

SUMMER 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

SOURDOUGH ROLL 5

lightly toasted & served with olive oil & balsamic glaze

STARTERS

HALLOUMI FRIES 8

With honey, soy, orange zest & toasted sesame seeds

CREAMY GARLIC MUSHROOMS 8.5

served with lightly toasted crostini

LAMB MEATBALLS 10

stuffed with feta and served with mint crème fraiche & leaves

CRISPY CHILLI BEEF 9.5

with spring onions & coleslaw

KING PRAWN PIRI PIRI £11

succulent king prawns sauteed in garlic & chilli oil, served with crostini

CRUNCHY BREADED FISHCAKES 9

With lime aioli & sweet chilli dips

SMASHED AVOCADO 8

with pico de gallo & lemon zest on toasted crostini

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...

LARGE PLATES

PARMESAN CHICKEN 22

Panko breaded chicken, Greek yoghurt infused with garlic, lemon & parmesan.
Served with new potatoes, local asparagus & a sprinkle of chives

SMOKED HADDOCK, KING PRAWN & PEA RISOTTO 24

with parmesan shavings & lemon zest

CATCH OF THE DAY 24

Fresh from The Boathouse fishermen in St Marys Bay,
ask staff for today's 'catch'

LAMB MEATBALLS 23

stuffed with feta and served with mint crème fraiche, toasted wrap,
lemon & herbed rice or skin on fries & salad

THE HOUSE PIE 23

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

BEEF CHILLI QUESADILLA 19

served with black bean rice & pico de gallo

BBQ PORK RIBS 23

slow braised in the oven to 'fall off the bone' and smothered in our
BBQ, honey & chilli sauce. Served with skin on fries & coleslaw

HOUSE SIZZLERS!

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 lemon rice & mint crème fraiche

8OZ RIBEYE STEAK 29

with house homemade triple cooked chips
field mushroom, cherry vine tomatoes & crispy onions

***add two juicy king prawns 4**

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

CLASSIC CHEESEBURGER 19

two 4oz patties with tomato, gem lettuce, gherkin & crispy onions
served with our triple cooked fries & coleslaw

HALLOUMI BURGER 17

with gem lettuce, tomato, avocado & sweet chilli sauce
served with sweet fries & coleslaw

WHOLETAIL SCAMPI 19

served with house fries, pea puree & tartare

LITE BITES

PLOUGHMAN'S

with sourdough roll, salad, pickled onion, gherkin, apple, celery & Branston
Ham 17.5

Mixed local artisan cheeses: Bowyers brie, Sussex blue, Ashmore cheddar 20

Ashmore cheddar 17.5

Ham & Ashmore cheddar 17.5

Ham & mixed local artisan cheeses 20.5

CHARCUTERIE BOARD 18

with sourdough roll, salad, pickled onion, gherkin, apple, celery & Branston

WATERMELON & FETA SALAD 17

with toasted pine nuts, red onion, rocket, lemon juice, olive oil & balsamic glaze

HOUSE TRIPLE COOKED FRIES 5.5

Load them up! Cheese 1.25, Bacon 1.25, BBQ pulled pork 3

Nachos small 8, large 14

add pulled pork 3/6

Garlic bread 4

Hot sausage roll 5

Sweet potato fries 4.5

Battered onion rings 4

Salad bowl 4

Coleslaw 3

TOASTED CIABATTAS

served with mixed baby leaves & crisps

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

Bacon, brie & cranberry 10.5

Sweet chilli chicken with guacamole 10.5

Ashmore farmhouse cheddar & onion chutney 11.5

English ham & mustard 10.5

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

Dark chocolate torte 9.5
with 'Cheeky Cow' ice cream of your choice

Cheesecake of the week 9.5
ask you server for this week's flavour...

Seasonal crumble 9.5
Ask for today's flavour, with custard or 'Cheeky Cow' vanilla ice cream

Avocado & dark chocolate vegan tarte 9.5
with raspberry sorbet

Mixed berry Eton mess 9.5
we use a variety of berries and serve what's ripe and tasty today... just ask!

Cheese board 15
Local artisan cheeses served with onion chutney
bowyers' brie, farmhouse Ashmore & Sussex blue

CHEEKY COW ICE CREAM 4.5
Our deliciously creamy homemade ice cream!

Vanilla
chocolate
maple & walnut
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 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, savoy cabbage, cauliflower cheese, sausagemeat stuffing wrapped in bacon, 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 25

TOPSIDE OF BEEF 24

CHICKEN 22

NUT ROAST Vg 20

MIXED ROAST 30

Extra gravy jug 3

HAPPY SUNDAY!