



THE OLD HATCHET

Sample Dinner menu only. Item availability and pricing subject to change at any time.

Dinner menu available Wed to Sat: 6PM to 10PM

NIBBLES, SHARES & STARTERS

Pork Scratchings apple sauce **£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**

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

Sambuca Prawns (GF) **£9.95**

grilled tiger prawns, butter & sambuca sauce

Roasted Red Pepper Arancini (V) **£9.95**

panko crumb, risotto, roasted red peppers, buffalo mozzarella, zesty marinara sauce

SOUPS & 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 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

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

(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. Whilst a dish may not contain a specific allergen, 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 an enjoyable experience.



THE OLD HATCHET

THE GRILL

British Hampshire Sirloin £29.95

28 day dry-aged 9oz Hampshire sirloin, vine tomato, mushroom, thick cut chips
Add; brandy peppercorn or blue cheese sauce **£2.75** grilled tiger prawns (5) **£7.95**

16oz Tomahawk Pork Chop £24.95

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

MAINS

Braised Lamb Shank £22.95

port & rosemary infused au jus, roast garlic mash, seasonal veg

Pan Seared Salmon £19.95

garden pea, bacon & parmesan risotto

Tiger Prawn, Grilled Chicken & Chorizo Linguine £18.95

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

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

Thai Penang & Crispy Tofu Curry (Vegan) (GF) * contains nuts £17.95

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

DESSERTS

Sticky Toffee Pudding (V) £8.50

caramel & toffee sauce, vanilla ice-cream

Chocolate Eton Mess (V) £7.95

chocolate brownie bites, fresh fruits, meringue, whipped 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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