



THE OLD HATCHET

STARTERS

Avocado Seafood Cocktail (GF) £12.95

freshwater prawns, Cornish crabmeat, crayfish, avocado, cocktail sauce

Duck Liver Parfait £9.95

sweet caramelised onion chutney, pear & ginger compote, crostini

Korean BBQ Chicken Wings £9.95

sweet chilli BBQ sauce, spring onion, sesame seeds

Roasted Red Pepper Arancini (V) £8.95

panko crumb, risotto, roasted red pepper, mozzarella cheese, zesty marinara sauce

Sweet Chilli Cauliflower Wings (Vegan) £8.95

tempura battered cauliflower, sweet chilli sauce

SOUPS & SALADS

Crab & Mushroom Bisque £8.95

handpicked cornish crab, portobello mushroom

Romaine Heart Caesar Salad £7.95

croutons, shaved parmesan, garlic dressing
add grilled tiger prawns (5) £6.95
add grilled chicken breast (6oz) £6.95

French Onion Soup (V) £7.95

crostini, melted mature cheddar cheese

(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. Due to the range of ingredients in our kitchen, all food items may be at risk of cross contamination.

FROM THE GRILL

British Hampshire Sirloin £27.95

28 day dry-aged 9oz Hampshire sirloin, vine tomato, mushroom, thick cut chips
*add brandy peppercorn or blue cheese sauce £2.50 *add grilled tiger prawns (5) £6.95

16oz Tomahawk Pork Chop £22.95

grilled vine tomato, mushroom, thick cut chips, brandy peppercorn sauce

Ultimate Beef Burger £16.95

7oz homemade beef patty, crisp bacon, tomato, red onion, caramelised onion, pickle, garlic ranch sauce, mature cheddar, mushroom, lettuce, brioche bun, thick cut chips

MAINS

Braised Lamb Shank £21.95

port & rosemary infused au jus, roast garlic mash potato, ratatouille

Barbary Duck Breast £21.95

carrot puree, balsamic shallots, crispy kale, roast garlic mash potato, red wine au jus

Pan Seared Salmon £18.95

crab & wild mushroom risotto, crisp prosciutto

Roasted Cornish Hen £16.95

lincolnshire sausage stuffing, roast garlic mash potato, seasonal veg, red wine au jus

Tiger Prawn & Chorizo Spaghetti £18.95

zesty tomato cream, seared chorizo sausage, tiger prawns, red peppers, onions

Steak & Kidney Suet Pudding £18.95

British rump steak, lamb's kidneys, mushrooms, carrots, roast garlic mash potato, ratatouille

Hatchet Duo of Fish & Chips £17.95

ale battered cod & rock salmon, minted mushy pea puree, house tartar sauce, thick cut chips

Wild Mushroom & Asparagus Risotto (Vegan) (GF) £16.95

sweet onion, red pepper, truffle oil, rocket

Thai Penang & Crispy Tofu Curry (Vegan) (GF) *contains nuts £15.95

aromatic coconut sauce, cauliflower, green beans, snap peas, peppers, basmati rice

Halloumi Burger (V) £14.95

battered halloumi cheese, sliced avocado, red onion, caramelised onion, tomato, garlic ranch sauce, lettuce, thick cut chips

Many of our dishes may be adapted to be (GF) Gluten-free. Please enquire with your Server for more information.

DESSERTS

Selection of Fine British Cheese (V) £12.50

barkham blue, summerset brie, guernsey milk cheddar, onion chutney, crostini, crackers

Sticky Toffee Pudding (V) £7.50

caramel & toffee sauce, warm custard, vanilla ice-cream

Chocolate Eton Mess (V) £7.50

chocolate brownie bites, fresh fruits, meringue, whipped cream

Crème Brûlée (V) (GF) £7.50

caramelised sugar crust

Treacle Sponge (V)(GF) £7.50

warm custard

Warm Chocolate Brownie (V) £7.50

honeycomb, caramel popcorn, vanilla ice cream

Chocolate & Hazelnut Slice (Vegan) £7.50

vegan ice cream

Our dishes are freshly prepared for you from fresh ingredients in our kitchen. Each element has been hand crafted and is made for you with pride by Chef Richard Keep and our team. We hope that you have a wonderful culinary experience, paired with great drink and warm friendly service.

Please enjoy!

A discretionary 12.5% service charge is added to all serviced tables. All service charges and gratuities are disbursed to the team members who have striven to provide you an enjoyable and memorable experience.