

# HARE & HOUNDS HOTEL

## SAMPLE BEAUFORT RESTAURANT MENU



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Sourdough bread and balsamic butter 1.5 pp

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### Starters

Cream of carrot & caraway soup, feta & orange fritter 8

Rare roast beef, celeriac remoulade, mustard dressing, pickled shallot 11

Salmon gravadlax, horseradish jelly, fennel, rocket, orange gel 10

Salt baked beetroot, goat curd, hazelnut butter, crispy sage 9

Seared pigeon breast, burnt onion, black pudding, blackberry sauce 9.5

Ham hock terrine, green kraut, bagel toast 10

Pear & blue cheese salad, radicchio, honey walnuts 9

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### Mains

Pork tenderloin, caramelised apple, fondant potato, brandy cream sauce 18

Loin of venison, slow cooked suet pudding, mashed potato, turnip, red cabbage 26

Beaufort fish pie with crayfish, creamy mash & seasonal vegetables 19

Fillet of pollock, smoked potato, fennel, courgettes, bouillabaisse sauce 20

Pumpkin gnocchi, artichoke, salted almonds, pickled mushrooms, Oxford Blue 18

For 2 to share: Marinated & grilled spatchcock guinea fowl, garlic potato terrine, bacon sprouts, herb gravy (45 minutes) 45

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### From the Grill...

28 day aged sirloin steak, skin on chips, slow roast tomato, buttered mushroom, rocket, bone marrow butter 25

Grilled fillet of bream, crushed potatoes, seasonal vegetables, lemon and herb butter 18

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### Sides

Chips 4 | Sweet potato fries 5 | Buttered seasonal vegetables, smoked almonds 4.5  
Beetroot, fennel and feta salad 5 | Buttery mash 5

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### Desserts

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| Set cranberry & rosemary custard, sweet chestnut, winter spice shortbread      | 8    |
| Chocolate & hazelnut gateaux, bitter orange sorbet                             | 9.5  |
| White chocolate & passionfruit parfait, blood orange sauce                     | 8.5  |
| Rhubarb, almond & vanilla rice pudding, pomegranate molasses, demerara crumble | 8    |
| Mini rum baba, vanilla cream, poached pineapple                                | 5.5  |
| Cotswold cheese board, apple chutney, grapes, celery and biscuits              | 10.5 |

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Tea or coffee with petit fours 4.75 pp



Please note: the prices and items listed on these menus are subject to change, and occasionally it is not possible to reflect this immediately on the website. We apologise if any inconvenience is caused.

An optional 10% service charge is automatically added to all bills and shared equally among all staff.