

STARTERS & SHARERS

BAKED BREAD & OLIVES 7.95

a selection of sourdough, baked ciabatta & foccacia bread served with mixed pitted olives, balsamic gel and olive oil and Netherend butter with smoked sea salt

WELSH RAREBIT SHARER 9.95

oven baked Welsh rarebit made using a strong Welsh cheddar, wholegrain mustard and Guinness served with sourdough bread, and onion marmalade

THE CHEF'S SOUP

6.95

served with doorstep bread & Netherend butter

MUSHROOMS & SOURDOUGH

6.95

pan fried button mushrooms in a creamy white wine & garlic sauce served with toasted sourdough

TEMPURA BUBBLE PRAWNS

6.95

with aisan slaw and a sweet chilli jam

WARM GOATS CHEESE SALAD

6.95

with pickled beetroot, beetroot gel, rocket salad and candied walnuts

SEVERN & WYE SALMON

6.95

with sourdough, cucumber, mint and a lemon and lime yoghurt dressing

COARSE COUNTRY TERRINE

7.95

served with toasted multiseed bread and a spiced plum chutney

WILD HARE MODERN CLASSICS

THE ULTIMATE FISH & CHIPS 14.95

a true classic, golden beer battered cod served with fat triple cooked chips, minted peas & homemade chunky tartare sauce

LOCAL PORK SAUSAGES & RED ONION MASH 13.95

served with seasonal vegetables and a red wine jus

VEGETARIAN LASAGNE 12.95 [V]

served with garlic sourdough and dressed salad

THE WILD HARE BURGER 12.95 {AGF}

our special recipe beef burger topped with Welsh Cheddar, smokey BBQ sauce and homemade pickled onion rings encased in a toasted brioche bun and served with homemade slaw and fat triple cooked chips + bacon for 1.00 double up for 3.00

HOMEMADE PIE OF THE DAY 14.95 [GF]

our delicious homemade pie encased in shortcrust pastry, served with creamed potato and seasonal vegetables

BUTTERMILK CHICKEN BURGER 12.95

crispy fried buttermilk chicken with a honey and mustard slaw in a toasted brioche bun served with triple cooked chips

BELLY PORK & CIDER 15.95 [GF]

slow roasted belly pork served with a mustard and cider sauce, hispi cabbage and creamy mashed potatoes

GAMMON & CARAMELISED PINEAPPLE 12.95

locally sourced gammon, served with a fried hen's egg, caramelised pineapple & triple cooked chips

HONEY ROAST HAM & EGGS 12.95

served with a fried hen's egg, hollandaise sauce & triple cooked chips

FROM THE FARM

All of our steaks are served with a rocket salad, pan fried mushrooms, pickled onion ring and a choice of fat triple cooked chips and buttered new potatoes upgarde to truffle and parmesan fries for 2.00

10oz Sirloin
19.95

10oz Rib Eye
20.95

add a sauce:
Peppercorn sauce
Bearnaise sauce
Blue Cheese sauce

Our steaks are sourced from local farms and are aged for a minimum of 28 days.

FROM THE FIELD

WILD HARE SALAD 11.95
hand cut honey roast gammon ham served with new potatoes, shredded little gem lettuce, cucumber, cherry tomatoes with a honey and mustard sauce, served with a side of doorstep bread

WINTER SUPERFOOD SALAD 11.95

hummus, oven roasted sweet potato, shredded little gem, pickled beetroot, mixed seeds, pickled red onion, pomegranate and a classic french dressing

Add Chicken 4.00

CHECK OUT OUR SPECIALS BOARD FOR
DAILY DISHES FROM THE KITCHEN TEAM

FROM THE SEA

PAN FRIED SEABASS 16.95
with a lemon, caper & butter sauce, hispi cabbage and dauphinoise potato

**SMOKED SALMON &
HORSERADISH FISHCAKES 13.95**
with a poached hen's egg seasonal salad and buttered new potatoes

MARKET FISH POA
our fish of the day (available weekends only) served with seasonal sides - please ask your server for today's choice



EST 2018

THE WILD HARE
• COUNTRYSIDE PUB •

SIDE DISHES

FAT TRIPLE COOKED CHIPS	3.50
TRUFFLE & PARMESAN FRIES	4.50
DAUPHINOISE POTATO	3.50
ROCKET AND PARMESAN SALAD	3.00
BUTTERED NEW POTATOES	2.75
CREAMED MASHED POTATO	2.95
SEASONAL VEGETABLES	3.00
GARLIC CIABATTA	3.00