## HATTON COURT

the cotswolds

## Nibbles

Olives ..... 4
Bread and oil ..... 3.50
Crispy white bait with tartar sauce ..... 5.50
Humus with cumin roast chickpeas (pb) ..... 5
Brunch
Smashed avocado on toast with tomato salsa and poached egg ..... 9.95
Shakshuka baked eggs, eggs baked in a spiced tomato and pepper stew ..... 7.50
Turkish eggs 2 poached eggs will natural yoghurt and harrisa ..... 5.50
Eggs Benedict muffin, ham and hollandaise ..... 8.95
Eggs Royal muffin, smoked salmon and hollandaise ..... 10.95
"Manwich bun," egg, bacon, cheese and hashbrown ..... 7.95
Croque monsieur ..... 9.95
Croque madame topped with a fried egg ..... 10.95
Mains sharers and bites
Soup of the day (pb) ..... 7.00
Wye valley asparagus with onion puree, hollandaise and poached egg (v) ..... 8.50
Club sandwich chicken, bacon gem lettuce and fried egg ..... 15.95
Beef burger served with garlic mayo and fries ..... 15
Add bacon or cheese ..... 1.50
Moving mountain burger with mayo and fries ( $p b$ ) ..... 15.50
Add vegan cheese ( $p \mathrm{p}$ ) ..... 1.75
Beer battered fish and chips with mushy peas and tartar sauce ..... 15
Winter salad of kale roast butter nut, toasted chickpeas, pomegranate seeds and orange dressing (pb) ..... 7.50/12
Add smoked chicken ..... 5.00
Deli board of humus chargrilled peppers, marinated olives roast garlic and rosemary bread (pb) ..... 19
Add cured meats ..... 6
Chicken and bacon Caesar salad ..... 13.50
Mussels in a cream of white wine with fries ..... 11/19
Market fish of the day served with new potatoes green beans, samphire and brown butter ..... market price

## Sides

Skinny chips ..... 4
Buttered kale, green beans and tender stem broccoli ..... 4
Chips ..... 4
Buttered baby potatoes ..... 4
House salad ..... 4

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. however if you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing

