

HARE & HOUNDS

SUNDAY MENU

APERITIVES

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| La Folie Sparkling Rose , Mirabeau, Provence | 8.95 |
| Palmer & Co Brut Reserve , Champagne | 10.00 |
| Highclere Castle Gin , 50ml with Indian tonic, lavender sprig, orange twist | 8.50 |
| Grosvenor Collection Bloody Mary ; vodka, spice mix, tomato juice, dash sherry, celery, lemon | 9.00 |

GREAT FOR SHARING

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| Stone in Nocellara del Belice olives on ice (vg) | 4.50 |
| Artisan bread board , salted butter (v) | 3.95 |
| Mixed mushroom arancini , blue cheese mayonnaise (v) | 4.50 |

TO START

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| Cream of cauliflower soup , tempura cauliflower fritters, curry oil (v) | 5.95 |
| Salad of roast root vegetables , pumpkin puree, spelt, charred onion, vegan pesto (vg) | 6.95 |
| Duck liver parfait ballotine , prunes, diced pear, toasted sourdough | 7.95 |
| Laverstoke Park mozzarella , smoked beetroot, beetroot crisps, pomegranate molasses, toasted buckwheat (v) | 8.50 |
| New Grosvenor Collection prawn cocktail , spicy bloody Mary sauce, avocado, cucumber, cos lettuce, lemon | 9.50 |
| Tempura salt & pepper scallops , green mango, fresh chilli, ponzu & truffle dressing | 10.50 |
| Potted Severn & Wye smoked salmon , pickled cucumber, avocado, salmon roe, toast | 9.75 |

SUNDAY ROASTS

All our roasts are served with maple roasted root vegetables, buttered sprout tops, Brussel sprouts, Yorkshire pudding & gravy

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| Slow roasted Hampshire trimmed pork belly , apple sauce, goose fat potatoes | 16.50 |
| Fulks butcher's prime sirloin of beef , horseradish, goose fat potatoes | 21.95 |
| Puff pastry Wellington ; spinach, roasted celeriac & mushroom duxelles, vegetarian gravy (v) | 14.95 |
| Roast Norfolk bronze turkey , goose fat potatoes, cranberry & gin jelly, turkey gravy | 17.50 |

SEASONAL SIDES

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| Three Cheddar cauliflower cheese (v) | 4.50 | Pigs in blankets | 6.50 |
| Brussels sprouts & bacon lardons | 4.75 | Triple cooked Jenga fat chips (v) | 4.50 |
| Watercress salad, vinaigrette (vg) | 4.00 | Skin on fries (v) | 3.50 |
| Braised red cabbage, chestnuts (v) | 4.25 | Brie & cep dauphinoise (v) | 4.50 |
| Maple roasted root vegetables (vg) | 4.50 | Truffle & Parmesan fries (v) | 3.75 |

HARE & HOUNDS

A LA CARTE MENU

GROSVENOR CLASSICS

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| Buttermilk chicken burger , brioche bun, avocado, gem lettuce, tomato, gherkins, sriracha mayonnaise, fries | 14.50 |
| Superfood salad ; broccoli, roasted squash, edamame, red cabbage, quinoa, yoghurt & lemon dressing (v) | 13.50 |
| Grosvenor Collection fish & chips ; 8oz haddock fillet, Hogsback T.E.A batter, crushed minted peas, homemade tartare sauce, lemon | 13.95 |
| Artichoke and parsley raviolono , cavolo Nero, candied beetroot, chilli, tomato emulsion (v) | 13.95 |
| Roast haunch of venison , Brie & cep dauphinoise, winter greens, bitter chocolate sauce | 18.95 |
| South Coast plaice on the bone , samphire, mussels, brown butter, capers, parsley, lemon | 15.95 |

PUDDINGS

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| Luxury damson & blackberry trifle , custard, whipped Calvados cream | 6.95 |
| Sweet pastry Bakewell tart , almond frangipane, mascarpone | 6.95 |
| Sticky toffee pudding , hot toffee sauce, & your choice of vanilla ice cream or clotted cream | 6.95 |
| Baked apple & blackberry crumble , jug of vanilla custard | 5.75 |
| Grosvenor Collection white chocolate bomb ; blood orange sorbet, popping candy, honeycomb, toffee & brandy pouring sauce | 7.50 |
| Artisan cheese , spiced pear chutney, oat biscuits (per cheese) <i>Blue Monday, Wookey Hole cheddar, Somerset Brie</i> | 4.50 |

Due to food being cooked to order, there may be a short wait during busy periods.

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.