

SAMPLE MENU



THE HARE & HOUNDS HOTEL

Here 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	Marinated tiger prawns grilled sourdough	8.00
Devonshire crab & lobster ravioli native lobster bisque, courgette duxelle, herbs	10.00	Smashed avocado (v) toasted sourdough, summer tomatoes, chilli, poached egg	6.50

SANDWICHES

Grilled chicken, avocado & pesto mixed herbs & leaves, vegetable crisps	9.00	Heritage tomato, avocado & spinach (pb) mixed herbs & leaves, vegetable crisps	7.00
London Porter smoked salmon mixed herbs & leaves, vegetable crisps	8.50	Devonshire crab roll avocado, apple, skin on fries	11.50

MAINS

Cornish loin of hake St Austell bay mussel, clam & samphire broth, hasselback potatoes	21.00	Cornfed chicken schnitzel apple, fennel & watercress salad	16.00
Frontier battered haddock and chips mushy peas, tartare sauce, lemon	16.00	St Austell bay mussels to share marinière sauce, sea herbs, skin on fries	28.00
Thai green curry (pb) bok choy, baked cashews, spring onion, steamed basmati rice	15.50	Chalcroft Farm beef burger HSB gouda, lettuce, tomato, pickled red onions, secret sauce, skin on fries	16.00
English garden salad (v) add chicken quail eggs, salad cream & herbs	11.00 / 14.50	6oz fillet of beef triple cooked chips, roasted tomato, baked field mushroom Béarnaise sauce	28.00

SIDES

Hasselback potatoes (pb)	4.00	British green salad (vg)	4.00
Skin on fries (v)	4.00	Apple, fennel & watercress slaw (vg)	4.00
Broad beans, samphire & English peas (vg)	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	7.50	Selection of Cheeses: Cornish Yarg, Cotswold Brie and Baron Bigod crackers, chutney, fruit	11.00
Raspberry mille-feuille (pb) coconut cream, toasted pistachios	9.00	British summer berry & lemon pavlova (v) to share (v)	12.00



COTSWOLD INNS & HOTELS

(v) – vegetarian (pb) – plant based

OPTIONAL SERVICE CHARGE 10%

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