

# MENU

## STARTERS

Rosemary & thyme wild mushrooms on a crumpet <sup>(V)</sup> – 6-

Prawn, salmon & haddock fishcake w/ sweet chilli sauce – 5¾

Ham hock and pea terrine w/ pickled cucumber, crostini & onion chutney – 7-

Pan fried scallops w/ truffle pea purée, mini fishcake & pancetta – 9½

## Whilst you wait

Bread & olives w/ balsamic vinegar & olive oil

4- per person

## MAINS

\* Fish pie w/ French peas & white wine sauce – 14¼

Handmade venison pudding w/ creamy mash & buttered greens – 14¾

\* Beer-battered cod & chips w/ minted mushy peas & tartare sauce – 14-

Butternut squash tagine w/ rice <sup>(VE)</sup> – 12¾

\* Chorizo & prawn chilli tagliatelle – 12½

\* Creamy chicken, leek & bacon hotpot w/ buttered greens – 13½

Rich beef & ale stew w/ warm bread & butter – 13½

\* Mushroom & spinach ravioli w/ a creamy white wine sauce <sup>(V)</sup> – 12¼

8oz Bavette steak w/ grilled tomato, grilled mushroom, leaves & chips – 21¼

*Add peppercorn, béarnaise or chimichurri sauce – 1½*

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 <sup>(V)</sup> – 13½

### Burger extras:

*Cheddar/blue – 1½, Fried onions – 1-, Bacon – 1¾*

Let us know if you'd like it topless. Or naked. Or no gherkin etc...

*\* Child's portion available for 8¾*

## EXTRAS

Garlic bread <sup>(V)</sup> – 3¾    Bin of chips – 3¾    House salad – 3¼

Queen Gordal olives – 4½    Halloumi fries – 4-    Onion rings – 3¼

## SEE PUDDING 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](mailto:goodtimes@thehatch.pub)

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

# 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

Hof – 5.50

Ales vary week-to-week, but from 4.50

## Bottles

Old Mout cider – 4.80

Peroni *gluten free* – 4-

Birra Moretti – 4-

Hof ultra low (0.5%) – 3.30

Nanny State (0.5%) – 3.30

Erdinger (0.0%) – 4.30

## 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

## RED WINE

### Soft & fruity

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

I Castelli merlot Trevenzie, 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

Bourgogne Louis Jadot Couvent des Jacobins, FR  
GI – 9.50 Btl – 35-

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

Chateau Lyonnat, FR  
Btl – 36.50

## 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.*