THEMENU

THE HITCHCOCK HOTEL

SOURDOUGH BREAD & BUTTER 4.95 MIXED FRUIT NUTS 4.25 MARINATED OLIVES 3.95

STARTERS

GUCAMOLE	6.95
with spiced tortilla	
SMOKED SALMON	10.95
with capers, red onion, lemon and croutons	
BAKED CAMEMBRET	11.25
with plums and toast bread	
HALLOUMI	6.95
with sweet chilli	

BURRATA	10.95
basil, tomatoes and toast bread	
KOREAN BBQ RIBS	10.95
slowly cooked with fresh spring trimmings	
POPCORN CHICKEN	7.35
with garlic aioli	

SUNDAY ROAST & MAINS

GRASS FED 28 DAY DRY AGED BEEF		23.75	
with Yorkshire pudding, roast potatoes, greens, carrots, red cabbage & jus CRACKLING BERKSHIRE ROLLED PORK BELLY with Yorkshire pudding, roast potatoes, root vegetables, red cabbage & jus		21.50	
GRILLED CHICKEN PAILLARD		19.50	
with Yorkshire pudding, roast potatoes, greens, carrots, red cabbage & jus FREE RANGE NEW ZEALAND LAMB with Yorkshire pudding, roast potatoes, greens, carrots, red cabbage & jus		22.75	
EXTRAS			
EXTRA YORKSHIRE PUD our legendary 300-year-old recipe	DING 1.50	EXTRA JUS four days of simmering bo aromatic vegetables & her nectar of the Gods and Go	bs into our rich, velvety
THAI GREEN VEGETABLE			13.95 WITH CHICKEN 16.95
mange tout, peppers, baby corn, sv ALFRED CLASSIC BURGE		e	13.95
chargrilled dry aged beef burger with cheddar, streaky bacon & classic burger sauce 10.95 PORTOBELLO BURGER			
chargrilled Portobello mushroom with cheddar ALFRED CHICKEN BURGER		13.95	
chargrilled chicken breast with che TRUFFLE CAESAR SALAD romaine lettuce, truffle garlic dress	ddar & streaky bacon		10.85 WITH CHICKEN 16.10
SIDES FRIES 3.9	JASMINE	RICE 3 MIX	KED LEAVES SALAD 3.75

Please always inform your sever of any allergies or intolerances

Before placing your order. Not all ingredients are listed on the menu. A discretionary service charge of 12.5% will be added to your bill.