

TABLE D'HOTE MENU

HARE & HOUNDS NEWBURY

Our focus is 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, whether it's a quick bite to eat or an intimate gathering. 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

Soup of the day, ciabatta croutes

Crispy fried whitebait, tartare sauce

Pulled pork croquettes, pear chutney

MAIN COURSES

Smoked haddock kedgeree cakes, poaches egg, curry oil

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

Vegetable lasagne, watercress salad, Parmesan

DESSERTS

Brioche & pain au chocolate bread and butter pudding, vanilla custard

Tarte au Citron, mixed berries, coulis

Cream filled profiteroles, chocolate sauce, raspberries