

AUTUMN 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

A 10% DISCRETIONARY SERVICE CHARGE IS ADDED TO THE FOOD BILL, IF OUR TEAM CAN HELP YOU
IN ANYWAY, PLEASE ASK. OUR AIM IS TO MAKE YOUR EXPERIENCE WITH US A MEMORY TO TREASURE!

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

APPETISERS

while you wait...

GORDAL PITTED QUEEN OLIVES 5

SOURDOUGH ROLL 5

lightly toasted & served with olive oil & balsamic glaze

STARTERS

BAKED CAMEMBERT 9

With honey, rosemary & toasted sourdough, add chorizo 2.5

CREAMY GARLIC MUSHROOMS 9.5

served with lightly toasted crostini

LAMB MEATBALLS 11

served in romesco sauce

CRISPY HOT HONEY CHICKEN 9.5

with pickled Asian slaw

DUCK SAMOSAS 10

Served with spring onions & cucumber salad & hoisin sauce

FRESH HOMEMADE SOUP of the day 8

Served with crusty sourdough

GAMBAS PIL PIL 12

succulent king prawns in chilli, garlic oil and toasted sourdough

LARGE PLATES

PARMESAN CHICKEN 23

Panko breaded chicken, garlic, fresh herbs & parmesan creamy sauce. Served with sautéed new potatoes & seasonal vegetables

LAMB MEATBALL LINGUINE 25

in romesco sauce & drizzled with mint pesto

THE HOUSE PIE 25

Homemade shortcrust pastry, served with creamy mashed potatoes, seasonal veggies & our proper homemade gravy, ask staff what this week's pie is...!

CHUNKY BEEF CHILLI 23

Hearty chunks of beef slow braised with scotch bonnets & kidney beans served with basmati rice, corn chips and sour cream

TENDERLOIN PORK MEDALLIONS 25

served with wholegrain mustard mash, crispy kale, chantenay carrots & creamy whisky sauce

MUSHROOM BOURGUIGNON 24 vg

Wild forest mushrooms & Burgundy wine with homemade pickled pearl onions served with creamy tarragon mash, roasted root vegetables & crispy kale

CIOPPINO 27

Hearty Italian style stew with cod, king prawns, scallops & clams in a rich tomato, garlic & fennel broth. Served with crusty ciabatta. Delizioso!

HOUSE FAJITAS!

CHICKEN 24 / STEAK 32 / KING PRAWN 30 / VEG 22

skillet pan fired in a blend of spices with peppers, red onions, coriander & lime. Served with tortillas, cheese, guacamole, salsa, sour cream & shredded gem

8OZ RIBEYE STEAK 32

Served with shallot puree, tender stem broccoli, cherry vine tomatoes and a choice of triple cooked chips or lyonnaise potatoes

*Add two juicy king prawns 4

*Add sauce, blue cheese, mushroom or peppercorn 4

HOUSE CHEESEBURGER 19

6oz patty with lettuce & tomato, served with fries & slaw

*Add a little extra for £2 each

chilli, salsa, stilton, crispy bacon, Camembert

ROASTED CAULIFLOWER STEAK 19

with chimichurri, lemon & garlic parmentier potatoes & sweet red peppers

SMALL PLATES

HOUSE HANDCUT TRIPLE COOKED FRIES...

TRIPLE COOKED FRIES 5

CHEESY TRIPLE COOKED FRIES 6.5

BBQ DIRTY FRIES 9.5

Triple cooked chips topped with cheese, BBQ pulled pork, crispy bacon & onions, spring onions, mayo and homemade BBQ sauce

MEXICAN DIRTY FRIES 9

Triple cooked chips topped with cheese, homemade salsa, jalapenos sour cream, coriander, spring onions

NACHOS SMALL 9 LARGE 16

Add BBQ pulled pork 3/5 Add chilli 5

GARLIC BREAD 4

HOMEMADE SAUSAGE ROLL 7

SWEET POTATO FRIES 5

HOMEMADE BATTERED ONION RINGS 4

SALAD BOWL 3

COLESLAW 3

TOASTED CIABATTAS 11

served with mixed baby leaves & crisps

Upgrade your crisps to fries £3!

Bacon, Camembert & cranberry

Sweet chilli crispy chicken with guacamole

Melted Ashmore cheddar & onion chutney

Fish finger, tartar and gem lettuce

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...

DESSERTS

CHOCOLATE & DARK CHERRY PAVLOVA 9.5

SEASONAL CRUMBLE 9.5

Ask for today's flavour, with custard or 'Cheeky Cow' vanilla ice cream

COOKIE PIE 9.5

Chocolate, toffee sauce & biscuit with 'Cheeky Cow' vanilla ice cream

TRIPLE CHOCOLATE BROWNIE 9.5

Fudge brownie served with 'Cheeky Cow' ice cream of your choice

ESPRESSO PANNA COTTA 9

with white chocolate shards

PLEASE ASK STAFF FOR VEGAN OPTION OF THE WEEK

Cheese board 15

**Local artisan cheeses served with onion chutney
camembert, farmhouse Ashmore & Sussex blue**

CHEEKY COW ICE CREAM 4.5

Our deliciously creamy homemade ice cream!

Vanilla

chocolate

maple & walnut

Peach Melba topped with crushed meringue

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 a member of the team.**

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

full of happy memories...

Everything is homemade and prepared by our kitchen team.

Our roasted meats are served with fluffed potatoes roasted with rosemary &
thyme, honey glazed carrots & parsnips, braised red cabbage, cauliflower cheese,
sausage meat stuffing wrapped in bacon, Yorkshire pudding
& our 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 25

TOPSIDE OF BEEF 24

CHICKEN 22

NUT ROAST Vg 20

MIXED ROAST 30

Extra gravy jug 3

HAPPY SUNDAY!