

THE HARE

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
Roast parsnip, curry & coriander soup, warm rye loaf £6.5
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

Slow cooked lamb shoulder pie, mash, tomato, thyme & leek £20
Aged Paddock Farm ribeye steak, fries, bearnaise or peppercorn sauce, watercress £29
Aged Paddock farm flat iron steak, fries. bearnaise or peppercorn sauce, watercress £24
Roast vegetable, sweet potato, lentil & spinach dhal, jasmine & coriander rice, raita £17
Paddock Farm cheeseburger, caramelised onions, fries £17.5
Caesar salad, anchovies, parmesan, crispy bacon, croutons £15.5
Crispy beef, shredded raw vegetables salad, soya, ginger, sesame seed, coriander £18
Free range chicken, parma ham, spinach gnocchi, smoked bacon & peas £19

SIDES

Fries £5
Smashed minted peas £6
Macaroni cheese £6
Cauliflower cheese £6
Baby gem, truffle & parmesan salad £6
Tenderstem broccoli, herbs & hazelnuts £6

Please let us know if you have any dietary requirements

An optional 12.5% will be added to your bill

THE HARE

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 |
| Passimientto, 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 |
| Uco Valley Mendoza, Malbec, Argentina | £8.5 | £11.5 | £34 |
| Calmel 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

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

THE HARE

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.

NIBBLES

Marks Cotswold crunch bread, Netherend butter DF no butter £6.5

Calamari, garlic mayonnaise DF £8

Marcona almonds DF / GF £3.5

Mammoth Gordal olives DF / GF £3.5

STARTERS

Roast parsnip, curry & coriander soup, warm rye loaf GF toast £ 6.5

Pressed Ham Hock & parsley terrine, courgette, piccalilli, brioche GF toast £7.5

'Salt pig' charcuterie board, Marcona almonds, olives, cornichons, sourdough GF no bread / DF £15

MAINS

Caesar salad, anchovies, parmesan, crispy bacon, croutons GF no croutons/ DF no parmesan £15.5

Roast vegetable, sweet potato, lentil & spinach dahl, jasmine & coriander rice, raita £17 GF / DF no raita

Aged Paddock Farm ribeye steak, fries, bearnaise or peppercorn sauce, watercress GF / DF no sauce £29

Aged paddock farm flat iron steak, fries, bearnaise or peppercorn sauce, watercress £24 GF/DF no sauce

Paddock Farm cheeseburger, caramelised onions, fries DF no cheese /Gluten Free bun £17.5

Crispy beef, shredded raw vegetables salad, soya, ginger, sesame seed, coriander £18 DF/GF

Free range chicken, parma ham, spinach gnocchi, smoked bacon & peas £19 GF no gnocchi

SIDES

Fries GF/DF £5

Smashed minted peas GF/DF £6

Baby gem, truffle & parmesan salad GF/DF no parmesan £6

Tenderstem broccoli herbs & hazelnuts DF no butter/GF £6

DESSERT

Affogato, almond biscuit GF no biscuit/DF vegan vanilla ice cream £6

Iced white chocolate & praline parfait, chocolate soil, toffee sauce GF £8

Coconut & chocolate truffles GF £3

Ice Cream – vanilla, chocolate, rum & raisin, honeycomb GF £3

Sorbet – passionfruit, raspberry, lemon DF/GF £3

British cheeses –Grapes, chutney, quince & crackers GF no crackers

Golden Cross, Black Bomber, Stilton

1 Cheese - £7, 2 Cheeses - £9, 3 Cheeses - £12

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