

Marinated olives 2.80 / With warm baguette 4.80 (V) Garlic bread 4.00 / Garlic bread with cheese 5.00 (V)

Starters

Chicken liver and brandy pate, red onion jam, toast	6.75
Toast Skagen, Swedish prawn cocktail on toast (GF option)	7.00
Goat's cheese, pear and walnut salad, honey and mustard dressing (V) (GF) (N)	7.00
Wild mushrooms on toasted brioche, parmesan, pea shoots, truffle oil (V)	6.50
Breaded whitebait, tartar sauce	6.25
Breaded chicken goujons, sweet chilli sauce	6.50
Beef fillet carpaccio, crispy capers, parmesan, horseradish dressing (GF)	7.00

Mains

28-day aged 8oz rump steak, skinny fries, roasted tomato, watercress, peppercorn sauce or garlic butter (GF)	15.50
Confit duck leg, potato gratin, grilled broccoli, red wine sauce	14.50
Pan roasted salmon, summer vegetable cous cous, mango, chilli and lime salsa, cucumber ribbons	13.50
Smoked duck breast salad, celeriac and carrot slaw (GF)	12.00
Steamed mussels in white wine and cream, skinny fries, garlic mayo (GF)	12.50
Twice cooked pork belly, mash, creamed Savoy cabbage, gravy, apple sauce (GF)	14.00
Macaroni cheese, truffle oil, sweet potato fries, salad (V) Add bacon £1	11.00

Pub Classics

Steak and ale pie, shortcrust pastry, mash, garden peas, gravy	12.50
Chicken breast burger, cheese, smoked bacon, iceberg lettuce, ketchup, mayo, skinny fries	12.50
*The Hare's cheese burger, ale onions, lettuce, gherkin, ketchup, mayo, fries Add bacon £1 or pulled pork £1.50	0 11.50
Falafel burger, tzatziki, tomato, iceberg lettuce, skinny fries (V)	11.00
Suffolk dry cured ham, two free range eggs, triple cooked chips, garden peas (GF)	10.00
Butcher's sausages, mash, garden peas, caramelised onion gravy	10.00
Beer battered haddock, triple cooked chips, garden peas, tartar sauce	11.00

Sides

Dressed house salad	3.00
Triple cooked chips, Skinny fries, Buttered baby potatoes, Mash or Onion rings	3.00
Sweet potato fries	3.50

*We aim to cook our burgers pink. Please let us know if you prefer well done.

At the Hare we're passionate about serving up wholesome British food. We use local seasonal produce where ever possible and cook everything on our menu from fresh. GF = Dish has no gluten containing ingredients. GF Option = We keep gluten free bread. N = dish contains nuts. All dishes may contain traces of nuts. Please let us know if you have any allergies or intolerances.