

# WINTER MENU

HOMEMADE & HANDCRAFTED

An incredible amount of time and effort goes into preparing & producing our homemade menu Using the finest local suppliers for fresh produce, meats & fish

Please inform us if anyone has any allergies or specific dietary requirements before ordering.

## APPETISERS

while you wait...

**GORDAL PITTED QUEEN OLIVES 5**

**FRESH BAKED FOCACCIA 5**

lightly toasted & served with olive oil & balsamic glaze

**SMALL CUP OF SOUP 4**

with toasted crostini

## STARTERS

**SOUP of the day 8**

With toasted focaccia

**SMOKED HADDOCK & DILL SCOTCH EGG 12**

Served warm with Dijonnaise

**GRILLED HALLOUMI 9**

With honey, soy, orange zest & toasted sesame seeds

**DUCK & SPRING ONION CROQUETTE 11**

with pak choi & hoisin sauce

**CHORIZO & MUSHROOMS 9.5**

sauteed in red wine, served with toasted focaccia

**BREADED THAI STYLE FISHCAKES 9**

served with sweet chilli sauce

**BASIL & MOZZARELLA ARANCINI 9**

with spicy tomato dip



# LARGE PLATES

## **PORK BELLY 25**

apple crushed potatoes, crispy sage & a red wine jus with pancetta & wild mushrooms

## **VENISON SAUSAGES 24**

locally sourced, served with bubble & squeak cake, crispy kale & caramelised onion gravy

## **COD & CHIPS 22**

Our nations favourite! Beer battered with local Canterbury ale & served with our house homemade triple cooked chips, pea puree & tartare

## **CONFIT DUCK 27**

served with dauphinoise potatoes, pak choi, roasted cauliflower and a blackberry & redcurrant jus,

## **SMOKED HADDOCK, KING PRAWN & PEA RISOTTO 26**

with parmesan shavings & lemon zest

## **SIZZLING CHICKEN 23**

Chicken breast marinated in our blend of spices, skillet pan fired with peppers, red onions, coriander & lime. Served with lemon rice & mint crème fraiche

## **8OZ FILLET STEAK 34**

with house homemade triple cooked chips garlic wild mushrooms, tomato, spinach & crispy onions

\*add two juicy king prawns 4

\*Add sauce, blue cheese, mushroom or peppercorn 4

## **HOUSE BURGER 21**

with tomato, gem & gherkin, served with our triple cooked fries & dipping cowboy butter

## **ROASTED CAULIFLOWER & CHICKPEA CURRY 19 vegan**

with coriander rice & naan bread

## **CHESTNUT, WILD MUSHROOM & THYME RISOTTO 19**

with truffle oil & parmesan

Not on the menu? We welcome your feedback, please let us know your thoughts...



# BAR SNACKS

## HOUSE TRIPLE COOKED FRIES 6

**Load them up!**

Cheese 1.25

Bacon 1.25

Pulled pork 3

Parmesan, truffle oil & rosemary 2

**Nachos small 8, large 14**

add pulled pork 3/6

Garlic bread 4.5

Sweet potato fries 5

Battered onion rings 4.5

## TOASTED CIABATTAS

served with mixed baby leaves & crisps

Upgrade your crisps to our homemade fries 3, sweet fries 3

Bacon, brie & cranberry 10

Pastrami, pickles, rocket &, mustard mayonnaise 10

Coronation chicken 10

Fish finger, gem lettuce & tartare sauce 13

Grilled halloumi & sweet chilli 10

Ashmore farmhouse cheddar & onion chutney 11

**HAVE YOU JOINED OUR LOYALTY SCHEME & MONTHLY DRAW?**

**WIN A £50 GIFT VOUCHER!**

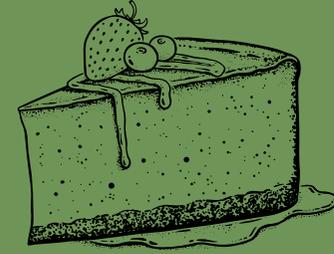
Earn points every time you visit.

Ask your server for more details...

Have great day!



## DESSERTS



**Chocolate & honeycomb torte 9.5**

with Cheeky Cow vanilla ice cream

**Berry & balsamic cheesecake 9.5**

**Red wine Poached pears 9.5**

with sweet crumble & creamy custard

**Brioche bread & butter pudding 9.5**

with custard

**Pecan & date Eton mess 9.5**

with maple syrup

**Cheese board 15**

Local artisan cheeses served with onion chutney bowyers' brie, farmhouse Ashmore & Sussex blue

## CHEEKY COW ICE CREAM 4

Vanilla

chocolate

honeycomb

salted caramel

## HOT DRINKS

Floater coffee 5

Irish coffee 9

calypso coffee 8

Bailey's latte 8

A section of teas & coffees



## PRIVATE DINING/FUNCTION ROOM

Available for any event with a private garden, we can cater for any occasion!

Bespoke catering & delicious homemade buffets available.

For more information or to view our function room please speak to your server.

# TRADITIONAL SUNDAY ROAST



Sunday is a special day,  
bringing family and friends together.  
So we have put every effort into creating an  
amazing traditional roast dinner to make your experience at the

## **Hare & Hounds**

as amazing as we can.

Everything here is homemade and prepared by our kitchen team.

Our roasted meats are served with fluffed potatoes roasted with rosemary & thyme,  
honey glazed carrots & parsnips, savoy cabbage, cauliflower cheese,  
Yorkshire pudding & proper homemade gravy

kids portion available with £5 off listed price and includes  
a Simply fruit drink and brownie with vanilla ice cream.



- LEG OF LAMB 26**
- TOPSIDE OF BEEF 25**
- CHICKEN & STUFFING 23**
- LOIN OF PORK 23**
- NUT ROAST 21**
- MIXED ROAST 31**
- Extra gravy jug 3

**HAPPY SUNDAY!**

