

SPRING 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

SMALL CUP OF SOUP 4

with toasted crostini

STARTERS

SOUP of the DAY 8

With sourdough

SMOKED HADDOCK & DILL SCOTCH EGG 12

Served warm with Dijonnaise

HALLOUMI FRIES 9

With honey, soy, orange zest & toasted sesame seeds

DUCK & SPRING ONION CROQUETTE 11

with leaves & hoisin sauce

CHORIZO & MUSHROOMS 9.5

sauteed in red wine, served with lightly toasted crostini

PRAWN PIRI PIRI £12

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

PORK BELLY 27

Our pork belly takes time... Slow braised with fennel then roasted for crispy skin.
Served with bacon jam, champ mash, chantenay carrots, crispy kale
and a cider cream sauce

COD & CHIPS 22

Our nations favourite! Beer battered with local Canterbury ale & served with our
house homemade triple cooked chips, pea puree & tartare

SMOKED HADDOCK, KING PRAWN & PEA RISOTTO 27

with parmesan shavings & lemon zest

LEEK, WILD GARLIC & CHILLI LINGUINE 21

fresh locally picked Ramsons (wild garlic) offering a more subtle flavour, served
with parmesan, lemon & parsley add chicken 4 add ham 4 add king prawns 8

HAM, EGG & CHIPS 20

Roasted gammon ham with local free range fried eggs and triple cooked house fries

BEEF & PANCETTA LASAGNE 25

A hearty homemade pub classic with smoky pancetta for extra flavour.
Served with salad & garlic bread

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 34

with house homemade triple cooked chips
garlic wild mushrooms, tomato, spinach & crispy onions

***add two juicy king prawns 4**

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

HOUSE CHEESEBURGER 22

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

ROASTED CAULIFLOWER & CHICKPEA CURRY 19 vegan

with coriander rice & naan bread

HALLOUMI BURGER 19

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

WHOLETAIL SCAMPI 20

served with house fries, pea puree & tartare

LITE BITES

PLOUGHMAN'S

with sourdough roll, salad, pickled onion, gherkin, apple, celery & Branston
Ham 18.5

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

Ashmore cheddar 18.5

Ham & Ashmore cheddar 18.5

Ham & mixed local artisan cheeses 21.5

HOUSE TRIPLE COOKED FRIES 6.5

Load them up!

Cheese 1.50 Bacon 1.50

BBQ pulled pork 3.50

Nachos small 9, large 16

add pulled pork 3.50/7

Garlic bread 4.5

Hot sausage roll 5

Sweet potato fries 5

Battered onion rings 4.5

Salad bowl 4.5

Coleslaw 4

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

Fish finger, gem lettuce & tartare sauce 13.5

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
which

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

Lemon posset 9.5
with basil shortbread & raspberry coulis

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

CHEEKY COW ICE CREAM 4.5

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 27

TOPSIDE OF BEEF 26

CHICKEN 24

LOIN OF PORK 24

NUT ROAST Vg 22

MIXED ROAST 32

Extra gravy jug 3

HAPPY SUNDAY!