



HATTON COURT
THE COTSWOLDS

Nibbles

<i>Olives (pb)</i>	£4.95
<i>Bread & oil (pb)</i>	£4.95
<i>Crispy whitebait with tartar sauce</i>	£7.00
<i>Hummus, roast garlic & hazelnuts (pb)</i>	£6.00
<i>Cured meats with pickles</i>	£8.95

Starters and sharers

<i>Deli board, humus, chargrilled peppers, courgettes, artichokes, olives, pickles & charred bread (pb)</i>	£24.00
<i>Add cured meats</i>	£8.95
<i>Haddock and horseradish scotched egg with chunky tartar sauce</i>	£11.50
<i>Arancini balls flavoured with roast butter nut, truffle oil & vegan parmesan with red pepper hummus (pb)</i>	£10.00
<i>Mussels in cream of white wine sauce small or large</i>	£11/£16
<i>Goats cheese tart with pesto custard, chutney and rocket (v)</i>	£10.50
<i>Soup of the day served with warm bread (pb)</i>	£9.00
<i>Assiette of Severn and Wye smoked salmon garnished with capers, cornichon, onion and boiled egg</i>	£12.95
<i>Crispy salt & pepper squid with miso mayonnaise & siracha</i>	£12.50
<i>Twice baked cheese soufflé finished with cream & parmesan (v)</i>	£11.00
<i>Add Smoked Haddock</i>	£7.50

Mains

<i>Pan fried Venison haunch steak, Individual game suet pudding kale and blackberry jus</i>	£29.50
<i>Roast celeriac steak, miso mushrooms, white bean puree, sesame roast carrot, herb dressing (pb)</i>	£18.75
<i>“Bouillabaisse” Lobster bisque, seabass, mussels, prawns, rouille, charred bread</i>	£29.95
<i>Butternut, chickpea & kale curry, lemon rice, paratha bread & mango chutney (pb)</i>	£18.75
<i>Confit duck leg, dauphinoise potato, braised red cabbage and red wine jus</i>	£26.00
<i>Smoked haddock fillet, lemon rice, lightly curried coconut & mussel cream, seaweed salad</i>	£25.00
<i>Chicken supreme, charred tender stem, creamy butterbean, bacon & mushroom stew</i>	£22.00
<i>Beer battered fish & chips with mushy peas & tartar sauce</i>	£18.50
<i>Market fish of the day served with new potatoes green beans, samphire & brown butter</i>	£24.00
<i>Braised pulled beef feather blade, horseradish mash, honey carrots & 72 hour red wine reduction</i>	£28.50

Grill

<i>25oz Tomahawk steak “for 2 to share” with chips, watercress salad & bearnaise sauce (please allow 40 mins to cook)</i>	£79
<i>7-8oz Rump steak</i>	£27.95
<i>7-8oz Sirloin steak</i>	£29.95
<i>All served with watercress and shallot salad, chunky chips or fries.</i>	
<i>Add, peppercorn, Diane, blue cheese, bearnaise sauce or sautéed mushroom and tomato</i>	£4.00
<i>Lamb burger served in a brioche bun with tomato relish, tzatziki, crispy onions, lettuce & fries</i>	£18.50
<i>Add bacon or cheese</i>	£1.95
<i>Moving mountain burger with burger sauce lettuce tomato & fries (pb)</i>	£18.50
<i>Add vegan cheese (pb)</i>	£2.50

Sides

<i>Skinny chips</i>	£4.50
<i>Buttered kale, green beans & tender stem broccoli</i>	£4.50
<i>Chips</i>	£4.50
<i>Buttered baby potatoes</i>	£4.50
<i>House salad</i>	£4.50

Please note that a 10% discretionary gratuity is added to all tables

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 your order.