

SUNDAY MENU

STARTERS

- Rosemary & thyme wild mushrooms on a crumpet ^(V) – 6-
Prawn, salmon & haddock fishcake w/ sweet chilli sauce – 5¾
Duck liver pate w/ crostini & onion chutney – 7-
Pan fried scallops w/ truffle pea purée, mini fishcake & pancetta – 9½

ROASTS

- * Nut roast w/ apricots & goat's cheese – 12.¾
* Lemon, garlic & thyme chicken supreme – 14½
* Topside of beef – 16-
Slow-roasted shoulder of lamb – 18¾

Roasts are served with:

Rosemary & thyme roast potatoes, homemade Yorkshire puddings, swede & carrot purée
spring vegetable medley & braised red cabbage.

Sides – All 3½

Pigs in blankets
Extra veg medley
Roast potatoes & gravy

MAINS

- * Beer-battered cod & chips w/ minted mushy peas & tartare sauce – 14-
Butternut squash tagine w/ rice ^(VE) – 12¾
* Beef brisket & chuck Hatch Burger, w/ toasted brioche bun, secret sauce,
salad, gherkin, coleslaw & fries – 13½
* Pesto, halloumi & mushroom burger, w/ toasted brioche bun,
salad, gherkin, coleslaw & fries ^(V) – 13½

* *Child's portion available for 8¾ (from 9¾ for roasts)*

EXTRAS

Garlic bread ^(V) – 3¾ Bin of chips – 3¾
Queen Gordal olives – 4¼ House salad – 3¼

SEE SEPARATE MENU FOR PUDDINGS

from 4½



The Hatch Public House



TheHatchPublicHouse



TheHatchRH1

Kitchen hours: Mo-We 6-9, Thu 12-3 & 6-9, Fr & Sa 12-9, Sun 12-4

(01737) 42 33 42 goodtimes@thehatch.pub

Please make us aware of any allergies and intolerances. V = Vegetarian, VO = Vegetarian option, VE = Vegan

DRINKS

SPARKLING WINE

Familgia Botter prosecco DOC (white or rosé)
200ml Btl – 7.50

Freixenet Prosecco
Btl – 26-

Bottega Prosecco rosé
Btl – 26-

Greyfriar's Blanc de blancs English sparkling
Btl – 40-

Alexandre bonnet grande reserve
Btl – 35-

Alexandre bonnet perle rosé
Btl – 42-

Taittinger
Half bot – 27.50 - Btl – 55-

Draught

Beck's – 4.50 Aspall's – 4.70

Stella – 4.80 Guinness – 5.10

Neck Oil – 5.50

Camden Pale – 5.50 Ales vary week-to-week,
Hof – 5.50 but from 4.50

Bottles

Old Mout cider – 4.80 Hof ultra low (0.5%) –
3.30

Peroni *gluten free* – 4-

Birra Moretti – 4- Nanny State (0.5%) – 3.30
Erdinger (0.0%) – 4.30

RED WINE

Soft & fruity

La Colombe Cabernet sauvignon, FR
GI – 5- Btl – 19.50

I Castelli merlot Trevenzio, IT
GI – 5.25 Btl – 20.50

Alma de Chile pinot noir reserve, CL
GI – 6.75 Btl – 26.50

Equino Malbec, AR
GI – 6.25 Btl – 24.50

Tempus two silver series shiraz, AU
GI – 5.75 Btl – 22.50

Rich, warming & complex

Vina Cerrada crianza DOC Rioja, ES
GI – 6.75 Btl – 26.50

Chateau Musar, LBN
Btl – 43.50

Louis Latour, Valmoissine, pinot noir FR
GI – 7.75 Btl – 30.50

Organic Sangiovese & negroamaro, 3 passo rosso, IT
GI – 7.50 Btl – 29.50

Chateau Lyonnat, FR
Btl – 36.50

WHITE WINE

Dry & Crisp

La Colombe Sauvignon blanc, FR
GI – 5- Btl – 19.50

Pinot grigio Primi Soli, IT
GI – 5.50 Btl – 21.50

Janelas Antigas vinho verde, PT
GI – 6- Btl – 23.50

Picpoul de pinet, FR
GI – 7- Btl – 27.50

Fruit driven & ripe

Inkosi chenin blanc, SA
GI – 5- Btl – 19.50

Albarino rias baixas vega, ES
GI – 7.50 Btl – 29.50

Vidal reserve chardonnay, SA
GI – 8- Btl – 31.50

Elegant

Gavi di Gavi Toledana, IT
GI – 8.50 Btl – 33.25

Chablis J Moreau et fils, FR
Btl – 35.25

Sancerre, Le Collinettes, FR
Btl – 35.25

Herbaceous & aromatic

Tourain sauvignon blanc saget, FR
GI – 6.25 Btl – 24.50

Chapel Down Bacchus, UK
GI – 9 Btl – 35.25

PINK WINE

Les Vignerons merlot, FR
GI – 5- Btl – 19.50

Charlie Zin, USA
GI – 5- Btl – 19.50

Pinot g blush, Primi Soli, IT
GI – 5.25 Btl – 20.50

Chateau Routas Provence, FR
GI – 7.40 Btl – 31.25

*Wine by the glass comes as a 175ml measure as standard, but 125ml & 250ml are available & are priced accordingly.
Likewise, wine by the glass is available as a 500ml carafe.*