



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

Ham hock & parsley Scotch egg, garlic & chive mayonnaise £8.50

Goats cheese & curly kale salad, quinoa, roasted butternut squash, hazelnuts & pomegranate seeds £7.50 / £15

Potted Cotswold game, plum chutney, sourdough toast £7.50

Seared duck livers, sourdough toast, wholegrain mustard cream sauce £7 / £14

MAINS

28 day aged 8oz ribeye or 8oz rump steak, field mushroom & skinny fries (with garlic butter, peppercorn sauce or bearnaise) £25 / £20

Braised Cotswold venison & root vegetable pastry pie, parsnip mash, rosemary jus £18.50

Rump of lamb, savoy cabbage, pancetta, dauphinoise potatoes, tomato & thyme sauce £18.50

Free range chicken breast, spinach & basil gnocchi, garden peas, pesto, bacon & parmesan £17.50

Thai sweet potato, vegetable, coconut & almond curry, jasmine & coriander rice £15

SIDES

Macaroni cheese £6

Sweet potato fries £5

Rocket & Parmesan salad £4

Seasonal greens £4.50

Skinny fries £4

Cauliflower cheese £6

PUDDINGS - All £7

Warm cherry bakewell tart, Cotswold double cream

Dark chocolate fondant pudding, pistachio ice cream & honeycomb

Warm apple, pear & cinnamon crumble, vanilla ice cream

Espresso crème brûlée, shortbread biscuits

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Dark chocolate & coconut truffles £2 (for 2)

Macarons £3.50 (for 3)

Sticky pudding wine of the week 75ml glass £4.50

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The Cheeseboard-3 English cheeses, biscuits, celery & chutney £9.50

Ruby port 50ml glass £3

Churchills Reserve port, 200ml mini bottle to share £12

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

Dark 'n' Stormy

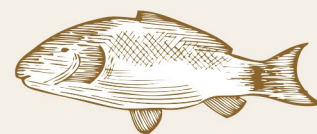
Dark rum, ginger beer, fresh lime £7.50

Rhubarb and Ginger

Rhubarb gin, ginger ale, fresh lime £7

Seedlip Spice (Non-Alcoholic)

Seedlip Spice 94 (cardamom, clove & lemon), 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).

We are happy to assist our customers with advice on ingredients they may be allergic, intolerant or sensitive to. Please ask for a manager for assistance, particularly if you have any severe food allergies.

Meat weights are approximate uncooked weights.

10% service charge added to parties of 8+. If you're not happy to pay it, for any reason, we will remove it without question.