



THE OLD HATCHET

LUNCH MENU

Sample menu only. Item availability and pricing subject to change at any time.
Lunch/Brunch menu available Wed to Fri: 12PM to 2:30PM and Sat 12PM to 3PM

STARTERS

Korean BBQ Chicken Wings £11.95

one pound of 2 bone chicken wings, korean BBQ sauce, spring onion, sesame seeds

Sweet Chilli Cauliflower Wings (Vegan) £9.95

tempura battered cauliflower, sweet chilli sauce

Avocado Seafood Cocktail (GF) £12.95

freshwater prawns, crayfish, avocado, cocktail sauce

BRUNCH

Full English Breakfast £12.95

2 rashers bacon, 1 sausage, 2 eggs, mushrooms, tomato, breakfast potatoes

Frittata

(Italian style baked omelette)

3 eggs baked with fresh herbs & mature cheddar cheese, breakfast potatoes

Chorizo & Smokey Bacon (GF) **£13.95**

Mushroom & Asparagus (V) (GF) **£12.95**

Sirloin of Beef Ragù Pappardelle Pasta £16.95

topped with a fried egg

SOUP & SALADS

French Onion Soup (V) £8.95

crostini, melted mature cheddar cheese

Romaine Heart Caesar Salad £8.95

croutons, shaved parmesan, garlic dressing

Spinach & Goats Cheese Salad (V) (GF) £9.95

cherry tomato, red pepper, red onion, roasted honey & maple almonds, cranberries, pumpkin seeds, vinaigrette

add to any salad; grilled tiger prawns (5) £7.95 grilled chicken breast (6oz) £7.95 grilled halloumi £5.95

SANDWICHES

on a white baguette with choice of thick cut chips or salad

Bacon & Brie £10.95

rashers of bacon and melted brie, rocket salad

Prawn & Crayfish £11.95

freshwater prawns and British caught crayfish, marie rose sauce, rocket salad

Cheddar Cheese & Caramelized Onion Relish (V) £8.95

fine keen's sliced cheddar, onion relish, salad

(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, food may be at risk of cross contamination.

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.



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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

MAINS

Hampshire Ham Eggs & Chips £12.95

two fried eggs, garden peas, thick cut chips

Bangers & Mash £13.95

3 lincolnshire sausages, roast garlic mash, caramelized onion gravy

Farmhouse Ploughman's Lunch £12.95

sliced hampshire ham, fine keen's cheddar, pickled onion, house relish, mixed green salad, crusty bread

Pan Seared Salmon £19.95

garden pea, bacon & parmesan risotto

Steak & Kidney Suet Pudding £18.95

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

Cod & Chips £17.95

ale battered cod, mushy peas, house tartar sauce, thick cut chips

BBQ Baby Back Ribs £16.95

1/2 a rack of slow braised BBQ baby back ribs, Canadian maple BBQ sauce, thick cut chips, coleslaw

Wild Mushroom & Asparagus Risotto (Vegan) (GF) £18.95

sweet onion, red pepper, truffle oil, rocket

DESSERTS

Sticky Toffee Pudding (V) £8.50

caramel & toffee sauce, vanilla ice-cream

Crème Brûlée (V) (GF) £8.50

caramelised sugar crust, fresh berry garnish

Warm Chocolate Brownie (V) £8.50

honeycomb, salted caramel popcorn, vanilla ice cream

Apple Crumble (V) – or - (Vegan*) (GF) £8.50

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

Fine British Cheese Selection (V) £9.95

stilton, somerset brie, mature cheddar, onion chutney, crostini, crackers

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