

SUNDAY ROAST MENU

HARE & HOUNDS NEWBURY

STARTERS

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 sour dough £7.75

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

BRITISH CLASSICS

Grosvenor Collection slow cooked shepherd's pie, carrots, celery, Worcester sauce, piped Wookey Parmesan mashed potato, buttered seasonal vegetables, jug of gravy jus £13.95

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

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

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

ROASTS

Banham chicken duo of roast breast and leg, mushroom, truffle & rosemary stuffing, goose fat potatoes, jug of gravy £15.50

Slow roasted pork belly, apple sauce, crackling, goose fat potatoes, spring greens, Savoy cabbage, roasted heritage carrots, jug of gravy £18.95

Prime sirloin of beef, horseradish, goose fat potatoes, Yorkshire pudding, spring greens, roasted heritage carrots, jug of gravy £21.95

Puff pastry Wellington, roasted butternut squash, Somerset Brie, spinach, Lentils and duxelles, olive oil roast potatoes, jug of mushroom gravy £14.95 (v)

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

ON THE SIDE

A selection of seasonal side dishes and pub favourites

Homemade Yorkshire puddings £1.00 (v)

Goose fat roast potatoes £2.95

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 (v)

DESSERT MENU

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.

Raspberry mille-feuille, layers of caramelised puff pastry, fresh raspberries, raspberry gel, crème patissiere £6.50

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

Grosvenor Collection chocolate bomb, topped with popping candy, filled with vanilla ice cream, Milky Way mousse, toffee pouring sauce £7.50

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