

SOMETHING SMALL

Our selection of small plates make perfect starters or lovely light lunches, or why not pair with some sides to enjoy a selection of what we offer...

SEVERN AND WYE SMOKED SALMON
horseradish yoghurt, pickled fennel,
orange (gf)
7.50

STEAMED MUSSELS
white wine, garlic, leeks, herbs, sourdough
8.95

PORK AND BLACK PUDDING SCOTCH EGG
celeriac remoulade. (df)
7.95

WELSH RAREBIT
black bomber cheddar, toasted sourdough,
beer and onion jam, pickled shallot and
watercress salad (vg)
6.50

ROASTED HERITAGE BEETROOTS
goats cheese, walnut granola, maple syrup,
balsamic vinegar (vg)
6.50

WYE VALLEY ASPARAGUS
hazelnut and truffle pesto, grana padano
cheese (gf)
6.95

ON THE SIDE

TRIPLE COOKED CHIPS
rock salt (vg, v, gf, df)
3.50

HOUSE SALAD
honey, grain mustard (vg, gf, df)
3.50

BEER BATTERED ONION RINGS
(vg, v, df)
3.50

SEASONAL VEGETABLES
olive oil, rock salt (vg, v, gf, df)
3.00

NEW POTATOES
olive oil, rock salt, herbs (vg, v, gf, df)
3.00

TRUFFLE FRIES
parmesan, truffle oil, chives (gf)
4.00

WHILST YOU ARE WAITING...

BREAD BOARD
freshly baked bread, olive oil, balsamic vinegar and Netherend butter
6.95

THE WILD HARE

modern pub with rooms

MAIN COURSE

THE WILD HARE BURGER
brioche bun, streaky bacon, Welsh cheddar, gem lettuce, house pickles,
beer and onion jam, triple cooked chips.
14.00

8OZ WELSH RIB EYE STEAK
thyme tomato, flat mushroom, beer battered onion ring, garlic, herb and
smoked salt butter, triple cooked chips.
21.00

BEER BATTERED FISH
triple cooked chips, pea and mint purée, tartare sauce, burnt lemon. (df)
15.00

HERB CRUSTED COD LOIN
mashed potato, spring vegetables, lemon butter sauce, brown shrimp
17.00

DRY CURED BACON CHOP
chive potato cake, fried hens egg, honey, grain mustard. (gf, df)
13.00

HARISSA SPICED WELSH LAMB SHOULDER
flatbread, pickled shallots, mint yoghurt, coriander cress.
13.00

WILD MUSHROOM, BLUE CHEESE AND LEEK PIE
new potatoes, spring vegetables. (vg)
13.00

CAESAR SALAD
romaine lettuce, croutons, caesar dressing, anchovy, grana padano.
£12.00 without chicken
£15.00 with chicken

ROASTED SPRING VEGETABLE SALAD
toasted seeds and nuts, olive oil, lemon. (vg, v, gf)
14.00

DESSERT

ESPRESSO CHOCOLATE MOUSSE, with a cookie crumble 7.00 | LEMON CURD & RASPBERRY ETON MESS 7.00
3 SCOOPS BROOKES ICE CREAM, raspberry ripple, vanilla, chocolate or Welsh Gold 7.00
CHEESE & BISCUITS, with a red onion jam & grapes 13.00

vg - vegetarian v - vegan gf - gluten free df - dairy free



WINE

ROSE

	SML	MED	LRG	BTL
Pinot Grigio Rosato	4.45	5.75	6.95	17.95
<i>Italy - dry soft palette and well balanced</i>				
Paradise Point Zinfandel	4.45	5.75	6.95	17.95
<i>California - flavours of strawberry & raspberry</i>				

WHITE

Paso Ancho Sauvignon Blanc	4.45	5.75	6.95	18.95
<i>Chile - crisp and fresh bursting with apple & citrus</i>				

Les Foncanelles Chardonnay	4.75	5.95	7.25	19.95
<i>France - fruit combined with a buttery sensation</i>				

Capriano Tai Pinot Grigio	4.75	5.95	7.25	19.95
<i>Italy - classic style with a twist of lemon</i>				

Symington Estate Altano				24.95
<i>Portugal - Organic, citrus and tropical fruits</i>				

Chase Provence Blanc				29.95
<i>France - aromatic floral notes</i>				

Allan Scott Sauvignon Blanc				29.95
<i>New Zealand - Soft and fruity palette with powerful acidity</i>				

Sancerre Serge Laporte				35.95
<i>France - aromas of orange, blackcurrant, citrus and peach</i>				

Chablis 2018, Domaine du Colombier				39.95
<i>France - white flowers and citrus fruits</i>				

RED

Villarica Merlot	4.45	5.75	6.95	18.95
<i>Chile - soft and tasty on the palate</i>				

Les Foncanelles Cabernet Sauvignon	4.75	5.95	7.25	19.95
<i>France - Strong and aromatic generous body and silky tannins</i>				

Picada P15 Malbec	5.95	7.45	8.75	24.95
<i>Argentina - plenty of fruit, sweet tannins and good acidity</i>				

Siglo Saco Rioja				24.95
<i>Spain - 100% tempranillo aged in oak for 12 months, medium high intensity, black fruit, spices and toasted oak</i>				

Symington Estate Altano Orgnaic Red				30.95
<i>Portugal - organic, well balanced, medium to full bodied</i>				

Allan Scott Estate Pinot Noir				36.95
<i>New Zealand - fruit driven with subtle smoke and vanilla</i>				

Domaine De L'Arnesque Chateauneuf Du Pape Cuvee Capelane 2014				48.95
<i>France - smooth, rich and profound, a must-try</i>				

CHAMPAGNE & SPARKLING

Borgo Alato Prosecco			6.25	19.95
<i>Italy - pale yellow with a fruity bouquet</i>				

Tattinger Brut Reserve NV				55.00
<i>France, palate of considerable depth and balance with hints of honey and fresh fruit</i>				

BOTTLES

Peroni	3.85
GF San Miguel	3.85
Rekorderlig Berry Cider	4.85
Brooklyn Alcohol Free	3.50

SPIRITS

GIN

Wye Valley Gin	4.25
Chase GB Gin	4.00
Chase Grapefruit & Pomelo	4.80
Chase Seville Gin	4.80
Chase Rhubarb & Apple	4.80
Chase Elderflower	4.80
Hendricks	4.50
Gordons Pink	3.50

VODKA

Chase Potato Vodka	4.00
Chase Rhubarb Vodka	4.80
Chase Marmalade	4.80

WHISKEY

Glenfiddich	5.00
Monkey Shoulder	4.50
Penderyn	5.00
Famous Grouse	3.00
Jamesons	3.10
Jack Daniels	3.60

RUM

Bacardi Carta Blanca	3.40
Bacardi Carta Negra	4.00
Bacardi Spiced	4.00

OTHER SPIRITS

Disarrono	3.90
Archers	3.90
Baileys	4.75
Tia Maria	4.75



DRAUGHT

LAGER

	1/2	PINT
Estrella	2.75	5.45
Wild Hare Pilsner	2.15	4.25
Guinness	2.15	4.25

BEER

	1/2	PINT
St Tewdricks	1.80	3.50
Kingstone Gold	1.80	3.50
Wild Hare IPA	1.90	3.70
Wild Hare APA	1.90	3.70
Butty Bach	1.90	3.70

CIDER

	1/2	PINT
Thatchers	2.25	4.25
Wild Hare Cider	2.25	4.25

SOFT DRINKS

Fever Tree Indian Tonic	2.25
Fever Tree Mediterranean Tonic	2.25
Fever Tree Light Tonic	2.25
Fever Tree Elderflower Tonic	2.25
Fever Tree Ginger Ale	2.25

Coca Cola	2.75
Diet Coke	2.50
Lemonade	2.50

Fentimans Victorian Lemonade	3.25
Fentimans Rose Lemonade	3.25
Fentimans Seville Orange	3.25
Fentimans Elderflower	3.25

HOT DRINKS

Americano	2.50
Cappucino	2.90
Latte	2.80
Breakfast Tea	2.50
Earl Grey Tea	2.50
Fruit Teas	2.50

COCKTAILS

Espresso Martini	7.25
<i>vodka, espresso, cacao, vanilla</i>	
Raspberry Collins	6.25
<i>gin, raspberry liqueur, raspberries, soda</i>	
Passionfruit Martini	7.25
<i>vanilla vodka, passoa, passionfruit, prosecco</i>	