



HARE & HOUNDS



SHARING PLATTERS

BREAD BOARD £5

With pesto, hummus, olives & oils **V**

FISH PLATTER £14

Smoked salmon, salt cod fritters, sautéed chilli, garlic & ginger prawns, potted crab

CHARCUTERIE BOARD £7/£14

Local cured meats, chutney, pickles, red onion jam

BAKED CAMEMBERT £12

Garlic bread, crudité & red onion marmalade **V G**

BAR BITES

Olives £2 **V G**

Homemade mini sausage rolls with tomato & chilli jam £3

Salt cod fritters with garlic aioli £4

Potted crab £4 **G**

SANDWICHES

Rare roast beef with horseradish & watercress, fries, side salad £6½

Ham with English mustard, spring onion & mixed leaf, fries, side salad £6½

Smoked salmon with cream cheese & cucumber, fries, side salad £7

Egg mayonnaise & cress with fries, side salad £6½ **V**

STARTERS

SOUP OF THE DAY £5

Served with crusty bread **V G**

WEST COUNTRY MUSSELS £7/£13

Cider, thyme, chorizo & samphire **G**

BRAISED SALT COD £7

Spicy tomato & garlic sauce, wilted spinach **G**

RARE ROAST BEEF £6

Dripping toast, capers, horseradish, parsley

CHARGRILLED ASPARAGUS £6

Poached duck egg, hollandaise sauce **V G**

PAN FRIED SCALLOPS £9/£18

Stornoway black pudding, minted pea purée, crispy pancetta



SALADS

Thai style beef salad, pak choi, sugar snap peas, beansprouts, mooli £7/£13 **G**

Beetroot, asparagus, fennel, bean sprouts, sultanas, coriander, toasted seeds £6/11 **V G**

Smoked bacon, Stornoway black pudding & chorizo salad, crispy poached hen's egg, balsamic glaze £7/£13

SIDES

Hand cut chips / fries / garden salad / jalapeño coleslaw / braised red cabbage / garlic bread / buttered new potatoes £3

MAINS

BEER BATTERED COD £13

Chunky chips, minted pea purée, tartare sauce

THAI SEAFOOD BROTH £15

Prawns, squid, mussels, scallop, cod fillet, rice noodles, pak choi, chilli, lemongrass **G**

ROASTED RUMP OF LAMB £16

Spiced couscous, pepperonata, tender French beans, toasted almonds

GARLIC, LEMON & HERB ROASTED CHICKEN THIGHS £14

Pea, bacon & smoked chicken risotto, pea shoot salad **G**

SWEET POTATO £13

Gruyère, scallion gratin, chargrilled asparagus, celeriac & walnut remoulade **V G**

ROASTED BARBARY DUCK BREAST £18

Confit duck new potato hash, wilted pak choi, pear purée, port jus **G**

WHOLE CHARGRILLED MACKEREL £14

Roasted sweet potato, chilli coriander, feta & chilli, garlic, chilli & ginger prawns **G**



SET LUNCH OFFER

AVAILABLE MON-FRI, 12-3PM

2 COURSES FOR £12,

3 FOR £15

Homemade soup & crusty bread **G**

Ham, egg & chips **G**

Affogato **G**



WINNER OF THE BEST SUNDAY LUNCH!

Bath Good Food Awards 2013

Try our award winning Sunday roasts all day, every Sunday from 12-9pm

STEAKS

8oz RIBEYE £22 **G**

8oz RUMP STEAK £19 **G**

MINUTE STEAK £14 **G**

All served with slow roasted field mushroom & tomato, chunky chips & watercress

Add peppercorn sauce / blue cheese glaze - £2½

Add tarragon or garlic butter - £1½

HOMEMADE BURGERS

HARE AND HOUNDS BURGER £12

Fries, tomato & chilli jam, jalapeño coleslaw

BBQ PULLED PORK £12

Jalapeño coleslaw, chunky fries, sticky BBQ ribs

HARE AND HOUNDS CHICKPEA, MUSHROOM & ONION BURGER £11

Topped with halloumi, fries, tomato & chilli jam **V**

Add cheese / bacon / blue cheese / chorizo - £1



PUDDINGS

Banoffee knickerbocker glory

Salted caramel tart with mandarin gel & vanilla ice cream

Hot chocolate fudge cake, mint ice cream

Mango, passionfruit & kiwi mess **G**

Macerated strawberries & cream **G**

Peanut mousse, peanut clusters, chocolate ice cream

All £6½

Marshfield ice cream - vanilla / chocolate / strawberry / banana / mint choc chip £5

Cheeseboard - Westcombe Cheddar / Devon blue / Driftwood goat's cheese / Somerset brie £9

PINT SIZED

PUDDINGS

Affogato (scoop of vanilla ice cream with a shot of espresso) **G**

Mini passionfruit, mango & kiwi mess **G**

Small portion of macerated strawberries & cream **G**

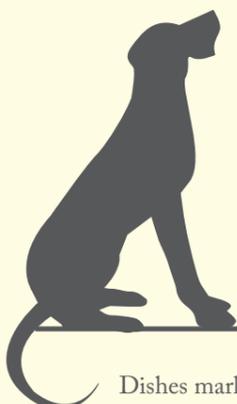
All £3



Try our famous homemade lemonade!

£2.50

Zingy, refreshing and full of natural stuff!





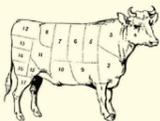
HARE & HOUNDS

TO MAKE GREAT FOOD, YOU NEED GREAT PRODUCE.

The majority of the produce on this menu is provided by local suppliers and growers; not everything, but pretty much everything.



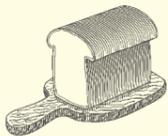
If you look out of the window and across the Charlcombe valley below, you'll see the fields above Swainswick where our fruit and veg suppliers, Eades grow their produce. Eades are a local institution - now in their 7th generation as vegetable producers, they provide fantastic produce, bursting with flavour and freshness. When Eades can't supply us, we turn to another local supplier A David (in Chew Valley) who are equally passionate about great fresh veg.



We work with a several different local meat suppliers, including Bath based, traditional butchers, Bartlett & Sons. They work with a number of small independent local producers to bring us the finest premium quality, traditionally farmed produce.



Larder produce comes from Bath based family firm, La Bottega. They're lovely people, who provide us with great produce and we've worked with for years (they've also got a retail outlet that's one of Bath's best kept secrets – ask us if you want to know more).



Giving us this day, our daily bread, is mainly the award winning eco-artisan Thoughtful Bread Company. We supplement their deliveries with top ups from another local firm, The Bath Bakery, and we also do a spot of baking on the premises ourselves.



Just up the road you'll find Marshfield Farm who provide us with their delicious organic ice creams. We're big fans of theirs, not just because of their wonderful ice cream, but because they're jolly nice people too!



Fish comes from Kingfisher who work out of Brixham, Devon. They provide top quality fresh fish and passionately promote sustainability (funny how the two go hand in hand so often isn't it?). They source their fish from landings in Brixham, Plymouth, Looe and Newlyn and deliver it to us direct from market every day.



But we're not embarrassed to use produce from out of the region if it make sense: the black pudding we use comes from Stornoway (because it's the best) and we'll feature fruit on the menu that comes from abroad from time to time (we've tried, but we just can't find any local supplier who can grow lemons or tomatoes in January).

At the end of the day, it's about supporting local businesses and growers where we can, and providing you, our customer with the best possible product at a sensible price.