

Sticky Toffee Pudding **7.50** (V)
Salted caramel ice cream

Apple & Berry Crumble **7.50** (V)
Vanilla custard

Warm Belgian Chocolate Brownie **7.50** (V)
Chocolate sauce, berry compote, vanilla ice cream

Biscoff Cheesecake **7.50** (V)
Biscoff crumb, toffee sauce

Home-made Profiteroles **7.50** (V)
Candied orange, chocolate sauce

Zested Lemon Posset **7.50** (V)
Home-made thyme infused shortbread

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

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

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

ICE CREAMS AND SORBETS

Selection of Home-made Ice Cream & Cookie **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)
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

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

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

Whole Baked Camembert **14.50** (V)
Thyme baked, spiced plum chutney,
crudities, focaccia

SUNDAY ROASTS

All our roasts are served with
olive oil roasted potatoes,
seasonal vegetables & a
Yorkshire pudding

Slow Roasted Pork Loin **17.50**
Crackling

28 days dry aged Striploin Beef **19.50**
Cooked rare

Vegetable Wellington **16.00** (V)
Please ask for what today's
wellington is

Roasted Cornfed Chicken **16.50**
Lemon & garlic marinade

Shoulder of Lamb **18.50**
Sage & Onion Stuffing

Add pigs in blankets **4.50**
Add cauliflower cheese **4.50** (V)
Sage & Onion Stuffing **4.50**

Trio of Roasts **20.50**
Rare striploin of beef, roasted
pork loin and shoulder of lamb

Abinger Venison Wellington **23.50**
Mushroom duxelle

MAINS

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

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

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

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

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

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

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

Cumberland Sausages & Mash **15.50**
Pickled onion rings,
ale gravy

SIDES

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

Pickled onion rings **4.50** (V)

Hatch side salad **4.50** (V)

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

(V) – Vegetarian option available. 12.5% optional gratuity added to all tables please let the team no if you would like this taken off.