

SUNDAYS AT THE WILD HARE....

2 COURSES FOR 18.95 OR 3 COURSES FOR 22.95 CHILDRENS MAIN & ICE CREAM 9.95

STARTERS

SOUP DU JOUR (V)

WITH CRUSTY BREAD AND NETHEREND BUTTER

POTTED GOATS CHEESE (V)

FIG CHUTNEY, CRUSTY BREAD AND GOATS BUTTER

PROSCIUTTO AND FIG SALAD

WITH BALSMAIC AND BLUE CHEESE

BUBBLE TEMPURA PRAWNS

SEAWEED MAYONNAISE, SMOKED SEA SALT AND PICKLED CHILLIS

SMOKED DUCK SALAD

WITH ROCKET, GOLDEN BEETROOT GEL, PICKLED HERITAGE BEETROOT AND RASPBERRIES

MAINS

LOCAL ROAST BEEF TOPSIDE

LOIN OF PORK WITH CRISPY CRACKLING

WELSH LEG OF LAMB

MUSHROOM & BLUE CHEESE WELLINGTON (V)

PAN-FRIED SEA BASS +1.50 SUPPLEMENT

WITH CREAMY MASH, GREEN VEGETABLES AND A CREAMY LEMON SAUCE

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ALL OF OUR MAINS ARE SERVED WITH HOMEMADE YORKSHIRES,
BUTTERNUT SQUASH PURÉE, SUGAR SNAP PEAS, BABY
CARROTS & ROASTED POTATOES

SIDES

BUTTERED GREENS 3.50 (V)

TENDERSTEM BROCCOLI &
SUGAR SNAP PEASE WITH
TOASTED ALMONDS

REALLY CHEESY LEEKS 3.50

PAN FRIED LEEKS WITH MATURE
CHEDDAR CHEESE IN A CREAMY AND
SILKY SAUCE

SLOW COOKED

RED CABBAGE 3.50 (V)

SLOW COOKED WITH SWEET
APPLES & WHITE WINE

DESSERTS

RICH CHOCOLATE
BROWNIE

WITH WELSH GOLD ICE
CREAM AND OREO CRUMB

LEMON & ELDERFLOWER
POSSET

SERVED WITH
SHORTBREAD BISCUITS

APPLE & RHUBARB
CRUMBLE

WITH CUSTARD & CLOTTED
CREAM ICE CREAM

HOMEMADE
CHEESECAKE

SERVED WITH
DOUBLE CREAM

THREE SCOOPS OF BROOKES ARTISAN ICE CREAM

WELSH GOLD - DOUBLE CHOCOLATE - STRAWBERRIES & CREAM - MINT CHOCOLATE CHIP - ALMOND PRALINE