

THE HARE

SUNDAY

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

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

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

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

MAINS

Roast beef, roasties, Yorkshire pudding, cauliflower cheese, spring veg, gravy £19.5

Paddock Farm cheeseburger, caramelised onions, fries £16

Slow cooked ham hock, leek & parsley pie, mash, grain mustard sauce £18

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

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

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

Whole roast Shropshire chicken, roasties, cauliflower cheese, spring veg, gravy

2/3people £45

SIDES

Fries £4

Smashed minted peas £5

Mixed leaf salad £4

Tenderstem broccoli, herbs & hazelnuts £5

DESSERTS

Warm rhubarb & apple crumble, clotted cream ice cream £7.5

Tiramisu, Amaretti biscuit £7.5

Dark chocolate tart, white chocolate ice cream, pistachios £7.5

Affogato, almond biscuit £5

Ice Cream – vanilla, chocolate, rum & raisin, honeycomb £2

Sorbet – passionfruit, raspberry, lemon £2

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