

# THE HATCH INN

## Sample A La Carte

Local Sussex Kitchen Artisan Bread, With Olive Oil and Balsamic Vinegar £6.50  
Mixed marinated Olives £4.50

### 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 - £10.50

### Main Courses

**Harveys Beer Battered Cod and Chips (DF)**

Deep Fried fillet of Cod, mushy peas, triple cooked chips, tartare sauce, and lemon - £19.95

**Moroccan Spiced Butternut Squash Tagine (VE)**

Dried Apricots, Grilled Courgettes, Cous Cous - £15.00

**Thai Yellow Chicken Curry (DF/GF)**

Fragrant Jasmine Rice, Prawn Crackers - £21.00

**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 Sapphire £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 - £18.00

**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.