

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

Burnt Orange and Cinamon Crème Brulee (v) £6

Plum & Amaretti Crumble with custard £6

Black Forrest Sundae £7

Chocolate brownie pieces, cherry ice cream,  
black cherries and whipped cream

Affogato £6

Madagascan vanilla ice cream, Amoretti biscuits,  
espresso and Disaronno

I C E   C R E A M  
F L A V O U R S

Madagascan Vanilla  
Chocolate Chuckle  
Strawberries & Cream  
Cherry

Sorbet  
Passion fruit  
Blackcurrant and orange

Per scoop £2

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

E N G L I S H   C H E E S E S

Vale of Camelot Blue - Somerset

Cerney Ash Goats  
Cheese - Cotswolds

Barbers 1833 Vintage  
reserve Cheddar - Somerset

Tunworth Soft Cheese -  
Hampshire

The Merry Wyfe of Bath - Somerset

All served with crackers,  
quince jelly, apple and celery

Selection of 3 £8  
Selection of 5 £12