

HARE ON THE GREEN

EVENING MENU

Served 5pm – 9pm

We cater for Plant Based (PB) diets and other dietary requirements or allergies. Please ask a member of staff if you have any queries about suitable options on our menu

STARTER

Halloumi fries served with chilli jam	£6
Smoked salmon pate served with rye crackers	£6.50
Warm ham hock served on bread with honey butter and pistachio salt	£6.50
Roasted tomato confit and basil (V) with goat's cheese on warm bread	£5.50
Pork belly served with pickled carrots	£7.50

Salads

Garden salad (PB)	£6/£8
Beetroot, blood orange and coconut yoghurt (V)	£6.50/£9
Serrano ham or halloumi (V) with smoked grapes and roasted fennel	£7/£10.50

To Share

Burrata, tomato, basil with bread (V)	£12
Hummus, babaganoush, beetroot yoghurt, olives and bread (V)	£12

MAINS

Steak with chips, tomato and mushroom & peppercorn, mushroom or blue cheese sauce: 10oz rib-eye £18.50, 8oz fillet £24, vegan steak (PB) £12	
BBQ grilled pork chop served with apple compote with chips and salad	£16
Wild sea trout with roast cauliflower puree, broccoli and tahini yoghurt	£17
Sea bass branzino with rosemary potatoes	£16
Pasta in an artichoke and spinach sauce (PB)	£13
Confit duck leg with grilled veg, peach salad and pomegranate sauce	£17
Sweet potato cake with grilled vegetables tossed in harissa (PB)	£13

DESSERT

Affogato, vanilla ice cream with almond cracker, espresso and amaretto	£5
Caramel cheesecake (GF)	£5.50
Chocolate cake with white chocolate filling and hot chocolate sauce	£6
Grilled BBQ pineapple served with ice cream (PB)	£6
Choice of 3 scoops of ice cream	£4.50
Cheese board with your choice of 3 cheeses	£8