

HACHÉ SOCIAL

BAR & RESTAURANT

NEW YEAR'S EVE

WHITLEY NEILL GIN COCKTAIL ON ARRIVAL AND
PROSECCO TO TOAST IN THE NEW YEAR + 35

SAUTÉED MUSHROOMS ON SOURDOUGH ^v

Melted Provolone cheese, pea shoots

KALE & AVOCADO SALAD ^v

Goat's curd, lemon vinaigrette

ARANCINI ^v

Fried rice balls, Provolone cheese, tomato sauce, rose harissa

FIRE ROASTED AUBERGINE DIP ^{vg}

Baguette dough flatbread

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STEAK NATUREL BURGER

6oz prime steak, hachéd, mustard mayo, beef tomato, red onion, rocket, rosemary sea salt frites

Hand shaped, artisan ciabatta, brioche bun or go 'bunless' with a fresh baby leaf salad

Mature Cheddar Cheese +2

CHICKEN MILANESE

Pea shoots, lemon

SALMON AND HADDOCK FISH CAKE

Spinach, pea shoots, turmeric mayo

SECRET GARDEN BURGER ^{vg}

Panko crusted portobello mushroom, spicy peanut sauce, crisp cavolo nero, avocado, sesame seeds, rosemary sea salt frites

Hand shaped, artisan ciabatta or go 'bunless' with a fresh baby leaf salad

FLAT IRON STEAK FRITES +2

Pea shoots, tarragon, white wine and mustard sauce, rosemary sea salt frites

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RASPBERRY PASTEL DEL NATA ^v

Portuguese custard tart baked with fresh raspberries

SALTED CARAMEL BROWNIE ^{v gf}

Vanilla or Vegan Coconut and chocolate Ice Cream +1

VEGAN COCONUT AND CHOCOLATE ICE CREAM ^{vg}

VANILLA ICE CREAM ^v

^v vegetarian · ^{vg} vegan · ^{gf} gluten friendly

Eat in only. Menu substitutes are not permitted. Cannot be used in conjunction with any other offer

A discretionary service charge of 12.5% will be added to your bill.

All cash and credit card tips are retained by the team. Credit card tips are subject to a small admin fee to cover credit card and payroll costs.

FOOD ALLERGIES If you have any food allergies or intolerances please speak to a member of our team who will be able to give you allergen information on all our dishes.