THE HARE
PUB BRASSERIE

FEBRUARY SUNDAY ROAST

TRY OUR BLOODY MARY 7.50

Made with Ketel One vodka

AVAILABLE ALL DAY FROM 12 NOON

Choose your main course and add any starter or dessert for just 3.50

STARTERS – *3.50 with any main course*

Haricot bean soup, rosemary dressing *v, gf*
Potted smoked mackerel & horseradish cream, toasted baguette
Pan-fried winter vegetable rösti, poached egg, Béarnaise sauce *v, gf*

MAINS

Our meat dishes are served with roast potatoes, Yorkshire puddings and a selection of fresh, seasonal vegetables & gravy.

Roast sirloin of Cornish beef with all the trimmings
(individual plates or a roast to share & carve at the table) *14.80 per person*

Rack of free-range Cherry Orchard pork, apple fritter, green apple sauce *14.80*

Half a roast free-range Bretagne chicken *15.50*

Pan-seared trout fillet with cauliflower purée & florets, basil & pine nut pesto *15.90 gf*

Aromatic pearl barley cakes, pumpkin purée, autumn vegetables, steamed apple,
braised chestnuts *11.90 df, v*

PUDDINGS – *3.50 with any main course*

Chocolate and almond torte, vanilla crème anglaise *v, gf*
Crème caramel, cat's tongue biscuit *v, gf (without biscuit)*
Steamed lemon sponge pudding, lemon curd sauce, crème fraîche *v*

gf gluten free *df* dairy free *v* vegetarian
Please ask your server for alternatives if you have dietary intolerances.

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 12.5% applies to parties of six or more – thank you. For other White Brasserie locations please check our website www.whitebrasserie.com