

HARE & HOUNDS HOTEL

JACK HARE'S BAR SAMPLE MENU



Nibbles & Starters

Cheesy garlic bread	6.5
Warm sourdough, olives, balsamic butter	7
Nachos - baked tortilla chips, salsa, cheese, guacamole, jalapenos and sour cream	9
Soup of the day, warm bread	7.5
Rare roast beef, celeriac remoulade, mustard dressing, pickled shallot	11
Oak smoked salmon mousse, pickled fennel, toast	9
Ham hock terrine, green kraut, bagel toast	10
Pear and blue cheese salad, radicchio, honey walnuts	9
Beetroot and goat cheese tart, balsamic reduction, watercress	7.5

To share

Crispy lime and coriander chicken tacos, Monterey jack, crispy onions	8 16
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Seafood:

Oak smoked salmon mousse, gurnard goujons, crispy bubble prawns, taramasalata, chipotle mayonnaise, baby leaves, crusty bread	21
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Antipasti:

Classic hummus, roasted peppers, olives, blush tomatoes, charred halloumi, pickled fennel, flatbread, baby leaves	20
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Mains

Beer battered fish and chips, mushy peas, tartare sauce	16.5
Jack Hare's recipe beef burger; bacon, South Carolina mustard sauce, Swiss cheese, baby gem, tomato, onion and chips	18.5
Bacon wrapped faggots, mashed potatoes, peas and gravy	16.5
28 day aged sirloin steak, chips, slow roast tomato, buttered mushroom, rocket, bone marrow butter	25
Pumpkin gnocchi, artichoke, pear, salted almonds, pickled mushrooms, Oxford blue	17

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Grilled fillet of bream, crushed potatoes, seasonal vegetables, lemon and herb butter	18
Homemade corned beef hash, fried egg, spinach, grain mustard sauce	17
Wild mushroom, chestnut, mascarpone & chicory pasta, rocket and pumpkin seed salad	16

Sides

Chips 4 | Sweet potato fries 5 | Buttered seasonal vegetables, smoked almonds 4.5
| Beetroot, rocket and feta salad 5 | Buttery mash 5

Open Sandwiches *(Available 12 noon - 6pm - On flat rye bread with veg crisps)*

Roast pepper, courgette and olive melt	8.5
Crispy chicken, guacamole and jalapeno, sour cream	8
Oak smoked salmon, green kraut and beetroot	9
Rare roast beef, feta, balsamic and watercress	9
Croque Monsieur (not open)	8.5

Desserts

Set cranberry and rosemary custard, sweet chestnut, winter spice shortbread	8
Chocolate and hazelnut gateaux, bitter orange sorbet	9.5
White chocolate and passionfruit parfait, blood orange sauce	8.5
Rhubarb, almond and vanilla rice pudding, pomegranate molasses, demerara crumble	8
Mini rum baba, vanilla cream, poached pineapple	5.5
English brie, chutney and crackers	9.5
Selection of homemade ice cream and sorbet	2 per scoop

Sunday lunch roasts 16.5

Please also see our daily specials board