

TABLE D'HOTE

HARE & HOUNDS

NEWBURY

It is a pleasure to present our re-opening menu. I hope you agree that there is something for everyone. We focus on local British produce and seasonality, based on classics, cooked by skilled chefs, to deliver the best quality from British farms and shores to your plate. We cater for all requirements, from whether it's a quick bite to eat or an intimate gathering to large scale events with specially tailored food and drinks menus. We have the experience to deliver whatever your needs.

Kind regards, the culinary team

3 COURSES FOR £12.95

2 COURSES FOR £10.50

(Available Monday – Friday 12pm – 2pm)

STARTERS

Homemade seasonal soup, toasted sourdough

Grosvenor prawn cocktail in a bloody Mary sauce, brown bread and butter

Pulled pork and apple croquette, pickled vegetables and mustard sauce

MAIN COURSE

Wild mushroom tagliatelle, Parmesan shavings, rocket leaves

Confit chicken leg, chorizo and butter bean cassoulet

Salmon & smoked Haddock fishcake, poached egg and greens

DESSERTS

Mini Eton Mess, smashed meringue, Chantilly cream, berries

Chocolate mousse, fresh raspberries

Sticky toffee pudding, toffee sauce, vanilla ice cream

A LA CARTE MENU

HARE & HOUNDS

NEWBURY

STARTERS

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

Homemade seasonal soup, ciabatta, salt and oil £5.95

Salad of grilled artichokes, borlotti beans, smoked confit tomatoes, spring onions, mint £6.75 (vg)

Torn buffalo mozzarella, beef and heritage tomatoes, broad beans, basil and herb Kalamata olive oil £8.95 (v)

Potted duck liver parfait, slow cooked red onion jam, toasted brioche £7.75

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

Craster smoked haddock short crust pastry tart, Devon crab and herb salad, brown crab mayonnaise £9.75

GROSVENOR HANDMADE SIGNATURE PIES

Steak and mushroom shortcrust pie, creamy mashed potato, seasonal greens & a jug of gravy £13.95

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

Chicken, leek and tarragon shortcrust pie, creamy mashed potato, seasonal greens & tarragon sauce £13.95

Fish Pie with salmon, haddock and prawns topped with a creamy mash served with minted peas and beans £13.95

FROM THE BRITISH FIELDS

These delicious salads have been developed in partnership with Watts Farms, a cooperative of 32 farms in Kent where everything is locally grown and handpicked using the best seasonal ingredients, grown using highly sustainable methods and utilising consolidated deliveries to lessen the impact of vehicles on the road

Salad of chargrilled asparagus and tender stem broccoli, chicory, pomegranate, crispy kale, soy, maple and chilli dressing £12.95 (vg)

Grilled breast of Banham chicken, gem lettuce, soft-boiled free-range egg, crispy Old Spot bacon, spring onions, homemade anchovy dressing on the side £13.95

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

FROM BRITISH FARMS

A meat lover's favourite section. Where ever possible, we have sourced meat from farms as close to the pub as we can, and used sustainably farmed and outdoor reared animals. The result is a great flavour and succulent meat.

Prime rump steak, 230g, best served medium rare, served with fries, watercress & pickled shallot salad, peppercorn sauce, and roasted field mushroom £19.50

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

All our beef is farmed to the best standards, sourced from local Berkshire farms and aged for at least 28 days, and cooked in our charcoal oven

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

Puff pastry Wellington, roasted butternut squash, Somerset Brie, spinach,
lentils, duxelles, served with creamy mash, tenderstem broccoli and rosemary infused Diane sauce £13.50 (v)

Buttermilk chicken burger, guacamole, sriracha mayonnaise £13.50

Green spinach risotto, spring peas, wild garlic, broad beans, pea shoots,
sprinkled with Ellie's Dairy crumbled goat's cheese £13.00 (v)

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

The Hare and Hounds homemade 180g minced short rib burger, served in a brioche bun,
Local beer cheese sauce, little gem lettuce, beef tomatoes, house relish, pickles, fries £14.50

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

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

ON THE SIDE

A selection of seasonal side dishes and pub favourites

Maple roast heritage carrots, sesame, pomegranate
£3.50 (v)

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)

Beef and cherry tomato salad,
shallots, marjoram £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)

DESSERT MENU

HARE & HOUNDS

NEWBURY

A favourite section for many of us. Here we have tried to capture the essence of the changing seasons and warmer days and produced a series of vibrant, indulgent, homemade dishes.

Choice of Joe's award winning ice creams, £2.50 per scoop.

Lemon posset, shortbread, fresh raspberries, candied lemon zest £6.50

Paris Brest, ring of baked choux pastry, crème diplomat, Kent raspberries and strawberries £6.75

Classic vanilla crème brûlée, dressed with fresh raspberries, berry pouring sauce £6.75

Chocolate tart, Chantilly cream, berries £6.75

Eton mess, for 2 to share, giant meringue, macerated Kent strawberries, whipped vanilla cream £14.50

BRITISH CHEESE

Oxford Isis, Godminster Organic Cheddar, Somerset Brie
£4.50 per cheese accompanied by red onion jam and oat biscuits

HOT DRINKS

IRON AND FIRE COFFEE

AMERICANO	£2.50
CAPPUCCINO	£2.80
FLAT WHITE	£2.80
LATTE	£2.95
ESPRESSO	£2.10
DOUBLE ESPRESSO	£2.50
MOCHA	£3.45
MACCHIATO	£2.20
DOUBLE MACCHIATO	£2.50
BABYCCINO	£1.20

JOE'S TEA'S

EVER-SO-ENGLISH B'FAST	£2.45
EVER-SO-ENGLISH DECAFFEINATED	£2.45
THE EARL OF GREY	£2.45
SELECTION OF FRUIT TEAS	£2.45