



SUNDAY 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
- Curried Parsnip, Apple & Coriander Soup, Bread £7.5
- Green Pea, Parmesan & Mint Arancini, Watercress & Pea Shoots £7.5
- Pressed Gressingham Duck Terrine, Red Onion & Orange Compote, Brioche Loaf £8
- Salt Pig Charcuterie Board, Marcona Almonds, Olives, Cornichons, Sourdough £17

Mains

- Sirloin of Beef, Roasties, Yorkshire Pudding, Cauliflower Cheese, Spring Veg, Onion Jus £24
- Paddock Farm Cheeseburger, Caramelised Onions, Fries £19
- Crispy Beef, Raw Vegetable Salad, Soya, Ginger, Sesame Seed, Coriander £21
- Sweet Potato, Spinach, Lentil & Aubergine Dhal, Jasmine & Coriander Rice, Raita £17.5
- Ceaser Salad, Gem, Parmesan, Bacon, Croutons & Anchovies £16.5
- Steak, Kidney & Onion Pie, Fries, Thyme, Leek & Onion Jus £23

Sides

- Fries £5
- Cauliflower Cheese £6
- Tenderstem, Herb Butter & Hazelnuts £6.5
- Baby Gem, Truffle & Parmesan Salad £6.5

Puddings

- Affogato, Almond Biscuit £6.5
- Apple & Blackberry Crumble, Clotted Cream Ice Cream £8
- White Chocolate & Raspberry Cheesecake, Biscotti Crumb £8
- Warm Treacle Tart, Vanilla Bean Ice Cream £8
- Coconut & Chocolate Truffles £3
- Petit Four £6
- Coconut & Chocolate Truffle, White Chocolate Fudge, Florentine, Amaretti Biscuit Ice Cream – Vanilla, Chocolate, Strawberry, Clotted Cream, Rum & Raisin £3.5 each
- Sorbet – Mango, Raspberry, Lemon £3.5 each
- British Cheeses – Chutney, Apple & Crackers
- Godminster, Cropwell Bishop Stilton, Golden Cross
- 1 Cheese - £7, 2 Cheeses - £9, 3 Cheeses - £12

Please let us know if you need any allergen information.

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



THE HARE

MILTON-U-WYCHWOOD

Crémant de Bourgogne, Oedoria, France	£11	£56
La Vie, Ventiveni, Lambrusco Rosso	£9.5	£38
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
Vigneti Romio, Sangiovese Superiore Riserva, Italy	£7.5	£15	£29
Calusari, Pinot Noir, Romania	£8	£16	£31
Quinta Vista, Lisbon	£8.5	£17	£33
Chateau Nicot, Merlot- Cabernet Sauvignon, Bordeaux	£9	£18	£35
Los Haroldos, Malbec, Argentina	£9.5	£19	£37
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



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.

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

Starters

Otis & Belle Sourdough, Netherend Butter DF no butter £6

Marcona Almonds GF/DF £3.5

Mammoth Gordal Olives GF/DF £3.5

Calamari, Garlic Mayonnaise DF £8.5

Curried Parsnip, Apple & Coriander Soup, Bread GF £7.5

Pressed Gressingham Duck Terrine, Red Onion & Orange Compote, Brioche Loaf GF Brea £8

Salt Pig Charcuterie Board, Marcona Almonds, Olives, Cornichons, Sourdough GF no bread/ DF £17

Mains

Sirloin of Beef, Roasties, Spring Veg, Onion Jus GF/DF £24

Paddock Farm Cheeseburger, Caramelised Onions, Fries GF bread £19

Crispy Beef, Raw Vegetable Salad, Soya, Ginger, Sesame Seed, Coriander GF/DF £21

Ceaser Salad, Gem, Parmesan, Bacon, Croutons & Anchovies GF no croutons/DF no parmesan £23

Sweet Potato, Spinach, Lentil & Aubergine Dhal, Jasmine & Coriander Rice, Raita GF/ DF no yogurt £17.5

Sides

Fries GF/DF £5

Baby Gem, Truffle & Parmesan Salad GF/DF no parmesan £6.5

Tenderstem, Herb Butter & Hazelnuts DF no butter/ GF £6.5

Puddings

Affogato, Almond Biscuit GF no biscuit/ DF vegan vanilla ice cream £6.5

Coconut & Chocolate Truffles GF £3

Ice Cream – Vanilla, Chocolate, Strawberry, Clotted Cream, Rum & Raisin GF £3.5 each

Sorbet – Mango, Raspberry, Lemon DF/GF £3.5 each

British Cheeses – Chutney, Apple & Crackers GF no crackers

Godminster, Cropwell Bishop Stilton, Golden Cross

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



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

Crémant de Bourgogne, Oedoria, France	£11	£56
La Vie, Ventiventi, Lambrusco Rosso	£9.5	£38
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
Vigneti Romio, Sangiovese Superiore Riserva, Italy	£7.5	£15	£29
Calusari, Pinot Noir, Romania	£8	£16	£31
Quinta Vista, Lisbon	£8.5	£17	£33
Chateau Nicot, Merlot- Cabernet Sauvignon, Bordeaux	£9	£18	£35
Los Haroldos, Malbec, Argentina	£9.5	£19	£37
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