



MENU

SHARING

Crusty bread, marinated olives £5

Box baked camembert, sourdough toast, tomato & sweet chilli jam £16

STARTERS

Homemade soup of the day, crusty bread £5

Chicken liver & wild mushroom pâté, toasted brioche, red onion chutney £7

Minted lamb kofta kebabs, Greek salad £7.50

Shallot & thyme Cacklebean Scotch egg, hollandaise £8.50

Beetroot, goats cheese, red chard & caramelised walnut salad, cheese straws £7.50

MAINS

28 day aged 8oz ribeye or 8oz rump steak, rocket & parmesan, béarnaise sauce, skinny fries £25/£20

Honey glazed duck breast, stir fried vegetables, rice noodles, sesame seed dressing £18.50

Coconut, lime & coriander chicken, Jerusalem artichoke, hazelnut, kale & crisp parma ham salad £16.50

Chickpea, roasted vegetable & mozzarella wellington, rocket & pea salad, pesto £16.50

Pork belly, courgettes & broad beans, lemon & saffron potatoes, lemon butter sauce £17.50

SIDES

Macaroni cheese £5

Seasonal greens £4.50

Sweet potato fries £5

Skinny fries £4

Rocket & Parmesan salad £4

Broccoli & chili dressing £4.50

PUDDINGS - All £7

Apricot & white chocolate cheesecake, apricot sauce

Egg custard tart, crushed meringue, raspberry compote

Strawberry & vanilla panna cotta, strawberry sorbet

Gooseberry & apple crumble, vanilla ice cream

Dark chocolate & coconut truffles £2 (for 2)

Macaroons £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

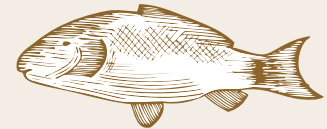
Grey Goose vodka, ginger beer, lime £7.50

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

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