

S O M E T H I N G   S W E E T



The  
Hatch  
Inn

Somerset apple cake with Madagascan  
Vanilla ice cream £6

Crème Brule with braised rhubarb (v) £6

Chocolate and hazelnut layered mousse £6

Warm doughnuts, apple sorbet and praline crumb £5

Affagato; Madagascan vanilla ice cream, Amoretti  
biscuits, espresso and Disaronno £6

I C E   C R E A M  
F L A V O U R S

Madagascan Vanilla  
Chocolate Chuckle  
Strawberries & Cream  
Molotov

Sorbet  
Apple  
Passion fruit  
Blackcurrant and orange

L O C A L   C H E E S E

Vale of Camelot Blue

Cerney Ash Goats  
Cheese - Cotswolds

Barbers 1833 Vintage  
reserve Cheddar

Tunworth Soft Cheese  
Hampshire

The Merry Wife of Bath

All served with crackers,  
quince jelly, apple and celery

Selection of 3 £8  
Selection of 5 £12

Whilst every care is taken with your meal we cannot guarantee a 100% allergen free environment, nor can we guarantee the process our suppliers use. Please check with us for the recipes we use and we can adjust them according to your dietary requirements. Some of our menu items can be adapted to suit a gluten free diet