

HARE & HOUNDS

DINING PUB

January 2008

Basket of Freshly baked bread using organic flour from Glebe Farm 75p per

Soup of the day £5.00

Wild mushroom & tarragon

Served with a freshly baked roll

Baked Camembert in a Box £10.00

Served with Walnut toast & red onion
marmalade (for two to share)

Black Pudding & Bacon Salad £6.00

Pine nuts & a poached free range egg

All our pasta is freshly made in house.

Our Game & Poultry are from local farm Franklins of Thorncote.

The beef is 40 days certificated Scottish beef, our fish is from sustainable stock and often you will find vegetables, herbs and fruits from the Hare & Hound allotment on your plate.

Scotch Sirloin Steak - £18.00

Served with vine tomatoes, red onion, rocket & basil salad and hand cut chips

Slow Roast Cherry Tomato & Basil Risotto - £13.00

Pecorino & tuscan oil

Roasted Whole Local Pigeon - £14.00

Sauteed potatoes, baby spinach, shallot & bacon sauce

Seared Salmon Fillet - £13.00

Buttered mash, green beans & hollandaise sauce

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Bar Menu

Whitebait £6.95

Deep fried, served with brown bread and garlic mayonnaise

Pie of the Day £9.95

Served with hand cut chips and vegetables

Salmon Tagliatelle £9.95

White wine, cream and shallots

Billingsgate Haddock £10.95

In a beer batter with hand cut chips and mushy peas

Salmon Fillet or Free Range Chicken £11.95

On a Caesar salad

Shuttleworth Pork sausages £9.95

In a rich red wine casserole, served with mashed
potato and vegetables

Free range chicken Tagliatelle £11.95

White wine, wholegrain mustard, bacon, mushrooms