

A LA CARTE MENU

HARE & HOUNDS

NEWBURY

WHILE YOU WAIT

Nocellara olives on ice £4.50

Crispy fried whitebait, tartar sauce & lemon £4.50

Selection of sour dough rolls, salted butter, aged balsamic £ 5.00

LIGHT BITES / SANDWICHES

Available daily from 12pm – 5pm. Available on Gluten Free Bread

Ham hock and tomato rarebit with Lincolnshire Poacher Cheddar on toasted sourdough £8.95

Open beetroot & goat's cheese ciabatta sandwich, watercress £8.95

Smoked salmon, crushed avocado on toasted sourdough with poached egg £9.95

Roast autumn vegetable quinoa salad, crispy kale, pomegranate, chicory £12.95

STARTERS

A mix of British classics and some of our signature dishes, with some occasional influences from abroad.

Homemade seasonal soup, ciabatta, salt & oil £5.95

Baked beetroot & whipped goat's cheese salad, watercress & pumpkin seeds £6.75

Game terrine, blackcurrant jelly, toasted brioche, celery & grape salad £8.50

Grosvenor Collection prawn cocktail, spicy bloody Mary sauce, avocado, cucumber, iceberg lettuce, wedge of lemon, brown bread and butter £8.95

Pigeon Kiev, celeriac puree, balsamic fig £8.95

Smoked mackerel rilette, cucumber jelly, radicchio, orange gel £8.95

GROSVENOR HANDMADE SIGNATURE PIES

Grosvenor Collection slow cooked shepherd's pie, Worcester sauce, piped Parmesan Cheddar mashed potato, vegetables £13.95

Fish Pie with salmon, haddock and prawns topped with a creamy mash served with minted peas and beans £14.95

Please inform us if you have any dietary or allergy requirements.

FROM BRITISH FARMS

Grosvenor Collection slow cooked shepherd's pie, Worcester sauce,
piped Parmesan Cheddar mashed potato, vegetables £13.95

Fish Pie with salmon, haddock and prawns topped with a creamy mash
served with minted peas and beans £14.95

Slow roasted pork belly, black pudding croquette, carrot puree, roasted shallots £18.95

Duck duo, Barbury duck breast, confit leg bonbons, fondant potato, caramelised onion puree, jus £19.95

All our beef is farmed to the best standards, sourced from local Berkshire farms and aged for at least 28 days
Prime rump steak, 230g, watercress & pickled shallot salad, roasted field mushroom, peppercorn sauce, fries £19.50

Prime grass-fed rib eye steak, 230g, watercress & pickled shallot salad, roasted field mushroom, fries £24.95

SAUCES

Rosemary infused Diane sauce £2.50 / Blue cheese sauce £3.50
Classic peppercorn £2.50 / Grosvenor house butter £2.50 / Bearnaise sauce £3.00

GROSVENOR TWIST ON BRITISH CLASSICS

What every good menu should have, the pub classics. We have focused on our local value where ever possible, considering local producers and ingredients, seasonality, our carbon footprint, and ultimately ingredients that make a delicious meal.

Local bangers, creamed mashed potatoes, kale, crispy onions, gravy,
our own pickled mustard £13.50

Buttermilk chicken burger, guacamole, sriracha mayonnaise, fries £13.50

Wild mushroom risotto, roasted squash, Oxford Blue croutons £13.50

Grosvenor plant based burger, roasted red peppers, red cabbage slaw,
spiced avocado, vegan sriracha mayonnaise, fries £13.95 (vg)

Grosvenor Collection fish and chips, skin off 8oz haddock fillet, locally brewed beer batter,
crushed minted peas, homemade tartare sauce, wedge of lemon £13.95

The Hare and Hounds homemade 180g minced short rib burger, brioche bun,
local beer cheese sauce, little gem lettuce, beef tomato, house relish, pickles, fries £14.50

Add; smoked back bacon £1.00 / guacamole £1.00 / pulled pork £2.00

FROM THE SEA

Fish of the day with seasonal vegetables £17.95

ON THE SIDE

A selection of seasonal side dishes and pub favourites

Extra fine green beans, garlic, Parmesan £4.75

Three Cheddar baked, gratinated,
cauliflower cheese £4.50 (v)

Roman style courgettes, finished
with chopped mint £5.00 (vg)

Double cooked Jenga fat chips £4.50 (v)

Skin on fries £3.50 (v)

Truffle oil and grated Parmesan fries £4.00

Creamy mashed potato £3.75 (v)

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