

THE HARE

SAMPLE MENU

NIBBLES

Porthilly Rock oysters, red wine shallot vinegar, lemon £3.5

Mark's Cotswold crunch bread, Netherend butter £5.5

Mammoth Gordal olives £3.5

Marcona almonds £3.5

Calamari, garlic mayonnaise £7.5

STARTERS

Scotch egg, mustard mayo £8

Pea, ham & lovage soup, bread £6

Local asparagus, pecorino, pickled wild mushrooms, leaves £7.5

Cotswold chicken & woodpigeon terrine, red onion marmalade, warm brioche £7.5

'Salt pig' charcuterie board, Marcona almonds, olives, cornichons, sourdough £14

MAINS

Slow cooked ham hock, leek & parsley pie, mash, grain mustard sauce £18.5

Aged Paddock Farm ribeye steak, fries, bearnaise or peppercorn sauce, watercress £27

Caramelised Shallot Tarte Tatin, pea puree, pea shoot salad £16

Paddock Farm cheeseburger, caramelised onions, fries £16

Caesar salad, anchovies, parmesan, crispy pancetta, croutons £14

Confit Barbary duck leg, buttered spring cabbage, truffle mash, port jus £18

Crispy beef, shredded raw vegetable salad, soy ginger, sesame seed, coriander £17

26oz T-Bone steak to share, fries, bearnaise, peppercorn sauce, watercress £70

SIDES

Fries £4

Smashed minted peas £5

Macaroni cheese £5

Mixed leaf salad £4

Tenderstem broccoli, herbs & hazelnuts £5

Cauliflower Cheese £5

Please let us know if you have any dietary requirements
An optional 12.5% service charge will be added to your bill