

THE HARE

SUNDAY

NIBBLES

Mark's Cotswold crunch bread, Netherend butter £6.5
Calamari, garlic mayonnaise £8
Mammoth Gordal olives £3.5
Marcona almonds £3.5

STARTERS

Old Spot scotch egg, mustard mayo £8.5
Roasted parsnip, curry & coriander soup, warm rye loaf £6.5
Duck liver parfait, red onion chutney, brioche £7.5
Pressed Ham Hock & parsley terrine. courgette piccalilli, brioche £7.5
Local asparagus, crispy egg, parmesan, lemon & truffle oil £8
'Salt Pig' charcuterie board, Marcona almonds, olives, cornichons, sourdough £15

MAINS

Roast beef, roasties, Yorkshire pudding, cauliflower cheese, spring veg, gravy £23
Paddock Farm cheeseburger, caramelised onions, fries £17.5
Roast leg of spring lamb, cauliflower cheese, spring veg, mint sauce, gravy £21
Roast vegetable, sweet potato & lentil dhal, jasmine & coriander rice, raita £17
Caesar salad, anchovies, parmesan, crispy bacon, croutons £15.5

SIDES

Fries £5
Baby gem, truffle & parmesan salad £6
Cauliflower cheese £6
Macaroni cheese £6
Tenderstem broccoli, herbs & hazelnut £6

DESSERTS

Affogato, Biscotti £6
Iced white chocolate & praline parfait, chocolate soil, toffee sauce £8
Warm treacle tart, clotted cream ice cream £8
Bramley apple & cinnamon crumble, vanilla ice cream £8
Ice Cream – vanilla, chocolate, rum & raisin, honeycomb £3
Sorbet – passionfruit, raspberry, lemon, mango £3
Coconut & chocolate truffles £3
Petit four - Florentine, white chocolate fudge, coconut & chocolate truffle £5
British cheeses - Golden Cross, Black Bomber cheddar, Stilton, grapes, chutney,
quince & crackers
1 cheese - £7 2 cheeses - £9 3cheeses- £12

Please let us know if you have any dietary requirements

An optional 12.5% will be added to your bill

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WINE LIST

SPARKLING

	125ml	Bottle
Crémant de Bourgogne, Oedoria, France	£9	£54
Ponte di Riatlo Prosecco, Italy	£7	£30
Joseph Perrier Cuvee Royal NV, Champagne		£60
Joseph Perrier Rose, Champagne		£80
Joseph Perrier Vintage 2008, Champagne		£120

WHITE

	175ml	250ml	Bottle
Allamada, Pinot Grigio, Italy	£6.5	£8.5	£25
Vigneti Romio, Trebbiano, Italy	£7	£9	£27
Senorio de Bocos Verdejo Tierra del Vino de Zamora, Spain	£7	£9.5	£29
Duc de Morny, Picpoul de Pinet, France	£8	£10.5	£32
Makutu, Sauvignon Blanc, New Zealand	£9	£12.5	£37
De Bartoli La Boheme, Pinot Gris, Italy			£42
Alice, Verdeca, Italy			£43
Lagar de Bouza, Albarino, Spain			£45
Vigna Lenuzza, Indigenously Malvasia, Italy (Organic)			£54
Macon-Fuisse, Domaine Vessigaud, France			£57
Phillipe Raimbault, Sancerre Les Gordons, France			£58
Saint Veran, Chardonnay, Domaine De La Creuze Noir, France			£62

MAGNUM

			Bottle
Rimauresq Cru Classe, Cotes de Provence Rose			£95
Chablis, Domaine Garnier, France			£95
Passimiento, Baglio Gibellina, Italy			£95

ROSE

	175ml	250ml	Bottle
Preignes Les Vieux, Grenache Rose, France	£8	£10	£29
Domaine de Jale, Cotes de Provence, France	£9.5	£12.5	£37

RED

	175ml	250ml	Bottle
Calusari, Pinot Noir, Romania	£7	£9	£26
Vigneti Romio, Sangiovese Superiore Riserva, Italy	£7	£9.5	£27
Montepulciano D'Abruzzo, PEMO, Italy	£7.5	£10	£29
Chateau Nicot, Merlot Cabernet Sauvignon, Bordeaux	£8	£10.5	£31
Nieto, Malbec, Argentina	£8.5	£11.5	£34
Carmel Joseph, Corbieres, Syrah Grenache Carignan, France	£8.5	£12	£35
Paternina Banda Azul, Rioja Crianza, Spain	£8	£11.5	£33
MonPlezy, La Huppe, Languedoc, France (Organic)			£36
Cotes du Rhone, Domaine Pasquiers, France (Organic)			£37
Fleurie La Madone, Domaine Gilles Coperet, France			£49
Villages Elégance Beaujolais, Domaine des Combiers, Laurent Savoye, France			£54
Langhe Roccardo DOC Rocche Costamagna Nebbiolo, Italy			£66
Classico Riserva Vignaparco Chianti, Casa Emma, Italy (Organic)			£72
Clos de la Cure, St-Emilion Grand Cru, Bordeaux			£78

BIN-ENDS

Dominique Gruhier, Bourgogne Epineuil, Grand Auxerrois			£35
Chateau Sigognac, Medoc, Bordeaux			£39
San Fiorenzo Bolgheri 'Super Tuscan', Italy			£42

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SUNDAY GF/DF

All dishes with bread can be swapped for a Gluten Free option. Please let us know when you order if you'd prefer a dairy free or gluten free option.

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Mark's Cotswold crunch bread, Netherend butter DF no butter £6.5
Calamari, garlic mayonnaise DF £8
Mammoth Gordal olives GF/DF £3.5
Marcona almonds GF/DF £3.5

STARTERS

Old Spot scotch egg, mustard mayo DF £8
Roasted parsnip, curry & coriander soup, warm rye loaf GF toast £6.5
Duck liver parfait, red onion chutney DF / GF toast £8.5
Pressed Ham Hock & parsley terrine. courgette piccalilli, brioche GF toast £7.5
'Salt Pig' charcuterie board, Marcona almonds, olives, cornichons, sourdough DF/ GF £15

MAINS

Roast beef, roasties, spring veg, gravy GF/DF £23
Caesar Salad, anchovies, parmesan, crispy bacon, croutons GF no croutons DF no parmesan £15.5
Cheeseburger, caramelised onions, fries DF without cheese GF bun £17.5
Roast leg of spring lamb, cauliflower cheese, spring veg, mint sauce, gravy GF/ DF£21
Roasted vegetable, sweet potato, lentil & spinach dhal, jasmine & coriander rice, raita £17 GF / DF no raita

SIDES

Fries GF/DF £5
Baby gem, truffle & parmesan salad GF/DF no parmesan £6
Smashed minted peas GF/DF no butter £6
Tenderstem broccoli, herbs & hazelnut £6

DESSERTS

Affogato, almond biscotti GF without biscotti/DF vegan vanilla ice cream £6
Iced white chocolate & praline parfait, chocolate soil, toffee sauce GF £8
Ice Cream – vanilla, chocolate, rum & raisin, honeycomb, GF £3
Sorbet – passionfruit, raspberry, lemon, mango GF/DF £3
Coconut & chocolate truffles GF £3
Petit Fours - coconut & chocolate truffle, white chocolate fudge GF £5
British cheeses – Golden Cross, Black Bomber cheddar, stilton, grapes, chutney, quince GF
1 cheese - £7, 2 cheeses - £9 , 3 cheeses - £12 GF

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