



THE HARE
PUB BRASSERIE

JANUARY SUNDAY ROAST

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

Muscat pumpkin and kirsch soup, Gruyère toastie *v, gf (with gf bread)*

Braised beetroot and winter coleslaw salad, walnut dressing *v, gf, df*

Smoked potted mackerel, toasted sourdough *gf (with gf bread)*

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

Loch Fyne salmon & crab fishcake, crab mayonnaise, wilted leeks 13.50

Pumpkin ravioli, roasted pumpkin & pumpkin purée,
roquette, toasted pine nuts 12.50 *v*

PUDDINGS – 3.50 with any main course

Chocolate and almond torte, vanilla crème anglaise *v, gf*

Seville orange and lemon posset, cat's tongue biscuit *v, gf (without biscuit)*

Steamed ginger sponge pudding, vanilla crème anglaise, ginger butterscotch sauce *v*

gf gluten free *df* dairy free *v* vegetarian

Please ask your server for alternatives if you have dietary intolerances.