

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...

WHILST YOU'RE WAITING...

Hummus with crispbreads & Olives (ve)

6.50

HERITAGE TOMATO

fried polenta & watercress pesto (ve, gf)

6.50

PICKED CRAB (df)

avocado & chilli on toasted sourdough

7.95

GRILLED WELSH RAREBIT

beer and onion chutney & pickled shallot salad

6.95

BRAISED CHORIZO (df)

in wye valley cider and onion, bread for dipping

7.00

CAWS WEDI BOBI

baked goats cheese with local honey and walnuts with sourdough crumb (v)

7.00

CRISP WHITEBAIT

lemon mayo & dressed leaves (gf)

7.00

WILD MUSHROOM RISOTTO

with blue cheese, leeks and toasted seeds (v)

7.00

ON THE SIDE

TRIPLE COOKED CHIPS

rock salt (vg, v, gf, df)

3.50

HOUSE SALAD

honey, grain mustard (ve, gf, df)

3.50

BEER BATTERED ONION RINGS

(v, df)

3.50

SEASONAL VEGETABLES

olive oil, rock salt (ve, v, gf, df)

3.00

PESTO FRIES

rock salt, (ve, v, gf, df)

4.00

TRUFFLE FRIES

parmesan, truffle oil, chives (gf)

4.00

TANDOORI SPICED BABY LEEKS (ve, gf)

4.00



STEAK & BURGERS

WILD HARE BURGER

With smoked bacon, Welsh Cheddar, beer & onion chutney, house pickles, baby gem & fries

14.00

GRILLED CHICKEN BURGER

With a blue cheese mayo, baby gem & pickles served with fries

14.00

8OZ WELSH RIB EYE STEAK

thyme tomato, flat mushroom, beer battered onion ring, garlic, herb and smoked salt butter, triple cooked chips.

22.00

THE WILD HARE

modern pub with rooms

MAIN MEALS

BEER BATTERED MARKET FISH (GF AVAILABLE)

Crushedminted peas, tartare sauce, burnt lemon & triple cooked chips

15.00

WELSH RACK OF LAMB (GF AVAILABLE)

Spiced lamb bon bon, pesto, sweet potato & rainbow chard

20.00

LEMON & THYME MARINATED CHICKEN (gf)

With Pan Haggerty, layered potatoes with parmesan and onions, & grilled asparagus

15.00

BEEF SHORT RIB (gf)

Creamed mash, braising juices, crispy onions & seasonal vegetables

18.00

ROAST COD LOIN (GF AVAILABLE)

Topped with Welsh rarebit, smoked bacon sauce, creamed mash & seasonal greens

17.00

COD DOG

Battered cod, crispy caper and lemon mayo, brioche hot dog bun, and fries

14.00

SHAVED FENNEL & JERUSALUM ARTICHOKE SALAD (VE, GF AVAILABLE)

With roasted peppers

14.00

SALT BAKED CELERIAC

Blue cheese & walnut crust, watercress and pickled shallots

14.00

SWEET POTATO & CHICKPEA CURRY (VE)

Sticky jasmine rice & crispy onions

14.00

DESSERTS

ALL 7.00

STRAWBERRIES & CREAM - WITH A COOKIE CRUMBLE & BABY MINT

BURNT HONEY & BAKED YOGHURT - LEMON CURD & HONEYCOMB

COCONUT RICE PUDDING - RUM POACHED PINEAPPLE & FROZEN RASPBERRIES

DARK CHOCOLATE BROWNIE (VE) - SALTED CARAMEL ICE CREAM

WELSH CHEESE BOARD - SELECTION OF

WELSH CHEESES, CHUTNEY & CRACKERS 9.00