



# THE OLD HATCHET

## DINNER MENU

### STARTERS

#### **Avocado Seafood Cocktail (GF) £10.95**

freshwater prawns, cornish crabmeat,  
crayfish, marie rose sauce  
*pairs well with Les Courtines Grand Reserve Blanc*

#### **Duck Liver Parfait £8.95**

sweet caramelised onion chutney,  
pear & ginger compote, crostini  
*pairs well with Les Centes Verres Pinot Noir*

#### **Whitebait £8.95**

finely crumbed, lemon aioli  
*pairs well with Picpoul de Pinet Domaine Delsol*

#### **Cauliflower Wings (V) £7.95**

seasoned battered cauliflower, roasted red pepper aioli  
*pairs well with Corte dei Mori Vermentino*

#### **Chorizo Arancini £6.95**

chorizo, risotto, panko crumb, zesty marinara sauce  
*pairs well with Corte dei Mori Vermentino, Obaya Tinto  
Seleccion or Rioja Crianza Rio del Rey*

### SOUPS & SALADS

#### **Crab & Mushroom Bisque £7.95**

cornish crab meat, portobello mushroom  
*pairs well with Picpoul de Pinet Domaine Delsol or Chablis 1er  
Cru Lys Domaine Depaquit*

#### **French Onion Soup (V) £6.95**

crostini, melted mature cheddar cheese  
*pairs well with Domaine St Marc Sauvignon Blanc or Les Cent  
Verres Pinot Noir*

#### **Spinach & Goats Cheese Salad (V) (GF) £8.50**

cherry tomato, red pepper, shredded carrot,  
red onion, roasted spicy maple almonds, cranberries,  
pumpkin seeds, strawberry balsamic vinaigrette  
*pairs well with Domaine St Marc Sauvignon Blanc*  
*\*add grilled tiger prawns or grilled chicken £5.95*

### MAINS

#### **Grilled British Hampshire Sirloin (GF) £24.95**

28 day aged 9oz Hampshire sirloin cooked to your preference,  
vine tomato, mushroom, chips

*\* add peppercorn or blue cheese sauce £2.50 \*add grilled tiger prawns £5.95*  
*pairs well with La Vuelta Malbec, Chairman's Blend or Les Courtines Grand Reserve Blanc*

#### **British Lamb Shank £19.95**

braised British lamb shank, demi-glace, creamy mash, seasonal veg  
*pairs well with Richland Shiraz, Chianti Rufina DOCG or Les Courtines Grand Reserve Blanc*

#### **Cured Belly of Pork £18.95**

red wine au jus, spiced parsnip puree, seasonal veg, dauphinoise potatoes, crackling  
*pairs well with Montepulciano d'Abruzzo, Chianti Rufina DOCG or Chablis 1er Cru Lys Domaine Depaquit*

#### **Barbary Duck Breast £18.95**

pan seared gnocchi, red wine au jus, carrot puree, balsamic shallots, crispy kale  
*pairs well with Les Cent Verres Pinot Noir, Chianti Rufina DOCG or La Palma Chardonnay*

#### **Pan Seared Hake (GF) £17.95**

parmesan & herb crust, fondant potatoes, white wine sauce, seasonal veg  
*pairs well with Picpoul de Pinet Domaine Delsol, Sancerre Domaine Durand or Les Cent Verres Pinot Noir*

#### **Tiger Prawn & Chorizo Linguine £16.95**

zesty tomato cream, seared chorizo sausage, tiger prawns, red pepper, onion  
*\*gluten free pasta available on request (Please note 20 minute preparation time for GF pasta).*  
*pairs well with Obaya Tinto Seleccion, Rioja Crianza Rio del Rey or Corte dei Mori Vermentino*

#### **Mushroom & Spinach Stuffed Free-Range Chicken Breast (GF) £17.95**

prosciutto wrapped chicken breast, creamed spinach & mushroom stuffing,  
chicken au jus, seasonal veg, creamy mashed potato  
*pairs well with Montepulciano d'Abruzzo, Chianti Rufina DOCG or Chablis 1er Cru Lys Domaine Depaquit*

#### **Wild Mushroom & Asparagus Risotto (V) (GF) £16.95**

truffle oil, rocket salad  
*pairs well with La Palma Chardonnay, Chablis 1er Cru Lys Domaine Depaquit or Obaya Tinto Seleccion*

#### **Classic Steak & Kidney Pie £15.95**

succulent British rump steak, lamb's kidneys, mushrooms, carrots,  
creamy mashed potato, seasonal veg  
*pairs well with La Vuelta Malbec, Chairman's Blend or Edwin Fox Sauvignon Blanc*

#### **Ultimate Beef Burger £14.95**

7oz homemade beef patty, tomato, onion, pickle, mayo, caramelised onion,  
sharp cheddar, mushroom, crispy bacon, fresh brioche bun, chips  
*pairs well with La Vuelta Malbec or any white*

**\*Vegan Menu available on request**

### DESSERTS

#### **Sticky Toffee Pudding £6.95**

caramel sauce, warm custard  
*pairs well with Hennesey VSOP, XO or Harvey's Bristol Cream*

#### **Vanilla Cheesecake £6.95**

rich creamy cheesecake, graham crust, wild berry coulis  
*pairs well with Moinet Prosecco DOC or gonzalez byass fino  
palomino tio pepe*

#### **Treacle Sponge Pudding (GF) £6.95**

warm custard  
*pairs well with Woodford Reserve Bourbon, Fullers London Porter  
or Taylors 10 year old Tawny Port*

#### **Crème Brûlée (GF) £6.95**

classic vanilla, caramelised sugar crust  
*pairs well with Hennesey VSOP, XO or Harveys Bristol Cream*

#### **Warm Chocolate Brownie £6.95**

vanilla ice cream  
*pairs well with Moinet Prosecco DOC, Cornish Orchards Dry Cider,  
or La Palma Merlot*

#### **Bread and Butter Pudding £6.95**

icing sugar & cinnamon dusted, warm custard  
*pairs well with Makers Mark Bourbon or Wood's Navy Rum*

#### **Selection Of Fine British Cheeses (for 2) £12.50**

barkham blue, waterloo ripened soft, wigmore creamy  
goats milk, lincolnshire poacher firm, onion chutney,  
crostini, crackers  
*pairs well with Taylors 10 year old Tawny Port or La Vuelta Malbec*  
*\*note; should you choose to complete your dining experience with  
our cheese selection, please advise your server when ordering your  
main meal so we may allow it to set to a better temperature for you.*

*All of our dishes have been prepared in our kitchen,  
from fresh ingredients and are made for you with  
pride by Chef Richard Keep and team!*

(V) Vegetarian. (GF) Gluten-free. If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will happily provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen food may be at risk of cross contamination by other ingredients. A discretionary 12.5% service charge is added to all serviced tables and is mandatory on tables of 10 or more.