



HATTON COURT

MENU

NIBBLES

Olives (pb)	£4.95
Bread & oil (pb)	£4.95
Crispy whitebait, tartar sauce	£7.50
Red pepper hummus with roasted garlic (pb) (gf)	£6.50
Cured meats & pickles	£8.95

STARTERS & SHARERS

Deli board, humus, chargrilled peppers, courgettes, artichokes, olives, pickles, charred bread (pb)	£25
Add cured meats	£8.95
Home gin cured salmon gravadlax, lemon buttered rye bread, lemon curd, salmon caviar	£12
Roasted butternut arancini, truffle oil, vegan parmesan, red pepper hummus (pb) (gf)	£10.50
Heritage tomato & mozzarella salad, beetroot paint (v) (gf)	£11
Soup of the day, warm bread (pb)	£9.50
Mini soda bread, sautéed wild mushrooms, tarragon cream sauce (v)	£10.50
Crispy salt & pepper squid, miso mayonnaise & siracha	£12.50
Twice baked cheese soufflé, cream & parmesan (v)	£11.50

MAIN COURSE

Pan fried venison haunch steak, individual game suet pudding, kale & blackberry jus	£31.50
Roast celeriac steak, miso mushrooms, white bean puree, sesame roast carrot, herb dressing (pb)	£19.75
Butternut, chickpea & kale curry, lemon rice, paratha bread, mango chutney (pb)	£19.75
(Add chicken)	£6
Confit duck leg, rissole new potatoes in chorizo, rocket salad	£27.50
Fillet of cod with herb brioche crust, columbine potatoes, smoked paprika oil	£28.50
Chicken supreme, dauphinoise, tenderstem broccolli, red wine jus (gf)	£24.50
Beer battered fish & chips, tartar sauce (add mushy peas £1)	£19.50
Market fish of the day, new potatoes, green beans, samphire & brown butter	£25
Braised pulled shoulder of lamb, Savoyard potatoes, braised red cabbage, 72hr red wine reduction (gf)	£29.95
Rolled pork belly, apricot farce, colcannon potato cake, pork puff, red wine jus	£26

FROM THE GRILL

(All steaks served with watercress and shallot salad, chunky chips or fries)

25oz Tomahawk steak "for 2 to share" with chips, watercress salad & bearnaise sauce (40 mins)	£79
10oz Rump steak (gf)	£29.95
8oz Bistro steak	£26.95
Add peppercorn, Diane, blue cheese, bearnaise sauce or sautéed mushroom and tomato	£4
Lamb burger served in a brioche bun with tomato relish, tzatziki, crispy onions, lettuce & fries	£19.50
Add bacon or cheese	£1.95
Moving mountain Vegan burger with burger sauce lettuce tomato & fries (pb)	£18.50
Add vegan cheese (pb)	£2.50

SIDES (£5.50 EACH)

Skinny chips | Chips | Buttered baby potatoes | Buttered kale, green beans and tender stem broccolli |
House salad | Braised red cabbage

(gf) Gluten Free Option Available - (v) Vegetarian - (pb) Plant Based

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



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PUDDINGS MENU

French Apple & Plum Tart – Pistachio ice cream	£9.50
Mango Mousse – Toasted oats and cranberries, watermelon glaze	£9.50
Deep-Fried Lemon Banana – Cinnamon sugar, toffee condensed milk, salted caramel ice cream	£9.50
Baked Raspberry & Vanilla Cheesecake – Raspberry sorbet	£9.50
Sticky Toffee Pudding – Toffee sauce, vanilla ice cream (GF)	£9.50
Selection of Ice Creams or Sorbets (GF)	£8.50
English Cheese & Biscuits – Quince jelly (GF available on request)	£14.50
Affogato al Caffè – Scoop of vanilla ice cream with a shot of espresso (GF)	£6.50.

COCKTAILS

Aperol Spritz - £10.00

A refreshing summer staple with Aperol, Soda and Prosecco

Pornstar Martini - £13.00

Passionfruit cocktail, with vanilla vodka, Passoa & Passionfruit Juice served with Prosecco on the side

Espresso Martini - £13.50

Perfect balance of vodka, coffee liquor & fresh brewed espresso

Sweet Temptation - £13.00

A mix of Midori, vodka & peach schnapps topped with lemonade

Zombie - £11.00

A blend of light and spiced rum with pineapple, orange, grenadine and lime zest

Negroni - £11.00

The iconic Italian aperitif combining equal parts of gin, Campari and sweet vermouth

COFFEE & LIQUEURS

Tea	£3.00	Baileys	£5.50
Espresso	£3.25	Tia Maria	£4.50
Americano	£3.20	Cointreau	£4.50
Cappuccino	£3.50	Drambuie	£4.50
Latte	£3.50	Pernod	£4.50
Hot chocolate	£3.50	Disaronno	£4.50
Irish coffee	£7.50	Campari	£4.50
Calypso coffee	£7.50	Taylor's Port	£7.00
French coffee	£7.50		

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Please note that a 12.5% discretionary gratuity is added to all tables.