



The Hare & Hounds

Country Pub & Dining



EVENING MENU

STARTERS

- Soup of the Day
- Tempura king prawns, served with Sweet Chilli Dip
- Smoked Salmon with Pomegranate & Rocket Salad
- Peppered Squid Rings with Garlic and Smoked Paprika Mayonnaise
- Chicken Liver Parfait with Red Onion Marmalade
- Salmon Fishcake and Tartare Sauce
- Stilton, Pear & Red Wine Croquets with Candid Walnuts & Port Reduction (V)
- Ham Hock Fritter on a Bed of Asian Slaw

MAIN COURSES

For Steaks please see Hot Rock Menu

- Loin of Local Venison with Red Wine Jus and Fondant Potato, served with Kale & Baby Carrots
- Filo Baked Salmon and Prawn Mousse with Crushed New Potatoes & Buttered Mange Tout
- Pork Belly with Black Pudding Fritter, Grape Picker Potatoes, Celeriac Puree & Red Wine Sauce
- Beer Battered Haddock with Chips, Mushy Peas & Tartare Sauce
- Wild Mushroom Arrenchini served on a Bed of Ratatouille (V)
- Pan Fried Chicken Breast, Fondant Potatoes, Green Beans with Mushroom, Tomato & Tarragon Sauce
- Pan Fried Sea Bass Fillets with Fennel Cream Crushed New Potatoes & Mange Tout
- Steak Frites-Chargrilled Flat Iron Steak (served Pink) Garlic Butter, Frites & Salad
- Lincolnshire Sausages and Mashed Potato, Onion Gravy & Peas
- Hare & Hounds Burger, Chunky Chips with Cheese & Bacon
- BBQ Sticky Ribs with Corn on the Cob, Coleslaw & Chips.
- Chargrilled Gammon Steak with Chips, Fried Egg, Pineapple & Peas
- Side Orders Seasonal Vegetables/Chips/Onion Rings/ Side Salad

PLEASE ASK SERVER IF YOU REQUIRE ANY ALLERGEN INFORMATION

During peak busy periods, if not ordering starter, it may take up to 25-30 minutes for a main course.