

Starters

Antipasti olive mix (GF) (VG) 4.50 / With warm ciabatta 6.50 (V)

Garlic bread 6.50 / Garlic bread with cheese 7.50 (V)

French onion soup, cheddar crostini (V) (VG option) (GF option)	7.75
Potted camembert, apple and ale chutney, ciabatta (V) (GF option)	8.50
Panko crumbed chicken goujons, sweet chilli sauce (DF)	8.00
Smoked salmon pate, toasted crumpet, grapefruit and dill dressing (GF option)	8.50
Toast Skagen, Swedish prawn cocktail on toast (GF option)	9.50
Mixed mushroom on toasted brioche, truffle oil, Grana Padano, pea shoots (V)	8.75
Duck, orange and brandy pate, ciabatta, red onion jam (GF option)	8.50
Mains	
Confit duck leg, potato gratin, French peas, port sauce (GF)	19.00
Slow cooked beef brisket, smoked mash, honey roast carrots and parsnips, red wine sauce (GF)	19.50
Chicken supreme, potato gratin, parsnip puree, mushrooms, smoked bacon, red wine sauce (GF)	19.00
Pan roasted salmon, truffle mash, spinach, wild mushroom sauce (GF)	18.50
Twice cooked pork belly, spiced red cabbage, mash, apple sauce (GF)	19.50
Roasted butternut risotto, goat's cheese, sage oil, pumpkin seeds (V) (VG option) (GF)	17.50
28-day aged 8oz Rump steak, skinny fries, roast tomato and mushroom, peppercorn sauce or garlic butter	22.50
Pub Classics	
*The Hare's cheese burger, ale onions, lettuce, gherkin, ketchup, mayo, fries, coleslaw (GF option)	16.50
Add bacon £1.50 or pulled pork £2	
Fish pie, cheddar topped mash, green vegetables	18.00
Beer battered haddock, triple cooked chips, garden peas, tartar sauce (GF option) (DF)	18.00
Macaroni cheese, truffle oil, sweet potato fries, salad (V) Add bacon £1.5 or pulled pork £2	16.50
Upgrade to sweet potato fries on any dish for £1.50	
Sides	
	4.75
Dressed salad or green vegetables (GF)	4.75
Triple cooked chips, skinny fries or mash (GF)	5.00
Curly fries	5.25
Cheesy chips or fries (GF)	6.25
Onion rings	5.75
Sweet potato fries (GF) (DF)	5.75