

THE HATCH INN

Sample A La Carte

Local Sussex Kitchen Artisan Bread with Olive oil and Balsamic Vinegar 6.00

Mixed Marinated olives 3.50

Appetisers

Slow Roasted Butternut Squash and Sage Soup

Served with Artisan Bread - £8.00

Chicken Liver Parfait with Herb and Pepper Butter

Toasted Artisan Bread, Spiced Orange Reduction, Red Onion Marmalade, Pea-shoots - £9.00

Beer Battered Padron Peppers (VE)

Red Pepper & Tomato Salsa, Micro Coriander - £8.50

Goat's Cheese Mousse Parcel, Beetroot Puree (V/GF)

Rocket Salad, Beetroot Relish, Orange Reduction, Parsnip Crisps -£8.50

Gravlax of Scottish Salmon (GF)

Avocado Mousse, Pickled Cucumber Ribbons, Pea-shoots - £8.50

Main Courses

Harveys Beer Battered Cod and Chips (DF)

Deep Fried fillet of Cod, mushy peas, triple cooked chips, Tartare Sauce, and lemon - £18.95

Moroccan Spiced Butternut Squash Tagine (VE)

Dried Apricots, Grilled Courgettes, Cous Cous - £15.00

Thai Red Chicken Curry (DF/GF)

Fragrant Jasmine Rice, Prawn Crackers - £18.50

Rye Bay Crab Risotto (GF)

Tempura Soft Shell Crab, Chives, Parmesan, Lemon - £22.00

Pan Fried Fillet of Hake, Fricassee of Cockles and Shetland Isle Mussels (GF)

Crushed Spring onion Potatoes, Marsh Samphire £24

Roasted Tenderloin of Pork (GF)

Anna Potato, Cep mushroom Sauce, Honey Roasted Carrots and Parsnips - £22.00

Pan Fried Calf's Liver and Bacon (GF)

Mustard Mash, braised red cabbage, red wine gravy - £21.00

The Hatch Hamburger with Bacon and Monterey Jack Cheese

Toasted Brioche bun, Salad, Burger Sauce, and French fries - £17.00

Chargrilled Rib Eye Steak with Creamy Peppercorn Sauce (GF)

Portobello Mushroom, Grilled Tomato, triple cooked chips, house salad - £31.00

Desserts

Sticky Toffee Pudding (V/GF)

Served with hot toffee caramel sauce and vanilla ice cream - £8.50

Dark Chocolate And Caramel Torte with a White Chocolate Biscuit Base

Brown sugar crumble, blueberry compote, Mini Pink Peppercorn Meringues - £8.50

Steamed Syrup Sponge Pudding

Custard sauce - £8.50

Jasmine and Rose Gin Pannacotta

Vanilla and Rose Water Shortbread, Poached Strawberries - £8.50

Coconut, Pistachio and Raspberry Semi Freddo (VE/GF/N)

Coconut Crumble, Raspberry Coulis - £8.50

Please note that we offer a selection smaller portion sizes for **CHILDREN**, please ask when ordering.