



About us

The Hare & Hounds is a foodie

loving, family affair. Home from home is our motto so sit back, relax & enjoy our seasonal menu, hand-picked, wines, laid back hospitality & good old community spirit, that helps our little beauty run like clockwork!

The kitchen

We ♥ the seasons, along

with using the freshest, local ingredients we can get our oven mitts on...Expect to see our menu change every 6 weeks or so, it doesn't just keep you on your toes; it means you're getting the best of the best on your dish! Our experienced chefs cook everything to order so if time is of the essence for you, please do let us know...

Our suppliers

Much love & kudos to...

Woburn Country Foods & their amazing, award winning bacon & other meaty goodies

Stickle Back Fish & Direct Seafood get us our fish as fresh as possible & delivered daily.

Fischer & Woods deliver us all of our veggies & dried goods

Local brewers **Wells & Co** for a fab selection of real ales, **Matthew Clarke** & their quaffable wines...hic!

Wooden Hill Coffee for our ethically sourced fresh coffee beans and our delicious hot chocolate.

Indulgent new ice creams & vegan sorbets from **Saffron Ice Cream Company**, absolutely delicious!

STARTERS

Soup of the day & crusty bread 7.95 GF / DFA

Orange & brandy chicken liver mousse, brioche croute, sweet & sour carrot ribbons, salted hazelnut praline, charred shallots 11.50 GFA

Asian style crispy shredded beef, Chinese leaf, carrot & chive salad, soy & honey chili dressing, toasted sesame seeds 11.50 DFA

Classic moules mariniere, house bread & garlic butter

SMALL 11.00 **LARGE** 20.00 GFA / DFA **ADD FRIES 3.50**

Goat's cheese & beetroot cream, butternut squash parmentier, goat's cheese crumb, crispy sage 10.50 GFA / V

SHARERS

Whole Camembert: Garlic, thyme & rosemary baked camembert, caramelised pears, honey roasted walnuts, sourdough soldiers 18.50 GFA

Sticky Chicken: crispy chicken with honey, chili & lime dressing, blue cheese crumb, dressed leaves GFA / DFA

SMALL 14.50 **LARGE** 23.50 **ADD FRIES 3.50**

MAINS

Hand rolled turkey breast roulade, apricot, cranberry & sausage stuffing, wrapped in smoked bacon, roasted Maris piper, honey glazed root vegetables, maple & walnut Brussel sprouts, turkey gravy 24.50 DFA

Slow braised pork belly, parsnip purée, fondant potato, pear & perry sauce, chorizo crumb & snow 23.50 GFA

H&H marinated grilled octopus, crushed new potatoes, bacon crumb, garlic aioli, spring onions & lemon 23.50 GFA / DFA

Roasted butternut squash & red onion pappardelle pasta, baked goat's cheese crumb, crispy sage, chive emulsion 19.00 V

Curried cod loin, roasted cauliflower puree, marinated globe artichokes, lime & coriander velouté, pickled chilli, hazelnut dukkha 23.50 GFA

STEAK OF THE DAY – PLEASE ASK FOR TODAY'S CUTS

Served with truffle & parmesan fries **or** truffle & parmesan hand cut chips, rocket salad & pecorino shavings GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Festive beef burger, pigs in blanket, smoked applewood cheddar, ice burg lettuce, cranberry & habanero mayonnaise with a choice of hand cut chips **or** fries 17.50 GFA / DFA

UPGRADE TO TRUFFLE & PARMESAN FRIES 1.50

Traditional Hungarian goulash, crushed new potatoes, chive & horseradish crème fraiche, sautéed tender stem broccoli 22.50 GFA / DFA

SIDES

French fries 5.00 Hand cut chips 5.00

Truffle & parmesan fries 6.50

Sautéed greens 5.00

Maple roasted Brussel sprouts & walnuts 5.00

A SNEAK PEEK AT THE SWEET STUFF

Crumble of the day served with custard **or** ice cream 8.75 GFA / DFA

Salted dark chocolate cremeux, almond frangipane, roasted lemon gel, chocolate soil 9.00 GFA

Orange crème brûlée, candied orange peel & coconut shortbread 9.00 GFA

Traditional Christmas pudding, brandy crème Anglaise, candied orange & rum & raisin ice cream 9.00

Affogato: simply vanilla ice cream with a shot of Wooden Hill espresso & chocolate soil 6.50 GFA / DFA

Selection of ice cream & sorbet
Please ask for today's flavours
2.00 per scoop GF / DFA / VE OPTION

Cheese board, celery grapes, house chutney & crackers GFA
9.50 - 2 pieces / 12.50 - 3 pieces

LIQUEUR COFFEE

7.25 EACH

Tia Maria	Irish
Brandy	Cointreau Chocolate
Baileys Latte	Malibu chocolate

The it'sy bitsy small print...10% service charge added to tables of 2 or more

V – Vegetarian VE – Vegan

*GFA - Gluten free version of the dish available / DFA – Dairy free version of the dish available.

Fish may contain bones.

Prices are listed in £ Sterling

Please note that our kitchen may use all known allergenic ingredients at one time & due to it's size & nature we cannot guarantee that any dishes will be completely free of traces of all known allergens including nuts