



STARTERS

Soup of the Day £5

with warm sour dough

Lamb Kofta

meatballs £6

with Harissa scrambled eggs

Crispy vegetable

Wontons £6

with plum sauce (v)

Braised pig cheeks £6

with apple compote and
Pedro Ximenez glaze on
sour dough toast (gf*)

Salmon

Gravadlax £8

crème fraiche and
beetroot pearls (gf*)

**Warm goats cheese
on toast** £5

with tapenade (v)

Focaccia £4

with oil and balsamic
and mixed olives (v)

MAINS

“Proper” Pie £13

with chunky chips, veggies and a pot of gravy

Spatchcock Pousin £13

with lemon, thyme and garlic
cream and new potatoes (gf*)

Calves liver £14

with crispy bacon, creamy mash and gravy

Goats cheese Rigatoni £12

with cherry tomatoes and toasted pine nuts (v)

Smoked Haddock and leek risotto £13 (gf*)

with a poached egg

Crispy belly pork £16

with black pudding, celeriac remoulade and apple puree

Halibut £18

with cockle & bacon veloute, crushed
new potatoes and candy beets

West Country faggots £12

with horseradish mash, peas and gravy

10oz dry aged Sirloin steak £23

with roast garlic and parsley butter,
chunky chips and watercress (gf*)

Add either a peppercorn sauce or port
and blue cheese (gf*) for £2

BURGERS

Hatch Gourmet

8oz Burger £14

with local blue cheese,
watercress, bacon and
caramelised onions served
with fries and slaw

Vegan burger £11

with beetroot & apple relish,
fries and salad (v)

SIDES all £3

House salad with

Hatch dressing

Chunky chips

Veggie selection

Mixed olives

New potatoes

Fries

Slaw

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, gf denotes menu items can be substituted for gluten free version on request.