

THE HARE

STARTERS

Mark's Cotswold crunch bread & butter £5

Soup of the day, Mark's sourdough £5

Warm salt beef, green bean, radish, rocket & shallot salad £8

Roast beetroot, goats curd, parsley aioli, leaves & toasted hazelnuts £7.5

Pressed Gressingham duck & baby leek terrine, smoked lardo, onion chutney, toast £8

MAINS

Slow cooked Old Spot pork belly, potato gratin, tender stem, salsa verde £17.5

28 day aged rump steak, watercress, bearnaise, fries £20

28 day aged ribeye steak, watercress, bearnaise, fries £26

Pumpkin & ricotta ravioli, roast butternut, crispy sage, parmesan £15.5

Chicken, ham hock & leek pie, sautéed potatoes, mustard sauce £18

The Hare cheeseburger & fries £15

SALADS

Classic Caesar salad, anchovies & croutons £12

Crispy beef, shredded raw vegetable salad, soy, ginger, sesame & coriander dressing £14

SIDES £4

Fries

Garlic & chilli fried greens

Smashed minted peas

Parsley & lemon sauteed potatoes

Mixed Salad

COCKTAILS £8

Sloe Gin Fizz;

Sloe gin, prosecco

Negroni;

Gin, vermouth, campari, orange

Dark 'n' Stormy;

Dark rum, ginger beer, lime

Grapefruit St Germain;

St germain, vodka, grapefruit tonic

Royal Rhubarb;

King's ginger, rhubarb tonic, angostura

BAR SNACKS

Mammoth gordal olives £3

Scotch egg & mustard £7

Chipolatas, honey & mint £6.50

Welsh rarebit £6

Calamari & tartare £7.50

Marcona almonds £3

Fries £4

CHILDREN'S MENU £8

Macaroni cheese

Scampi & tartare

Local pork sausages

Chicken or fish goujons

Served with the choice of 2 -

sweetcorn, peas or fries

PUDDINGS (£7 unless stated)

Affogatto, almond biscuit £5

Apple & blackberry crumble, clotted cream ice cream

Espresso crème brûlée, sugared doughnuts

Dark chocolate & caramel tart, crème fraîche

Ice creams – vanilla, honeycomb, chocolate, rum & raisin

Sorbet – Passionfruit, raspberry, lemon

Truffles (2 for £2) Macaroons (3 for £3)

British cheeses – golden cross, godsmiths cheddar, oxford blue, quince jelly & biscuits £9

WINE

WHITE

	175ml	250ml	Bottle
The Hare Chilean Sauvignon	£5	£7	£19
L'Or du Sud, Sauvignon Blanc, France	£5.5	£7.5	£22
Allamanda, Pinot Grigio, Italy	£5.5	£7.5	£22
Karu, Chardonnay, Chile	£6	£8.5	£24
Diez Siglos Rueda, Verdejo, Spain	£6.5	£9.5	£28
Duc de Morny, Picpoul de Pinet, France			£29
Casa do Homem, Vinho Verde, Portugal			£30
Domaine de La Noe, Muscadet Sur Lie, France			£30
Makutu, Sauvignon Blanc, New Zealand			£31
Gatito Loco, Rioja Blanco, Spain (Organic)			£32
Road Green, Dry White, England			£34
Macon-Fuisse, Domaine Vessigaud, France			£46
Phillipe Raimbault, Sancerre Les Godons, France			£48
Olim Bauda, Gavi di Gavi, Italy			£54
Pazo Senorans, Albarino, Spain			£60

RED

	175ml	250ml	Bottle
The Hare Chilean Merlot	£5	£7	£19
Los Tres Curas, Carmenere, Chile	£5.5	£7.5	£21
Andersbrook, Shiraz, South Africa	£5.5	£7.5	£23
Calusari, Pinot Noir, Romania	£6	£8.5	£24
Miopasso, Primitivo, Italy	£6.5	£9.5	£28
Les Languedoc, Syrah Grenache Carignan, France			£29
Paternina Banda Azul, Rioja Crianza, Spain			£32
Cotes du Rhone, Domaine Pasquiers, France (Organic)v.			£34
Vina Cobos Felino, Malbec, Argentina			£42
Angeline, Pinot Noir, USA			£43
Chateau Sigognac, Medoc, Bordeaux			£44
Formiga de Velut, Priorat (Organic), Spain			£49
Savigny-Les-Beaune, Domaine Cornu-Camus, Burgundy			£57
San Fiorenzo Bolgheri 'Super Tuscan', Italy			£62
Clos de la Cure, St-Emilion Grand Cru, Bordeaux			£72

ROSE

	175ml	250ml	Bottle
D'Opaline Provence Rose, France	£6	£8.5	£25
B by La Grande, Bauquiere, Provence			£36

DESSERT

	125ml.	Bottle
Il Cascinone, Moscato Passito, Italy	£7	£25
Chateau Jany, Sauternes, France	£10.	£35

HOT DRINKS

Espresso	£1.5	Breakfast Tea	£2.5
Flat White	£2	Earl Grey	£2.5
Cappuccino	£2.5	Camomile	£2.5
Macchiato	£2.3	Green Tea	£2.5
Americano	£2.3	Fresh Mint Tea	£2.5
Latte	£2.5	Hot Toddy	£2.5

SPARKLING

	125ml	Bottle
Ponte di Rialto Prosecco, Italy	£6	£26
Joseph Perrier Cuvee Royal NV, Champagne	£10	£60
Joseph Perrier Rose, Champagne		£80
Joseph Perrier Vintage 2006, Champagne		£120