

PUDDINGS

Sticky Toffee Pudding **8.50** (V)
Vanilla ice cream

Apple & Winter Berry Crumble **8.50** (V)
Vanilla custard

Warm Belgian Chocolate Brownie **8.50** (V)
Chocolate sauce, vanilla ice cream

Oreo Cheesecake **8.50** (V)
Chocolate crumb. Chocolate sauce

Baileys Chocolate Mousse **8.50** (V)
Home made honeycomb

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, balsamic onion 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 **7.50** (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 **8.00**

French Coffee – Courvoisier Brandy **8.00**

Baileys Cappuccino **8.00**

Laced Hot Chocolate – Bailey's, Spiced Rum or Cointreau **8.00**

HOT DRINKS

Americano **3.70**

Cappuccino/Latte/Flat White **3.90**

Mocha/Hot Chocolate **4.00**

"Hatch" Hot Chocolate with whipped cream & marshmallows **4.50**

Extra Shot/Decaf/Oat Milk/Soya Milk **0.50**

Selection of Teapig Teas **3.50**
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 **7.50** (V)
Home-made bread

Smoked Applewood Arancini **8.00** (V)
Balsamic onion chutney

Pan Seared Scallops **13.00**
Minted pea puree, crispy chorizo

Whole Tiger King Prawns **8.00**
Garlic & chilli butter, grilled bread

Smoked Mackerel Pate **8.50**
Fennel jam, grilled bread

Whipped Feta Cheese **8.00** (V)
Toasted bread, chilli honey drizzle

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

SHARERS

Home-made Bread & Olives **7.50**(V)
Olive oil, balsamic vinegar, roasted garlic

Baked Camembert **15.00** (V)
Crudities, chilli jam, toasted focaccia

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

Winter Flat Bread **10.50**
Garlic, mushrooms, mozzarella, truffle oil

The Hatch Nachos **13.50** (V)
Five Bean salsa, chilli jam, roquito pepper pearls,
mozzarella, ranch, guacamole
Add: steak chilli 3.50

BURGERS

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

Hatch Beef Burger **16.50**
Burger sauce, Monterey Jack cheese

Crispy Chicken Burger **16.50**
Hot sauce, Monterey Jack cheese

Black Bean Burger **15.00** (V)
Monterey Jack cheese

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

PIES & STEAK

Fisherman's Pie **17.00**
Smoked haddock, salmon, cod,
cheese & chive mash top, winter greens

Home-made Chef's Short Crust Pie **18.00**
Please see our specials for today's pie,
mashed potatoes, winter greens

Chargrilled 10oz Ribeye Steak **32.00**
Twice cooked chunky chips,
roasted tomato, grilled mushroom,
Balsamic Salad

Choice of sauce: Blue cheese, peppercorn,
red wine jus

PIZZA

Margherita **13.00** (V)
Tomato, mozzarella, cherry tomatoes,
basil leaves

Picante **16.00**
Tomato, mozzarella, pepperoni,
chorizo, jalapenos

Rustica **14.50** (V)
Tomato, mozzarella, feta cheese,
roasted vegetables, balsamic glaze

Hoisin Duck **16.00**
Tomato, mozzarella, spring onion,
cucumber, hoi sin drizzle

MAINS

Garden Pea & Turmeric Pancake **15.50** (V)
Roasted onions, cumin roasted squash,
pea shoots, fresh mint dressing,
feta cheese, sun kissed tomatoes

Slow Cooked Steak Chilli **16.50**
Cool ranch sauce, steamed rice,
tortilla chips

Cider Battered Fish & Chips **17.50**
Twice cooked chunky chips, mushy peas,
tartare sauce, lemon wedge

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

Pan Roasted Sea Bream **20.00**
Garlic lemon & caper butter,
roasted new potatoes, samphire grass

Abinger Pheasant Breast **19.50**
Mushroom & truffle cream sauce,
dauphinoise potatoes, winter greens

Rabbit Pappardelle **16.50**
Wholegrain mustard sauce,
roasted root vegetables, parmesan

Cumberland Sausages & Mash **17.00**
pickled onion rings, ale gravy

SIDES

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

Buddha Bowl **14.00** (V)
Edamame beans, cucumber & mooli ribbons,
chickpeas, sweet potato, cherry tomatoes,
avocado, cauliflower rice, teriyaki dressing

Add: Piri chicken or goats cheese **4.00**

Piri Chicken Caesar Salad **15.50**
Baby gem lettuce, brioche croutons, bacon,
parmesan, Caesar dressing

Sussex Charmer Mac 'n' Cheese **15.50** (V)
Garlic focaccia, side salad
Add: bacon, chorizo or mushrooms & truffle
oil **2.00 each**

Skin on fries **4.00** (V)
Pickled onion rings **4.50** (V)
Twice cooked chunky chips **4.00** (V)