



GUESTS ON INCLUSIVE PACKAGES HAVE A FOOD ALLOWANCE OF £32.00 PER PERSON FOR DINNER.

NIBBLES

Paprika Spiced Halloumi Fries Chipotle Mayonnaise (V)	£7.50	Marinated Olives (GF) (DF) (VE) (V)	£5.00
Freshly Baked Bread Whipped Garlic Butter (V) (DF and VE on request)	£5.00	Grilled Flatbread with Beetroot Hummus (DF) (VE) (V)	£6.50



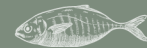
STARTERS



Chef's Soup of the Day Onion Loaf (V) (VE and DF on request)	£8.50	Creamed Feta Heritage Carrots, Chickpeas, Honey, Flatbread (V)	£8.50
Homemade Fishcake Haddock, Salmon and Cod, Tartar Sauce, Lemon Wedge	£9.00	Butternut Squash Arancini Red Pepper Hummus, Rocket, Balsamic Glaze (GF) (DF) (V) (VE)	£8.50
Chicken Liver Pate Warm Clarified Butter, Sourdough, Onion Chutney	£8.50	Malabar Spiced Chicken Croquette Raw Red Onion and Chilli Salad, Herb Ketchup	£9.00



MAINS



Hara Masala Lamb Curry Basmati Rice, Raita, Poppadom (GF) (DF on request)	£26.00	Roast Turkey Breast Roast Potatoes, Sage and Onion Stuffing, Pig in Blanket, Honey Glazed Carrots, Parsnips, Sprouts, Gravy (DF) (GF on request)	£24.00	Butter Chicken Curry Basmati Rice, Mango Chutney, Mini Naan Bread	£25.00
Braised Rib of Beef Olive Oil Mash, Carrots, Kale, Onion and Pancetta Jus (GF) (DF)	£27.00	Spiced Chickpea Curry Basmati Rice, Mango Chutney, Grilled Vegan Flatbread (VE) (V) (GF) (DF)	£22.00	Crispy Breaded Aubergine Cherry Tomatoes, Vegan Pesto, Rocket, Vegan Cheese (V) (VE) (DF)	£19.00
10 oz Sirloin Steak Triple Cooked Chips, Truffle Butter, Tenderstem Broccoli. Choice of Peppercorn or Bearnaise sauce (GF).	£36.00	Herb Crusted Cod Loin Ratatouille Vegetables, New Potatoes (GF) (DF)	£25.00	Prawn and Wild Mushroom Linguine Lobster Cream Sauce and Parmesan Flakes and Chives	£23.00



SIDES



Honey Glazed Carrots (V)	£4.50	Mixed Leaf Salad (VE) (V) (GF) (DF)	£4.50
Green Beans (V)	£4.50	Truffle and Parmesan Skinny Fries (V) (GF on request)	£6.50
Skinny Fries (V) (VE) (DF) (GF on request)	£5.00	Sweet Potato Fries (V) (VE) (DF) (GF on request)	£5.00
Triple Cooked Chips (V) (VE) (DF) (GF on request)	£5.00	Spiced Red Cabbage (V) (VE) (GF)	£5.00
Parmesan Roasted Parsnips (V)	£5.00	Pigs in Blankets	£6.50
Brussel Sprouts, served with Crispy Pancetta and Chestnuts	£5.00		

Allergen Disclaimer

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy, intolerance, or coeliac disease please speak to your server before you order your meal or drinks.

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VE) Vegan

*Steaks weights are uncooked weights.

10% Discretionary Service Charge Added to all Bills



DESSERTS

Lemon Meringue Pie Lemon Curd, Cream Cheese Mousse, Biscuit base, Italian Meringue (V)	£9.00	Apple and Rhubarb Crumble Pumpkin Seed and Granola Crumble, Vanilla Custard (V)	£8.50	Scoop of Ice Cream / Sorbet (GF) (V) (VE)	£3.00 per scoop
Sticky Toffee Pudding Toffee Sauce, Caramelised Banana, Vanilla Ice cream (V)	£9.00	Trio of Cheese Celery, Grapes, Onion Chutney and Crackers (V) (GF on request)	£9.50	<div style="border: 1px solid #c08040; padding: 5px;"> <p>TINY TREATS £4.00 EACH</p> <p>Mini Lemon Meringue Pie (V)</p> <p>Mini Biscoff Cheesecake (V)</p> <p>Mini Chocolate Brownie Chocolate Fudge Sauce (V)</p> </div>	
Biscoff Cheesecake Honeycomb Icecream, Biscoff Soil and a Biscoff biscuit (V)	£8.50	Vegan Tiramisu Served with Chocolate Sauce. (Contains Tia Maria) (VE) (V) (DF) (GF)	£9.00		

DRINKS

Latte A creamy coffee with a shot of espresso topped with steamed milk and a light layer of foam.	£4.00	Hot Chocolate A rich and indulgent hot chocolate made with smooth, velvety chocolate and steamed milk	£4.00
Cappucino A shot of espresso, steamed milk, and a generous frothy topping, finished with a dusting of cocoa.	£4.00	Espresso	£3.00

TWININGS
SPECIALITY TEAS
£3.50
Breakfast
Earl Grey
Cranberry & Raspberry
Lemon & Ginger
Chamomile
Peppermint

Non-dairy milk options available
upon request. Please ask your
server.

COCKTAILS

Lady Hattie Vodka, Aperol, Pineapple Juice, Passionfruit Syrup, Lime Juice	£11.00	Espresso Martini Coffee, Tia Maria, Vodka	£11.00
Hatherley Honey & Thyme Hatherley Honey Gin, Blood Orange Gin, Triple Sec, Honey Syrup, Fevertree Tonic, Grenadine	£12.00	Affogato Vanilla Ice Cream, Vodka, Coffee, Tia Maria, Hazelnut Syrup	£12.00
Lemon Cheesecake Gin, Vanilla, Limoncello, Lime Juice, Egg White, Biscuit Crumb	£11.00	Crodino Spritz 0% Crodino, Soda	£9.00
		Blueberry Mule 0% Blueberry Syrup, Ginger Ale, Lime Juice	£7.00

CALENDAR EVENTS

From Murder Mystery events to dancing through the decades,
explore a calendar full of wonderful events here at Hatherley Manor Hotel & Spa.

CHRISTMAS 2025

Bookings are now open for our fabulous festive events.
Early booking advised to avoid disappointment.

BOOK ONLINE NOW



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