



MENU

SHARING BOARD

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

STARTERS

- Homemade soup of the day, crusty bread £5
Chinese five spice ribs, charred hispi cabbage, sweet tahini sauce £8.50
Braised ham hock & parsley scotch egg, grain mustard sauce £8.50
Wild mushroom & spinach gnocchi, caramelised walnut, blue cheese & pesto salad £7.50
Potted Cotswold rabbit, piccalilli & toast £7.50

MAINS

- 28 day aged 8oz ribeye or 8oz rump steak, baby gem lettuce, béarnaise sauce, skinny fries £25/£20
Chicken breast wrapped in Parma ham, peas, smoked bacon & wild garlic cream sauce, new potatoes £17.50
Fillet of Old Spot pork wellington, savoy cabbage, mash, apple & calvados jus £18.50
Harrissa marinated rump of lamb, wild rice, feta, roasted squash, kale & pomegranate salad, tzatziki dip £18.50
Roasted sweet potato, goats cheese, spinach & beetroot puff pastry pie, red chard salad £16.50

SIDES

- Macaroni cheese £5
Sweet potato fries £5
Rocket & Parmesan salad £4
- Seasonal greens £4.50
Skinny fries £4
Cheesy leeks £5

PUDDINGS - All £7

- Warm rhubarb & almond crumble, vanilla bean ice cream
White & dark chocolate mousse, popping candy & honeycomb
Warm treacle tart, Cotswold clotted cream
Espresso crème brûlée, vanilla sugar doughnuts
Dark chocolate & coconut truffles £2.50 (for 2)
Macarons £3.50 (for 3)
The Cheeseboard 3 English cheeses, biscuits, celery & chutney £8.50

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

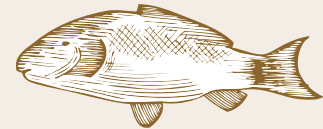
St Germain
Gin, elderflower liqueur, soda, cucumber £7.50

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

Moscow Mule
Grey Goose vodka, ginger beer, lime £7.50

Rhubarb and Ginger
Rhubarb gin, ginger ale, fresh lime £7

Seedlip Spice (Non-Alcoholic)
Seedlip Spice 94 (cardamom, clove & lemon), fever tree tonic, 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	£21.00
Voluta Pinot Grigio, Veneto, Italy	£5.00	£7.00	£14.00	£21.00
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
Val do Xuliana Albarino, Rias Baixas, Spain	£8.00	£10.00	£20.00	£30.00
Three Choirs 'Coleridge Hill', Gloucestershire, England	-	-	-	£33.00
Domaine Cherrier Sancerre Blanc, Loire, France	-	-	-	£35.00
Domaine des Malandes Chablis, France	-	-	-	£35.00
Astobiza Txakoli, Spain	-	-	-	£36.00
Versus Riesling, Slovenia	-	-	-	£39.00
Lady Lemberg; Viognier-Hárslevelü-Sauvignon Blanc-Semillon, Tulbagh, South Africa	-	-	-	£45.00
Greywacke Sauvignon Blanc, Marlborough, New Zealand	-	-	-	£45.00

REDS	175ml	250ml	500ml-Carafe	Bottle
The Hare House Merlot, Chile	£5.00	£7.00	£14.00	£21.00
Sierra Alta Malbec, Mendoza, Argentina	£5.00	£7.00	£14.00	£21.00
Calusari Pinot Noir, Cramele Recas Romania	£6.00	£8.00	£16.00	£24.00
Native Carignan Vieilles Vignes France	£6.00	£8.00	£16.00	£24.00
Château de l'Abbaye de Saint-Ferme, Bordeaux, France	-	-	-	£29.00
Krondorf Shiraz, Barossa Valley, Australia	£7.00	£9.00	£18.00	£30.00
Macramé Primitivo, I Pastini, Puglia, Italy	-	-	-	£30.00
Alpha Domus, 'The Pilot' Merlot / Cabernet, Hawkes Bay, New Zealand	-	-	-	£32.00
Dominique Morel Beaujolais Villages, France	-	-	-	£32.00
Fleurie, Château de Fleurie, France	-	-	-	£35.00
Bodegas Urbina Reserva Especial Rioja, 2001, Spain	-	-	-	£49.00

ROSÉ	175ml	250ml	500ml-Carafe	Bottle
Diamarine Coteaux Varios Provence, France	£6.00	£8.00	£16.00	£24.00
Pique Roque Rosé, Provence, France	£9.00	£12.00	£24.00	£36.00

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