

SMALL PLATES

STARTERS

- Prawn Cocktail** GFA
Traditional seaside prawn cocktail served with buttered granary bread
- Halloumi & Pearl** V
Fried halloumi sticks served with pearl couscous, fresh salsa & a homemade chilli relish dip
- Pork Belly Bites**
Crispy pork belly bites tossed in hoisin sauce, topped with sesame, spring onions & fresh chillies
- Salt & Pepper Squid**
Deep fried squid with crispy greens & sweet chilli sauce
- Smoked Salmon** GFA
Paired with fresh salad and a fragrant dill mayonnaise, served on buttered granary bread
- King Prawns** GFA
3 succulent butterflied king prawns in garlic & herb butter served with warm homemade bread
- Meze of Dips** GFA
Trio of fresh greek dips served with warm pitta. Taramasalata, houmous & tzatziki
- Chicken Wings**
Crispy wings tossed in either buffalo or our signature bbq sauce served with blue cheese dip
- Garlic Mushrooms** GFA / V / VNA
Creamy garlic mushrooms served on garlic bread
- Houmous & Crisp Chickpeas** GFA
Creamy home made houmous topped with crispy chickpeas, pickled red onion and warm flatbread
- Taramasalata** GFA
Smooth, creamy dip with delicate smoked flavours, served with soft, warm flatbread for dipping

FROM THE SEA

- Traditional Fish & Chips** GFA 17
Crispy battered fish served with chips and garden peas
- Scampi** 17
Scampi served with crispy chips and garden peas
- Cajun Salmon** GF 20
Cajun spiced salmon fillet served with rice and topped with fresh coriander, salsa with balsamic glaze & lime yogurt
- King Prawn Linguine** GFA 18
King prawn and smoky chorizo linguine served in a lobster bisque sauce with cherry tomatoes & samphire
- Pan-Fried Seabass** GF 19
Crisp-skinned seabass fillet served with sautéed new potatoes, tenderstem broccoli and a fresh sauce vierge of tomato, olive oil and herbs
- Butterflied King Prawns** 20
Five butterflied king prawns layered on our signature tomato sauce served with seasoned bulgur

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MENU

HATFIELD CLASSICS

- 9 **Jumbo Hot Dog** 13
Jumbo hot dog topped with fried onions and mustard, served with chips
- 9 **Creamy Mushroom Pasta** GFA / V / VNA 16
Creamy mushroom pasta topped with rocket and parmesan shavings
- 9 **Chicken Gyro** GFA 16
Greek style marinated chicken gyro served on a warm flatbread topped with freshly made tzatziki and salad, served with chips
- 12 **Vegetable Lasagne** V 15
Oven baked vegetable lasagne served with side salad and garlic bread
- 11 **Lasagne** 16
Oven baked beef lasagne served with side salad and garlic bread

SALADS

- 8 **Chicken Caesar** GFA 15
Crisp romaine lettuce, tender chicken, crunchy croutons and parmesan, tossed in a creamy Caesar dressing
- 8 **Greek Salad** GFA / V 15
A vibrant mix of tomatoes, cucumber, green peppers and red onion with Kalamata olives, topped with feta cheese and finished with a fresh lemon vinaigrette

HATFIELD GRILL

- 8 **Hatfield Burger** GFA 16
Juicy beef burger served in a brioche bun with crisp lettuce, tomato, onion & our homemade burger sauce & golden chips
Burger add ons 1.75 - Cheese / Bacon
- 17 **Hunters Chicken** GF 17
Grilled chicken breast topped with bacon and melted cheese, glazed with rich barbecue sauce, served with crisp salad & golden chips
- 17 **Gammon Steak** GF 16
Chargrilled 10oz gammon steak with a fried egg, crispy chips and sweet garden peas
- 20 **Rump Steak** GF 26
Juicy 12oz rump steak grilled to your liking, accompanied by grilled tomato, garden peas & golden chips
- 18 **Sirloin Steak** GF 29
Tender 10oz sirloin steak grilled to your liking, accompanied by grilled tomato, garden peas & golden chips
Steak sauces 2.50 - Peppercorn / Stilton
Surf up 6.50 - Add 4 King Prawn

SIDES

Garden Peas		Chips	
Beans	1.75	Garlic Bread	
Gravy		Onion Rings	4.50
Minted Mushy Peas	2	Olives	
Curry Sauce		Side Salad	
Granary Buttered Bread		Cheesy Chips	6
1 Slice	1.25	Cheesy Garlic Bread	
2 Slices	1.95		

BREAKFAST

AVAILABLE MON-FRI 7AM-2:30PM SAT-SUN 8AM-2:30PM

- Hatfield Traditional** GFA 10
Traditional English breakfast with 2 rashers of bacon, 1 butchers sausage, 1 fried egg, 1 hash brown, ½ grilled tomato, baked beans & a slice of toasted granary
- Hatfield Kings** GFA 13
Go large with 2 rashers of bacon, 2 butcher sausages, 2 fried eggs, 2 hash browns, ½ grilled tomato, baked beans & 2 slices of toasted granary
- The Vegetarian** GFA / V 11
1 veggie sausage, 1 fried egg, 1 hash brown, flat mushroom, ½ grilled tomato, baked beans & a slice of toasted granary
- Vegan** VN / GFA 12
2 rashers of vegan bacon, 1 vegan sausage, 1 hash brown, sautéed mushrooms, ½ grilled tomato, baked beans, wilted spinach & a slice of granary toast
- Smoked Kippers** GFA 14
Local kippers with 2 poached eggs & a slice of granary toast
- Bacon Bap** GFA / VNA 5
2 rashers of bacon in our floured bap
- Sausage Bap** GFA / VNA 6
2 local butchers sausages in our floured bap
- Egg Bap** GFA 5
2 fried eggs in our floured bap
- Egg On Toast** GFA 6
Choice of 2 eggs, fried, poached or scrambled served on toasted granary

LUNCH

AVAILABLE EVERYDAY 12PM-5PM

SANDWICHES

TOASTIES

ALL SERVED ON GRANARY BREAD WITH CRISPS & A SIDE SALAD

- Tuna** GFA
Tuna mayonnaise & cucumber
- Prawn & Marie Rose** GFA
Prawns coated in a classic Marie Rose sauce, served in soft bread for a light yet indulgent seafood treat
- Cheese & Pickle** GFA
Sharp cheddar and tangy pickle, served between our granary bread for a perfectly balanced savoury bite
- Ham** GFA
Hand carved honey mustard ham with lettuce & tomato

JACKET POTATO

SERVED WITH A SIDE SALAD

- Prawn Cocktail** GFA 13
Fluffy baked potato filled with tender prawns in a creamy Marie Rose sauce
- Tuna Mayonnaise** GFA 12
A perfectly baked potato generously filled with creamy tuna mayo for a simple, satisfying classic
- Cheese & Beans** GFA 10
Steaming baked potato topped with rich baked beans and melted cheese

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BRUNCH

AVAILABLE EVERYDAY 11AM-4PM

- Eggs Benedict** GFA 11
Toasted muffin topped with carved ham, poached eggs & hollandaise sauce
- Avocado Smash** GFA / V 9
Smashed avocado with poached eggs on sourdough
- Med Eggs** GFA / V 14
Poached eggs with harissa pulled lamb or halloumi, feta dip, pickled red onion & warm flatbread
- Brunch Plate** GFA 13
Poached eggs, avocado smash, chilli sambal, dressed hash browns, grilled tomatoes, mushrooms, pickled red onion, pumpkin seeds & pine nuts on sourdough
- Crispy Loaded Hash** GF 8
3 crispy hash browns topped with harissa mayo, hot honey, fresh chillies, coriander & parmesan
- Salsa Verde Eggs** GFA 10
Poached eggs with salsa verde, grilled tomatoes, mushrooms & feta crumb on sourdough
- Smoked Salmon Sourdough** GFA 13
Smoked salmon, scrambled eggs, avocado smash, pickled red onion & gremolata on sourdough

ADD O N ' S

AVAILABLE ONLY WHEN PURCHASING A BREAKFAST OR BRUNCH MEAL

1 BUTCHERS SAUSAGE	2.25	1 RASHER BACON	1.75
MUSHROOMS	2.50	1 FRIED EGG	1.75
½ GRILLED TOMATO	1.25	BAKED BEANS	1.75
		1 HASH BROWN	1.75

- Tuna Melt** GFA 10
A hearty classic filled with creamy tuna mayo and topped with bubbling melted cheese, toasted until golden
- Brie, Bacon & Cranberry** GFA 10
Melted brie cheese with bacon, sweetened with cranberry sauce
- Three Cheese** GFA 9
A rich blend of creamy brie, gooey mozzarella and mature cheddar, melted together in a perfectly toasted sandwich for the ultimate cheese lover's indulgence
- Ham & Cheese** GFA 9
Hand carved honey mustard ham with melted cheese
- Pesto, Mozzarella, Tomato** V / GFA 9
Layered with fragrant basil pesto, juicy ripe tomatoes and melted mozzarella for a perfectly balanced, comforting bite

LOADED FRIES

- Nacho Fries** GF 11
Crispy golden fries piled high with warm nacho cheese, smoky crispy bacon, fresh salsa, cool sour cream, creamy guacamole and a kick of jalapeños
- Gyro Fries** GF 13
Loaded fries topped with succulent marinated chicken gyro, crispy bacon and rich nacho cheese for a bold and flavour-packed twist

C H I L D R E N S M E N U

UNDER 12 ONLY

B R E A K F A S T

AVAILABLE **MON-FRI 7AM-2:30PM** **SAT-SUN 8AM-2:30PM**

Full English GFA

1 rasher bacon, 1 butchers sausage, 1 fried egg, baked beans & 1 slice of toast

7

Egg On Toast V / GFA

1 fried or scrambled egg on toast

4

Little Vegetarian V / GFA

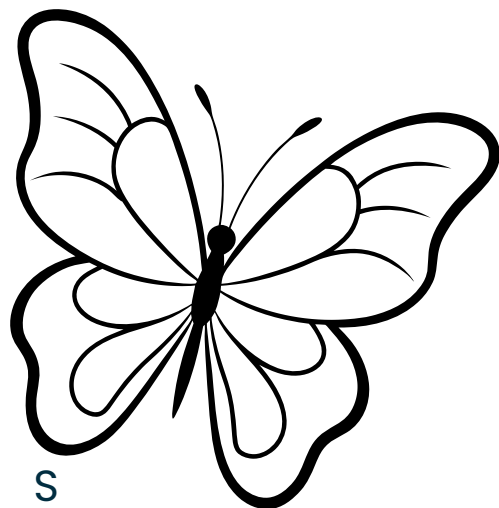
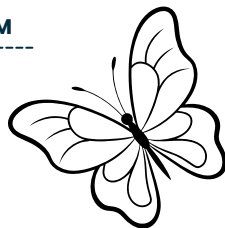
1 veggie sausage, 1 fried egg, 1 hash brown, 1 slice of toasted granary

6

Beans On Toast V / GFA

Baked beans on toast

4



M A I N S

AVAILABLE **EVERYDAY 12PM-9PM**

Sausage & Chips GFA

2 butchers sausages served with a side of baked beans & chips

8

Chicken Bites GFA

Homemade crispy chicken bites served with a side of baked beans & chips

8

Ham Egg & Chips GF

Hand carved ham, fried egg and side of chips

8

Scampi

Crispy scampi, golden chips and garden peas

9

Fish & Chips GFA

Freshly battered fish, golden chips and garden peas

9

Tomato Pasta V / GFA

Pasta with a homemade rich tomato sauce topped with cheese

7

Burger GFA

Beef burger in a brioche bun served with lettuce, tomato & a side of chips

8

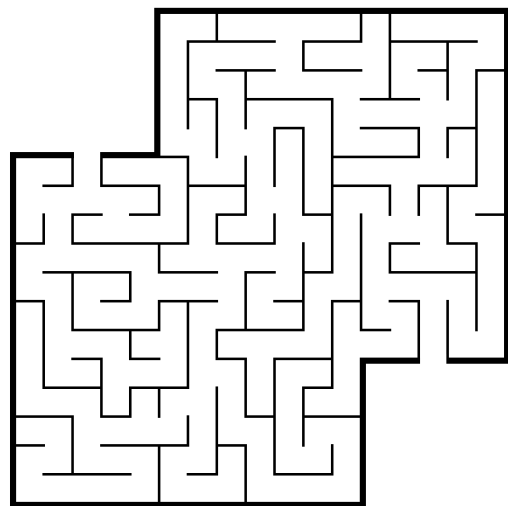
Burger add ons 1.75- Cheese / Bacon

Sandwiches GFA

Choice of ham / cheese / jam

7

All served with white bread and a side of crisps and juice bottle



D E S S E R T S

Homemade Brownie GFA

Warm, fudgy chocolate brownie with vanilla ice cream and a drizzle of chocolate sauce

7.50

Suffolk Meadow Ice Cream GF

Pick any two scoops – chocolate, strawberry or vanilla served with a crunchy wafer

5

Suffolk Meadow Sorbet VN / GF

Two scoops of fruity sorbet – lemon, mango, raspberry or orange – light, refreshing and served with a wafer.

5



DESSERT MENU

AVAILABLE EVERYDAY 12PM - 9PM

Baileys Cheesecake V

Homemade baileys cheesecake served with Suffolk Meadow mocha ice cream & toffee sauce

8 Lemon Tart V

Homemade lemon tart served with Suffolk Meadow coconut ice cream & berry compote

7.50

Chocolate Brownie GF

Homemade chocolate brownie served warm

7.50 Sticky Toffee Pudding GF

Homemade warm sticky toffee pudding served with toffee sauce & Suffolk meadow rum & raisin ice cream

7.50

Suffolk Meadow Ice Cream

Pick any three scoops – chocolate, strawberry or vanilla served with a crunchy wafer

7 Suffolk Meadow Sorbet VN / GF

Three scoops of fruity sorbet – lemon, mango, raspberry or orange – light, refreshing and served with a wafer

7

HOT BEVERAGES

Americano 3.45

Cappuccino 3.85

Latte 3.85

Flat White 3.75

Macchiato 3.45

Espresso 2.95

Double Espresso 3.40

Mocha 4.95

Hot Chocolate 4.25

White Hot Chocolate 4.25

Babyccino 1.95

Pot Of Tea 3.55

Fresh loose leaf tea

Speciality Novus Tea's 3.95

Egyptian Mint

Citrus Chamomile

Spiced Chai

Wild Encounter

Persian Pomegranate

Sapphire Earl Grey

Dragonwell Green

White Pear & Ginger

THE HATFIELD HOTEL

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