



HATTON COURT
THE COTSWOLDS

Nibbles

Olives <i>(pb)</i>	£4.95	Hummus, roast garlic & hazelnuts <i>(pb)</i>	£6
Bread & oil <i>(pb)</i>	£4.95	Cured meats & pickles	£8.95
Crispy whitebait, tartar sauce	£7		

Starters & Sharers

Deli board, humus, chargrilled peppers, courgettes, artichokes, olives, pickles & charred bread <i>(pb)</i>	£24
ADD cured meats	£8.95
Home gin cured salmon gravadlax, lemon buttered rye bread, lemon curd, salmon caviar	£11.50
Roasted butternut arancini, truffle oil, vegan parmesan, red pepper hummus <i>(pb)</i>	£10
Heritage tomato & mozzarella salad, beetroot paint <i>(v)</i>	£10
Soup of the day, warm bread <i>(pb)</i>	£9
Mini soda bread, sautéed wild mushrooms, tarragon cream sauce	£10
Crispy salt & pepper squid, miso mayonnaise & siracha	£12.50
Twice baked cheese soufflé, cream & parmesan <i>(v)</i>	£11

Main Course

Pan fried venison haunch steak, individual game suet pudding, kale & blackberry jus	£29.50
Roast celeriac steak, miso mushrooms, white bean puree, sesame roast carrot, herb dressing <i>(pb)</i>	£18.75
Butternut, chickpea & kale curry, lemon rice, paratha bread, mango chutney <i>(pb)</i>	£18.75
Confit duck leg, rissole new potatoes in chorizo, rocket salad	£27
Fillet of cod with herb brioche crust, columbine potatoes, smoked paprika oil	£26
Chicken supreme, dauphinoise, tenderstem broccolli, red wine jus	£23
Beer battered fish & chips, mushy peas, tartar sauce	£18.50
Market fish of the day, new potatoes, green beans, samphire & brown butter	£24
Braised pulled shoulder of lamb, Savoyard potatoes, braised red cabbage, 72 hour red wine reduction	£29.95
Rolled pork belly, apricot farce, colcannon potato cake, pork puff, red wine jus	£24

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
7-8oz Rump steak	£27.95
7-8oz Sirloin steak	£29.95
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
ADD bacon or cheese	£1.95
Moving mountain Vegan burger with burger sauce lettuce tomato & fries <i>(pb)</i>	£18.50
ADD vegan cheese <i>(pb)</i>	£2.50

Sides

Skinny chips	£5	Buttered baby potatoes	£5
Buttered kale, green beans & tenderstem broccoli	£5	House salad	£5
Chips	£5	Braised red cabbage	£5

*Dishes may contain nut/nut derivatives. (gf) Gluten Free option available (v) Vegetarian (pb) Plant Based.
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.*

A discretionary 10% service charge will be added to your bill. 100% of all tips goes to the team.



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Puddings

French apple & plum tart, pistachio ice cream	£9
Mango mousse on toasted oats and cranberries, watermelon glaze, Chantilly cream	£9
Lemon deep fried banana, cinnamon sugar, toffee condensed milk, salted caramel ice cream	£9
Baked raspberry & vanilla cheesecake, raspberry sorbet	£9
Sticky toffee pudding, toffee sauce, vanilla ice cream	£9
Selection of ice creams or sorbets	£8.50
English cheese and biscuits with quince jelly	£13.50
Affogato al Caffè "scoop of vanilla ice cream with a shot of espresso"	£6.50

Cocktails

Sweet Temptation - £15

A vibrant mixture of watermelon and peach made with Midori, southern comfort, peach schnapps & vodka, finished with lemonade.

Pina Colada - £11

A tropical blend of rich coconut cream, white rum and tang pineapple.

Espresso Martini - £13.50

The perfect balance between coffee liquor, vodka & freshly brewed espresso

Zombie - £11

A blend of both light and dark rum, made with dark spiced rum, white rum, pineapple juice & zest of lime

Pornstar Martini - £13

Passion fruit flavoured cocktail made with vanilla vodka, Passoa, passion fruit juice, lime juice and a shot of prosecco on the side

Bee's Kiss - £12

A rich creamy cocktail made with Kraken spiced rum, double cream and a kiss of honey

Raspberry Gin 75 - £13

A refreshing twist on the classic French 75 cocktail, made with raspberry gin, prosecco and cranberry juice

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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