

Nibbles

Mistiva marinated olives £3.50

Freshly baked selection of bread £3.50

Balsamic and oil

Three arancini balls £6.00

Flavoured with butternut and sage

Cocktail

The perfect match £7.70

**Hatherley's signature
Hendricks' gin cocktail**

*Hendricks's gin, Fever Tree tonic water,
triple sec and grenadine*

Aperol spritz cocktail £8.70

Prosecco, aperol with a splash of soda

Starter

Soup of the day £5.00

Freshly baked bread

Whiskey cured salmon £7.00

*Textures of cucumber, beetroot and tonka
bean mayonnaise*

King prawns £7.00

Mango chilli, garlic, coriander and limes

Smoked ham hock terrine £7.00

*Pickled wild mushrooms, vegetables, smoky
onion chutney, crispy croutons, charred
onions*

Fig, walnut and blue cheese salad £7.00

*Caramelised walnut, soft figs, blue cheese
foam on a crisp lettuce leaf*

Antipasti Platter

Small sharing plater for two £15.00

*Delicious Italian charcuterie, cheese, pickles,
olives, mozzarella, stuffed peppers, red hummus,
crostini sticks and dressing*

Guests on inclusive packages have a food allowance of £28.00 per person for dinner.

Maximum of three courses, coffees are extras.

ALLERGEN STATEMENT

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks

V = vegetarian VE = vegan

Main

Confit of Gressingham duck leg £18.50
Puy lentils and chorizo sausage

Pan roasted chicken breast £17.00
Dauphinoise potatoes, red wine jus

Shin of beef £19.00
(Pulled and rolled)
Horseradish mash, red wine jus

Aromatic Thai green curry £15.00 (Vegan)
With chargrilled chicken £18.00
*Crunchy vegetables, bok choy, carrots, green beans,
and spinach*

Moroccan spiced cous cous £16.00 (Vegan)
Butternut squash, cranberry and red onion tagine

Classic Caesar salad £11.50
With salmon £16.00
With chicken £15.00
*Iceberg lettuce, kos lettuce, sweet anchovy,
croutons, dressing*

Grill

10oz ribeye steak £28.00
*Hand cut triple cooked chips, flat mushroom and
roasted cherry tomatoes*
*(Our chef recommends that the steak be served medium to
medium rare and would like to advise that the steak will be
marbled with flavoursome fats)*

Fish

Pan fried fillet of salmon £16.00
New potatoes and hollandaise sauce

Baked fillet of haddock £18.00
*Herb brioche crumb, with a mussel and white
wine sauce*

Sides

Carrots £3.00
Green beans £3.00
Braised red cabbage £3.00
Mixed salad £3.00
Dauphinoise potato £3.50
New potatoes £3.50
Triple cooked chips £3.50
Peppercorn £3.00
Stilton £3.00
Red wine jus £3.00
Bearnaise £3.00
Hollandaise £3.00

ALLERGEN STATEMENT

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks

V = vegetarian VE = vegan