



# THE OLD HATCHET

## NIBBLES & BITS

**Pork Scratchings** apple sauce (GF) £3.95

**Mixed Olives** (Vegan) (GF) £3.95

**Sweet Potato Fries** curry aioli (V) £5.95

**Truffle Fries** truffle mayo, truffle oil, parmesan, rosemary £5.95

**Fine British Cheese Selection** (V) £9.95  
barkham blue, somerset brie, guernsey milk cheddar,  
onion chutney, crostini, crackers

## APERITIF

**Aperol Spritz** aperol, prosecco, soda, orange slice £9.25

**Negroni** gin, sweet vermouth, campari, orange slice £9.95

## 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 peppers,  
buffalo mozzarella, 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

**French Onion Soup** (V) £7.95

crostini, melted mature cheddar cheese

**Romaine Heart Caesar Salad** £7.95

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

(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.

## 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 grilled tiger prawns (5) £6.95

**16oz Tomahawk Pork Chop** £22.95

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

## MAINS

**Barbary Duck Breast** £22.95

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

**Braised Lamb Shank** £21.95

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

**Pan Seared Salmon** £18.95

crab & wild mushroom risotto, crisp prosciutto

**Tiger Prawn, Grilled Chicken & Chorizo Linguine** £18.95

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

**Steak & Kidney Suet Pudding** £18.95

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

**Hatchet Duo of Fish & Chips** £17.95

fish & chips Canadian style! ale battered cod & ale battered pink atlantic salmon,  
minted mushy pea puree, house tartar sauce, thick cut chips

**Wild Mushroom & Asparagus Risotto** (Vegan) (GF) £17.95

sweet onion, red pepper, truffle oil, rocket

**Thai Penang & Crispy Tofu Curry** (Vegan) (GF) \* contains nuts £16.95

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

## SIGNATURE BURGERS

All on a fresh brioche bun, accompanied with thick cut chips

**Halloumi Burger** (V) £15.95

battered halloumi, sliced avocado, red onion, caramelised onion, tomato, garlic ranch, lettuce

**Ultimate Beef Burger** £16.95

7oz homemade beef patty, crisp bacon, tomato, red onion, caramelised onion, pickle,  
garlic ranch, mature cheddar, mushroom, lettuce

**Crispy Chicken Burger** £17.95

6oz breaded buttermilk chicken breast, crisp bacon, tomato, red onion, caramelised onion,  
pickle, garlic ranch, mature cheddar, mushroom, lettuce

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

## DESSERTS

**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, fresh berry garnish

**Warm Chocolate Brownie** (V) £7.50

honeycomb, salted caramel popcorn,  
vanilla ice cream

**Apple Crumble** (V) - or - (Vegan\*) (GF) £7.50

warm custard (V)

\*make it (Vegan) with vegan ice cream

## DIGESTIF

**Old Fashioned** Makers Mark, sugar cube, angostura bitters, orange zest £13

**Orange Brûlée** Hennessy VSOP, Disaronno, Grand Marnier, cream £13

Please be sure to enquire with your server  
about our selection of fresh ground coffees and  
selection of teas to finish off your dining experience!

Our dishes are prepared for you to order from fresh ingredients in our kitchen. Each element has been hand crafted and is made for you with pride by Chef Richard Keep and 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.