



MENU

SHARING BOARD

- Crusty bread, marinated olives £5
Box baked camembert, sourdough toast, tomato & chilli jam £16

STARTERS

- Braised oxtail & onion soup, welsh rarebit crouton £7
Shredded duck, roasted figs, blue cheese, walnut & spinach salad, raspberry vinaigrette £8
Wild boar & black pudding scotch egg, mustard mayonnaise £8
Chinese five spice spare ribs, charred hispi cabbage, sweet tahini sauce £8.50
Pickled beetroot, mozzarella, shallot, pesto & rocket salad £7

MAINS

- 28 day aged 8oz Ribeye OR 8oz rump steak, field mushroom, skinny fries, peppercorn sauce £25/£19
Braised Cotswold venison & parsnip pie, sautéed potatoes, tomato & thyme jus £18.50
Pan fried calves liver, smoked bacon, bubble & squeak, confit red onion sauce £17.50
Breast of chicken, parma ham, kale, wild mushroom & spring onion creamy tagliatelle £17.50
Mediterranean vegetable & lentil moussaka, pea shoot & red chard salad £16

SIDES

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|----------------------------|-----------------------|
| Macaroni cheese £4.50 | Seasonal greens £4.50 |
| Sweet potato fries £4.50 | Skinny fries £4 |
| Rocket & Parmesan salad £4 | Cheesy leeks £4.50 |

PUDDINGS - All £7

- White chocolate & marmalade, bread & butter pudding, vanilla custard
Hot apple & brandy tarte tatin, vanilla bean ice cream
Glazed lemon tart, orange compote
Salted caramel & honeycomb cheesecake, popping candy
The Cheeseboard- 3 English cheeses, biscuits, celery & chutney
Dark chocolate & coconut truffles £2
Macaroons £3.50

PUDDING WINES & PORT (All £3.50 -75ml)

- Muscat de Saint – Jean de Minervois, Domaine Les Rouma
Bacalhoa Vinhos de Portugal, Moscatel de Setubal
Churchills Reserve Port (Also in a mini 200ml bottle to share - £14)

SEASONAL SIPPABLE SPECIALS

Sloe Gin Fizz
Sloe gin, prosecco £6.50

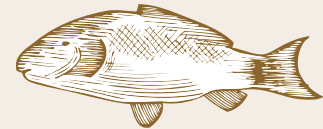
St Germain
Gin, elderflower liqueur, soda, mint, cucumber £7.50

Negroni
Gin, vermouth rosso, campari, orange slice £8

Dark & Stormy
Goslings dark rum, ginger beer, lime £7.50

Rhubarb and Ginger
Rhubarb gin, ginger ale, fresh lime £7
Seedlip Spice (Non-Alcoholic)
Seedlip Spice g4 (cardamom, clove & lemon), fever tree tonic, lemon £7

Honey & Lemon Sparkler
Keepr's honey gin, Fever Tree Sicilian lemonade, ice, lemon £7



FISH & SEAFOOD Love Marine Cuisine?

See our daily changing specials board for the freshest fish and seafood.

CHAMPAGNE HAPPY HOUR

Join us every Friday for our legendary Champagne Happy Hour. From 5pm-6pm our house Champagne is £20 a bottle, Prosecco £15 a bottle.

SUNDAYS at The Hare

We believe Sunday should be a leisurely laid-back affair so we serve our full menu all day from midday through til 8pm (delicious roasts served from midday until the last slice is carved).

Service charge not included in the bill.

Some of our dishes may contain nuts. Please tell the staff if you have any allergies that we should be aware of. Meat weights are approximate uncooked weights. If you have any questions about any of the dishes on the menu or have any dietary requirements, please ask our waiting staff who will be only too happy to help.

WINE

We keep a small selection of interesting wines alongside our main list – so please ask to see the Wine Specials if you're interested!

We are open to suggestions so let us know what your favourite wine is and we will try to source it & add it to our list!

WHITES	175ml	250ml	500ml-Carafe	Bottle
The Hare House Sauvignon Blanc, Chile	£5.00	£7.00	£14.00	£20.00
Voluta Pinot Grigio, Veneto, Italy	£5.00	£7.00	£14.00	£20.00
The Accomplice Chardonnay, South East Australia	£5.25	£7.25	£14.50	£21.50
Terre Siciliane, Fedele Bianco (Organic wine) Italy	£6.00	£8.00	£16.00	£24.00
Picpoul de Pinet, Lumière de Garrigue, France	£6.00	£8.00	£16.00	£24.00
Leaping Hound Chenin Viognier, Darling, South Africa	-	-	-	£26.00
Round Stone Bay Sauvignon Blanc, Nelson, New Zealand	-	-	-	£27.00
Albariño, Lagar de Bouza, Rias Baixas, Spain	-	-	-	£30.00
Horizon De Bichot Chardonnay D'Oc, France	-	-	-	£32.00
Domaine Cherrier Sancerre Blanc, Loire, France	-	-	-	£35.00
Astobiza Txakoli, Spain	-	-	-	£36.00
Furleigh Estate, Bacchus Fumé, England	-	-	-	£39.00

REDS	175ml	250ml	500ml-Carafe	Bottle
The Hare House Merlot, Chile	£5.00	£7.00	£14.00	£20.00
Sierra Alta Malbec, Mendoza, Argentina	£5.00	£7.00	£14.00	£20.00
Calusari Pinot Noir, Cramele Recas Romania	£5.25	£7.25	£14.50	£21.50
Native Carignan Vieilles Vignes France	£5.25	£7.25	£14.50	£21.50
Krondorf Shiraz, Barossa Valley, Australia	£7.00	£9.00	£18.00	£27.00
Château de l'Abbaye de Saint-Ferme, Bordeaux, France	-	-	-	£29.00
Macramé Primitivo, I Pastini, Puglia, Italy	-	-	-	£32.00
Alpha Domus, 'The Pilot' Merlot / Cabernet, Hawkes Bay, New Zealand ..	-	-	-	£32.00
Beronia Rioja Reserva, Spain	-	-	-	£35.00
Fleurie, Château de Fleurie, France	-	-	-	£35.00

ROSÉ	175ml	250ml	500ml-Carafe	Bottle
Diamarine Coteaux Varios Provence, France	£6.00	£8.00	£16.00	£24.00
Pique Roque Rosé, Provence, France	-	-	-	£32.00

PROSECCO & CHAMPAGNE	Glass	Half Bottle	Bottle
Prosecco Spumante DOC, Biscardo Millesimato, Mabis Italy	£5.50	-	£26.00
The Hare House Champagne, France	-	£20.00	£37.00
Gusbourne Brut Reserve, Kent, England	-	-	£65.00
Laurent Perrier Rose	-	-	£80.00