

STARTERS

Seafood sharing board (2 sharing)

Smoked salmon, fresh picked crab with sour Doug croutons, dressed prawn salad

Cherry wood smoked chicken & avocado

Compressed cucumber, watermelon, feta & black olive

Althorp Estate game terrine

Hopping hare piccalilli, toasted focaccia

Pan fried halloumi & basil pesto

Roasted red peppers, char grilled courgettes & rocket

MAINS

Pan fried Cotswold White free range chicken

Savoy cabbage, pancetta, glazed carrots, fondant potato, shimej mushroom & thyme sauce

Pan-fried line caught hake fillet

Confit potatoes, cauliflower, baby spinach, golden enoki mushrooms & lemon grass and herb dressing

Salt baked celeriac & wild mushroom

Baby onions, crushed peas, courgettes, saffron potatoes & lemon emulsion

Roast rump of lamb & rosemary dauphinoise potato

Honey roast parsnips, purple sprouting broccoli, pine nut herb crumb

Dry aged Ribeye steak

Triple cooked chips, portabella mushroom, slow roast tomato

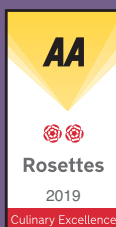
DESSERTS

A sharing board of desserts to share

Lemon posset with raspberry gel, chocolate & kirsch delice, apple & rhubarb crumble, pear & almond tart

A selection of British cheese to share

Apple & fig chutney, celery, grapes, biscuits & quince jelly



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The quality of our food stems from the freshness and purity of our ingredients, locally sourced where possible. Please visit www.hoppinghare.com for suppliers list. Please visit our website and become a friend to receive details of forthcoming events and promotions.