

Slow Cooked Steak Chilli **15.50**  
Cool ranch sauce, steamed rice,  
tortilla chips

Cider Battered Fish & Chips **16.50**  
Twice cooked chunky chips, mushy peas,  
tartare sauce, lemon wedge

Pan Fried Trout **20.00**  
New potato, pea & leek fricassee,  
chive oil

Pan Baked Chicken Supreme **17.50**  
Parsnip potato gratin, pumpkin seed  
& suet granola, kale, onion petals, jus

## SIDES

Minted new potatoes **4.50** (V)  
Cabbage, leeks & peas **4.50** (V)  
Hatch side salad **4.00** (V)

Dirty Fries **8.50**  
Crispy bacon, jalapenos,  
mozzarella, truffle oil

Skin on fries **4.50** (V)  
Pickled onion rings **4.50** (V)  
Twice cooked chunky chips **4.50** (V)

## PIZZAS

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

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

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

Rustica **14.00** (V)  
Tomato, mozzarella, goats cheese,  
roasted vegetables, balsamic glaze

Prosciutto **15.00**  
Tomato, mozzarella, asparagus,  
mascarpone cheese

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

**Add:** grilled chicken, goats cheese or  
fresh water prawns **4.00**

Prawn Caesar Salad **15.50**  
Baby gem lettuce, caper berries,  
sun-blushed tomatoes,  
Marie Rose Caesar dressing