
SMALL PLATES

HOUSE HAND-CUT TRIPLE-COOKED FRIES

TRIPLE-COOKED FRIES • £5 GF • DF

CHEESY TRIPLE-COOKED FRIES • £6.50 GF • DF

BBQ DIRTY FRIES • £9.50 GF • DF

Triple-cooked chips topped with cheese, BBQ pulled pork, crispy bacon, onions, spring onions, mayonnaise and homemade BBQ sauce.

MEXICAN DIRTY FRIES • £9 GF • DF

Triple-cooked chips topped with cheese, homemade salsa, jalapeños, sour cream, coriander and spring onions.

NACHOS • £8 small / £14 large GF • DF

Add BBQ pulled pork £3/£5 • Add chilli £5

GARLIC BREAD • £4

HOMEMADE SAUSAGE ROLL • £7 DF

SWEET POTATO FRIES • £5 GF • DF

HOMEMADE BATTERED ONION RINGS • £4 DF

SALAD BOWL • £3 GF • DF

COLESLAW • £3 GF • DF

TOASTED CIABATTAS • £11

Served with mixed baby leaves and crisps. Upgrade crisps to fries for £3.

Bacon, Camembert & cranberry • GF

Sweet chilli crispy chicken with guacamole • DF

Melted Ashmore Cheddar & onion chutney • GF

Fish finger, tartare & gem lettuce • DF

HAVE YOU JOINED OUR LOYALTY SCHEME & MONTHLY DRAW?

Win a £50 gift voucher! Earn points every time you visit. Ask your server for details.

MAIN COURSES

PARMESAN CHICKEN • £23 GF

Panko-breaded chicken with a creamy garlic, fresh herb and Parmesan sauce. Served with sautéed new potatoes and seasonal vegetables.

LAMB MEATBALL LINGUINE • £25 GF • DF

In romesco sauce, drizzled with mint pesto.

THE HOUSE PIE • £25 DF

Homemade shortcrust pastry, creamy mashed potatoes, seasonal vegetables and proper homemade gravy. Ask the team about this week's pie.

CHUNKY BEEF CHILLI • £23 GF • DF

Slow-braised beef with Scotch bonnets and kidney beans, served with basmati rice, corn chips and sour cream.

TENDERLOIN PORK MEDALLIONS • £25 GF • DF

Wholegrain mustard mash, crispy kale, Chantenay carrots and creamy whisky sauce.

MUSHROOM BOURGUIGNON • £24 VG • GF • DF

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

CIOPPINO • £27 GF • DF

Italian-style stew with cod, king prawns, scallops and clams in a rich tomato, garlic and fennel broth. Served with crusty ciabatta.

HOUSE FAJITAS • £Chicken £24 / Steak £32 / King prawn £30 / Veg £22 GF • DF

Pan-fried with spices, peppers, red onions, coriander and lime. Served with tortillas, cheese, guacamole, salsa, sour cream and shredded gem lettuce.

8OZ RIBEYE STEAK • £32

Shallot purée, tenderstem broccoli, cherry vine tomatoes and your choice of triple-cooked chips or Lyonnaise potatoes. Add two king prawns £4; blue cheese, mushroom or peppercorn sauce £4.

HOUSE CHEESEBURGER • £19 GF • DF

6oz patty with lettuce and tomato, served with fries and slaw. Add chilli, salsa, Stilton, crispy bacon or Camembert for £2 each.

ROASTED CAULIFLOWER STEAK • £19 GF • DF

Chimichurri, lemon and garlic Parmentier potatoes and sweet red peppers.

DESSERTS

CHOCOLATE & DARK CHERRY PAVLOVA • £9.50 GF

SEASONAL CRUMBLE • £9.50 GF • DF

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

COOKIE PIE • £9.50

Chocolate, toffee sauce and biscuit with Cheeky Cow vanilla ice cream.

TRIPLE CHOCOLATE BROWNIE • £9.50 GF

Fudge brownie with your choice of Cheeky Cow ice cream.

ESPRESSO PANNA COTTA • £9 GF

With white chocolate shards.

Please ask the team about our vegan option of the week.

CHEESEBOARD • £15

Local artisan cheeses with onion chutney: Camembert, farmhouse Ashmore and Sussex Blue.

CHEEKY COW ICE CREAM • £4.50 GF

Deliciously creamy homemade ice cream: vanilla, chocolate, maple & walnut, honeycomb or Peach Melba with crushed meringue.

HOT DRINKS

Floater coffee £5 • Irish coffee £9 • Calypso coffee £8 • Baileys latte £8

A selection of teas and coffees also available.

PRIVATE DINING & FUNCTION ROOM

Available for any event, with a private garden. Bespoke catering and 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. We put every effort into creating a wonderful traditional roast dinner at the Hare & Hounds, full of happy memories.

Everything is homemade and prepared by our kitchen team.

Our roasted meats are served with rosemary- and thyme-roasted potatoes, honey-glazed carrots and parsnips, braised red cabbage, cauliflower cheese, sausage-meat stuffing wrapped in bacon, Yorkshire pudding and proper homemade gravy.

Children's portions are £5 less than the listed price and include 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 JUG OF GRAVY • £3

HAPPY SUNDAY!