



**THE HARE**  
PUB BRASSERIE

## AUGUST SUNDAY ROAST

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TRY OUR BLOODY MARY 7.75

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

Spiced tomato gazpacho *df, gf, v*

Pea pancakes, pea purée & poached egg, lemon butter sauce *v*

Crispy salt cod croquette, spiced lentils

### 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) 15.80 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

Grilled Icelandic hake & cardamom-braised fennel, apple purée,  
watercress & fennel salad 15.90 *gf, df*

Ravioli duo - goat's cheese & rosemary, pea & mint,  
served with wilted spring vegetables 12.50 *v*

PUDDINGS – 3.50 with any main course

Chocolate tart, crushed nougatine brittle, coffee anglaise *v*

Steamed, light lemon sponge, confit lemon, lemongrass syrup *v*

Poached cherries & apple compote, toasted almonds *df, gf, 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 10% service charge will be added to your bill – thank you. For other White Brasserie locations please check our website [www.whitebrasserie.com](http://www.whitebrasserie.com)