



SAMPLE MENU

All our food is freshly prepared using seasonal local produce where possible.

Starters

- Otis & Belle Sourdough, Netherend Butter £6
- Marcona Almonds £3.5
- Mammoth Gordal Olives £3.5
- Calamari, Garlic Mayonnaise £8.5
- Old Spot Scotch Egg, Mustard Mayo £9
- Roasted Spiced Parsnip, Apple & Coriander Soup, Sourdough £7.5
- Green Pea, Parmesan & Mint Arancini, Watercress & Pea Shoots £7.5
- Ham Hock & Parsley Terrine, Piccalilli, Brioche Loaf £8
- Salt Pig Charcuterie Board, Marcona Almonds, Olives, Cornichons, Sourdough £17

Mains

- Steak, Kidney & Onion Pie, Mash, Thyme, Leek & Red Wine Sauce £23
- Paddock Farm 28 Dry Aged Ribeye Steak, Watercress, Fries, Bearnaise or Peppercorn Sauce £30
- Paddock Farm Cheeseburger, Caramelised Onions, Tomato, Gem, Fries £19
- Crispy Beef, Shredded Raw Vegetable Salad, Soya, Ginger, Sesame Seed, Coriander £21
- Sweet Potato, Spinach, Lentil & Aubergine Dhal, Jasmine & Coriander Rice, Raita £17.5
- Caesar Salad, Gem, Parmesan, Bacon, Croutons & Anchovies £16.5
- Tamworth Slow Cooked Pork Belly, Smoked Bacon, Peas, Gnocchi £19.5

Sides

- Fries £5
- Macaroni Cheese £6
- Crispy Potatoes £6
- Cauliflower Cheese £6
- Baby Gem, Truffle & Parmesan Salad £6.5
- Tenderstem, Herb Butter & Hazelnuts £6.5
- Padron Peppers & Sea Salt £6

Please let us know if you need any allergen information.

A discretionary 12.5% service charge will be placed on your bill.

All prices include VAT.

If you enjoyed The Hare, then please try our other pubs The Crown at Church Enstone and The Kingham Plough.



THE HARE

MILTON-U-WYCHWOOD

Crémant de Bourgogne, Oedoria, France	£11	£56
Dea Del Mare Prosecco, Italy	£9	£37
Joseph Perrier Cuvee Royal NV, Champagne		£80
Joseph Perrier Rose, Champagne		£110
Joseph Perrier Vintage 2008, Champagne		£140

White	175ml	Carafe 350ml	Bottle
El Tesoro, Verdejo, Spain	£7	£14	£27
Ke Bonta, Cortese, Italy	£7	£14	£28
Vigneti Romio, Trebbiano, Italy	£7.5	£15	£29
Duc de Morny, Picpoul de Pinet, France	£9	£18	£35
Villa Blanche, Chardonnay, France	£9.5	£19	£37
Makutu, Sauvignon Blanc, New Zealand	£11	£22	£39
Lagar de Bouza, Albarino, Spain			£55
Le Bois du Cerf, Vermentino, Corsica			£58
Saint Veran, Chardonnay, Domaine De La Creuze Noir, France			£67
Phillipe Raimbault, Sancerre Les Godons, France			£68
Les Chanoines, Chablis, France			£74

Rose	175ml	Carafe 350ml	Bottle
Preignes Les Vieux, Grenache Rose, France	£8.5	£16	£33
Les Cabotines, Joel Delaunay, France	£9	£18	£35
Domaine de Jale, Cotes de Provence, France			£48

Red	175ml	Carafe 350ml	Bottle
Evaristo, Portugal	£7	£14	£27
Vigneti Romio, Sangiovese Superiore Riserva, Italy	£7.5	£15	£29
Calusari, Pinot Noir, Romania	£8	£16	£31
Chateau Nicot, Merlot- Cabernet Sauvignon, Bordeaux	£9	£18	£35
Los Haroldos, Malbec, Argentina	£9.5	£19	£37
Quinta Vista, Lisbon			£33
Cotes du Rhone, Le Pavillon, Chateau Beauchene, France			£37
Lionheart of the Barossa, Shiraz, Dandelion Vineyards, Australia			£42
Valserrano, Rioja Crianza, Bodegas De La Marquesa, Spain			£44
Fleurie La Madone, Domaine Gilles Coperet, France			£53
Langhe Roccardo DOC Rocche Costamagna Nebbiolo, Italy			£58
Classico Riserva Vignaparco Chianti, Casa Emma, Italy Organic			£71

Non-Alcoholic Wine

ALT Sparkling Chardonnay, Organic 200ml		£11
Wednesday's Domaine, White Dignant, 750ml		£27
Wednesday's Domaine, Rose Elan, 750ml		£29