

## **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)	
Sweet potato and coconut soup (VG) (GF option)	7.50
Panko crumbed chicken goujons, sweet chilli sauce (DF)	8.00
Breaded whitebait, tartar sauce	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	
Chicken supreme, potato gratin, parsnip puree, mushrooms, smoked bacon, red wine sauce (GF)	19.00
Slow cooked beef brisket, smoked mash, honey roasted carrots and parsnips (GF)	19.50
Pan roasted salmon, crushed baby potatoes, fennel gratin, caper butter (GF)	18.50
Twice cooked pork belly, creamed Savoy cabbage, mash, apple sauce (GF)	19.00
Butternut, spinach, red onion and sunflower seeds wellington, fries, tomato sauce (VG)	17.50
28-day aged 8oz Rump steak, skinny fries, roast tomato and mushroom, peppercorn sauce or garlic butter	22.50
Pub Classics	
Steak and red wine pie, mash, green vegetables, gravy	18.00
Smoked ham, two fried eggs, triple cooked chips, garden peas (GF) (DF)	16.50
*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	
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