



MERCURE HATFIELD OAK HOTEL

Every Mercure hotel is unique, and when you sit down in one of our restaurants you'll discover this same uniqueness in our food.

We pride ourselves on offering a good choice of quality dishes and where possible infuse the finest local British flavours.

We always try to source produce from sustainable sources and the provenance and traceability of our food is vitally important to us - and with dishes that change with every season, you can be sure all our ingredients are at the very peak of their freshness and flavour.

If there is anything on our menu that you would like cooked slightly differently please don't hesitate to ask and we will try our best.

Intros

Selection of house bread (for 2), with sun-dried tomatoes, olives, and oils, (£3.00)
Selection of olives (£3.00)

Starters

Soup of the day with croutons and crusty bread roll

Chicken liver pate with sweet wine sauce on toasted brioché

Smoked salmon mousse, with rocket salad, crème fraiche, brown bread, and lemon oil drizzle

Stuffed risotto balls filled with sun-dried tomatoes, mozzarella, and watercress, served with a balsamic reduction (V)

Whole baked camembert to share, served with house breads (supplement £2.00)

Chef's signature starters

Pan fried squid, pak choi, bean sprouts, served with a red onion and sweet chilli sauce (supplement £2.00)

Pan seared lambs liver, crispy bacon, served on roasted sweet potato, topped with crispy onions, and an apple jus (supplement £2.00)

Mains

Meat & poultry

Confit duck leg, served with mixed beans, potato, chorizo, and a bacon cassoulet

Roasted pork belly, served with fondant potato, wilted kale, and red wine reduction

Parmesan and herb crusted chicken Supreme, with dauphinoise potatoes, green beans, and Provencal sauce

Beef bourguignon, with horse radish mash, and seasonal vegetables

From the sea

Seafood Linguine, cod, salmon, & crayfish cooked in garlic, chilli, and tomato sauce served with garlic bread

Fillet of sea bass, with warm new potatoes, artichokes, olives, cherry tomatoes, and beurre noisette

Vegetarian

Creamy wild mushroom risotto, with porcini chestnut, and button mushrooms, served with parmesan shavings

Mediterranean puff tart, with a flavoursome ratatouille, feta cheese, served with rocket salad and rosemary infused olive oil

Chef's signature dishes

Slow cooked lamb shank with cinnamon infused sweet potato mash, winter root vegetables and a port jus (supplement of £2.00)

Pork loin stuffed with mushrooms, spinach, and goat cheese, served with chive mash, glazed carrots, and a apple cider reduction (supplement of £2.00)

Speciality salads

Roasted sweet potato salad with crispy bacon, spinach, cheddar cheese and apple

From the Grill

All our beef is from British Farm Assured stock and is aged for 21 or over days ensuring the best quality is delivered. Farm Assured stock gives us the confidence that the beef is traceable and more importantly has been reared under correct conditions.

All our grills are served with twice cooked chips, field mushroom and grilled tomato

10oz Rib-eye steak (supplement £6.00)

8oz Sirloin Steak (supplement (£6.00))

Steaks are served with your choice of peppercorn sauce, béarnaise sauce, or blue cheese sauce

100% Ground beef burger

Chicken burger

10oz Gammon steak with either a fried egg, or fresh pineapple pieces

If you prefer, you may substitute twice cooked chips for one of the sides below.

Sides (£3.00 each)

Why not enhance your experience with a few or just one of our additional dishes?

Dressed winter leaf salad

Creamy mash potato

Twice cooked chips

Seasonal vegetables

Beer battered onion rings

Potato gratin

Rocket salad with cherry tomatoes & parmesan shavings

French fries

Desserts

Chocolate and cherry brownie with milk chocolate ganache

Pear tarte tatin with crème fraiche

Sticky apple and cinnamon pudding with vanilla custard

Cappuccino crème brulee, with home made caramel shortbread

Selection of ice creams and sorbets, served with a home made swirl

Selection of cheeses smoked Applewood cheddar, Wensleydale with cranberries and blue Stilton served with grapes, celery and plum chutney (supplement £2.00)

Beverages and Liquors

Please choose from our selection of tea, coffee or herbal infusions.

Freshly ground cafetiere	(£3.00)
Espresso – Cappuccino, Latte	(£2.75)
Traditional blend tea – Earl Grey – Darjeeling	(£3.00)
Irish coffee (25ml Jameson's whiskey)	(£4.30)
Baileys coffee (50ml Baileys Irish Cream)	(£4.50)
Tia Maria coffee (25ml Tia Maria)	(£3.45)
Limoncello 25ml	(£4.00)
Graham's LBV Port 50ml	(£5.00)
Cockburns Ruby Port 50ml	(£4.50)
Baileys 50ml	(£4.50)
Cointreau 25ml	(£4.50)
Glenfiddich 12yr old 25ml	(£4.80)
Courvoiser VS 25ml	(£4.50)

1 Course £14.95: 2 Courses £19.95: 3 Courses: £24.95

We would like to let you know that some of our dishes may contain nuts and that we never knowingly use genetically modified food products. Please ask for clarification.

v- vegetarian, g- gluten free, n-contains traces of nuts

All prices are inclusive of VAT at the current rate.

Gratuities are at the customer's discretion.