



THE OLD HATCHET

SLOW ROAST SUNDAYS

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

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

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**

ROAST PLATES

all roast plates are accompanied with Yorkshire pudding, roast potatoes, seasonal veg, gravy

add cauliflower cheese, **£3.25** (suitable for 2) add ratatouille, **£2.75** (suitable for 2)

28 day dry-aged prime Hampshire Sirloin of Beef **£17.95**

Hampshire Leg of Lamb **£16.95**

Roast Turkey, lincolnshire sausage stuffing **£15.95**

Loin of Pork **£15.95**

Mixed Platter; sirloin of beef, lamb, pork, lincolnshire sausage stuffing **£22.95**

Vegetable & Apricot Moroccan Spiced Nut Roast, gravy (Vegan*Yorkshire not Vegan) **14.95**

Child Roast Plate (10 & under); Beef or Lamb **£10.95** **Pork or Chicken Breast** **£9.95**

(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.

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



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MAINS

Hatchet Duo of Fish & Chips £17.95

ale battered cod & pink atlantic salmon, minted mushy pea puree, house tartar sauce, chips

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

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

SIGNATURE BURGERS & CHIPS

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 sauce, lettuce

Ultimate Beef Burger £16.95

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

Crispy Chicken Burger £17.95

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

DESSERTS

Fine British Cheese Selection (V) £9.95

barkham blue, somerset 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

Apple Crumble (V) – or – (Vegan*) (GF) £7.50

warm custard (V) *or make it (Vegan) with vegan ice cream

Chocolate Caramel Slice (Vegan) £7.50

vegan ice cream

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