

FOOD

menu

STARTERS

Breaded white bait 10
Served with a homemade tartar sauce.

Soup of the day (gf) 8
Served with a warm crusty roll.

Creamy garlic mushrooms 9
Served with a warm crusty roll.

Garlic & chilli King Prawns (gf) 10
Served with a warm crusty roll.

Mini oven baked camembert (gf) 10
With onion chutney.

Pate of the day 9
With a onion chutney & warm crusty bread.

MAIN MENU

Sirloin steak (gf) 32
Hand carved steak with chips & peppercorn sauce & salad.

Beer battered fish 17
Served with chunky chips & tartar sauce.

Pie of the day 18
Served with either mash potato or chips, vegetables & gravy.

Fish pie 19
House made fish pie topped with cheesy mash potato & vegetables.

Liver & Bacon (gf) 18
Pan fried liver & bacon with fried onions, mash potato, vegetables & a rich gravy.

Pork stroganoff 18
Served with rice or tagliatelle.

Mac n cheese 17
Our own cheese sauce with truffle, mustard & marmite served with salad.
Add bacon for an extra £3

Red chicken or tofu Thai curry 18
Served with rice and prawn crackers.

Green pesto pasta 15
Fresh tagliatelle with parmesan cheese.
Add chicken for £3 extra

Vegan pie 18
Served with chips or mash potato, vegetables & vegan gravy.

Honey glazed ham 17
Served with two eggs & chips.

SIDES

Battered halloumi fries 10

Loaded fries 9
With cheese & bacon.

Mac n cheese 8

Breaded chicken strips 8

Garlic bread 6

Garlic cheese bread 8

Onion rings 6

Chips 5

Cheesy chips 7

Side salad 6

BURGERS

Hare & Hounds (gf) 17
Beef patty topped with bacon & cheese, a burger sauce, fries & slaw.

Vegan moving mountain (gf) 16
Vegetable vegan burger with a burger sauce, fries & slaw.

Halloumi (gf) 17
Halloumi cheese, sweet chilli, fries & slaw.

Breaded chicken & pesto 17
Breaded chicken breast with green pesto mayo, fries & slaw.

DESSERTS 10

Terry's chocolate orange brownie.
With vanilla ice cream.

Treacle tart
With vanilla ice cream.

Sticky toffee pudding
Served with cream, ice cream or custard.

Cherry blondie
With cream or ice cream

Cheesecake of the day

HARE & HOUNDS

PLEASE SPEAK TO A TEAM MEMBER ABOUT INGREDIENTS & ALLERGIES.