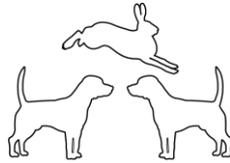


# SAMPLE MENU



## THE HARE & HOUNDS HOTEL

At The Hare & Hounds Hotel we're passionate about food; our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly cooked dishes every time.

### STARTERS

White onion soup (v) mature Cheddar cheese scone, truffle oil	7.00	Isle of Wight tomato salad (pb) tomato broth, summer herbs	8.00
Ham hock terrine Bramley apple & fig chutney, toasted sourdough	7.00	Devonshire crab & lobster ravioli native lobster bisque, courgette duxelle, herbs	10.00
Marinated tiger prawns grilled sourdough	8.00		

### MAINS

Grouse Scottish grolles, celeriac, spinach & jus	22.00	Butter poached lemon sole warm English garden salad, salsa verde	23.00
Cornish loin of hake St Austell bay mussel, clam & samphire broth hasselback potatoes	21.00	6oz Fillet of beef triple cooked chips, roasted tomato, baked field mushroom, Béarnaise sauce	28.00
Texel cannon of lamb mash, broad beans, samphire, salsa verde	24.00	12oz on the bone Sirloin steak triple cooked chips, roasted tomato, baked field mushroom, Béarnaise sauce	27.00
Thai Green curry (pb) bok choy, baked cashews, spring onion, steamed Basmati rice	15.50	English garden salad (v) add chicken quail eggs, salad cream & herbs	11.00 / 14.50

### SHARING

28-day dry aged Côte de boeuf to share triple cooked chips, roasted tomato, baked field mushroom Béarnaise sauce	60.00	St Austell bay mussels to share marinière sauce, sea herbs, skin on fries	28.00
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### SIDES

Hasselback potatoes (pb)	4.00	British green salad (pb)	4.00
Triple cooked chips, hollandaise mousse (v)	4.00	Apple, fennel & watercress slaw (pb)	4.00
Broad beans, samphire & English peas (v)	4.00		

### DESSERTS

English strawberries clotted cream ice cream, elderflower, burnt meringue	8.00	Molasses, date & hops sticky toffee pudding (v) toffee sauce, vanilla ice cream	7.00
Valrhona Caramelia chocolate (v) chocolate soil, caramelised white chocolate	8.00	Selection of Cheeses Cornish Yarg, Cotswold Brie and Baron Bigod, crackers, chutney, fruit	11.00
Raspberry mille-feuille (pb) coconut cream, toasted pistachios	8.00	British summer berry & lemon pavlova (v) to share	12.00



COTSWOLD INNS & HOTELS

OPTIONAL SERVICE CHARGE 10%

(v) – vegetarian (pb) – plant based

Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask. We are very grateful for any feedback. If we have not lived up to expectations, the service charge will be removed and every effort will be made to redeem ourselves