

EAT...

But Thirst Things First

Cocktails...

Kir Royale (125ml)	6.50
Fizz with Crème de Cassis	
Chambord Royale (125ml)	6.50
Fizz with Chambord	
SloeSecco	7.50
Quite simply Warner Edwards sloe gin & prosecco	
Elderflower Gin Fizz	7.50
Warner Edwards elderflower gin, fizz, cloudy apple juice & mint	
My my Mimosa	7.00
Fizz, grand marnier, orange juice & mint	
Poinsetta	7.00
Fizz, Cointreau, cranberry juice	
Spring Garden	7.00
Hendrick's gin, elderflower, cranberry, apple & cucumber	
Ginger Monkey	6.50
Monkey shoulder, ginger ale & a twist of lime	
Apes & Apples	6.50
Monkey shoulder, mint & apple juice	
Peachy Sangria	6.50
Peach Schnapps, white wine, brandy & lemonade	
Proper G&T	6.00
Hendricks gin over ice, tonic & cucumber	
Elderflower Martini	6.50
Stolichnaya, vermouth, elderflower & apple juice	

Non alcoholic...

Rock Shandy	3.00
Tall glass with ginger beer, soda, Angustora bitters & a good squeeze of lime over ice	
Elderflower & Apple Sparkly	3.00
Sparkling elderflower, cloudy apple juice, mint & lime	
Lime & Lemonade	3.00
Freshly squeezed lime, organic cloudy lemonade & mint	



About us

The Hare & Hounds is a foodie

loving, family affair Home from home is our motto so sit back, relax & enjoy our seasonal menu, hand-picked, wines, laid back hospitality & good old community spirit, that helps our little beauty run like clockwork!

The kitchen

We ♥ the seasons, along

with using the freshest, local ingredients we can get our mitts on... So much so that we grew green fingers & sprouted a lot of the fruit & veg you see on the menu in our own allotment! (Go for an outdoor adventure & take a peek at our latest crops / season permitting of course) Expect to see our menu change every 6 weeks or so, it doesn't just keep you on your toes; it means you're getting the best of the best on your dish! Our experienced chefs cook everything to order so if time is of the essence for you please do let us know...

Much love & kudos to...

Our suppliers

Woburn Country Foods & their amazing, award winning bacon & other meaty goodies

M&J Seafood get us our fish as fresh as possible. Take a look at our Facebook page to find out when & where the latest fishy specials were landed

AB Fruits of Bedford deliver us all of the veggie bits & bobs that we haven't sprouted in the garden...go take a peek at our allotment!

Local brewers **Charles Wells** for a fab selection of real ales, **Cockburn & Campbell** & their quaff-tastic wines...hic!

Wooden Hill Coffee for our lovely fresh coffee beans and our delicious hot chocolate.

Of course we can't fail to mention **our lovely locals** who kindly share their wealth of home grown veg too!

The veggie board

Roasted Mediterranean vegetables, caramelised onion humus, saffron arancini, Greek salad, tomato & pepper chutney (light lunch, starter for 2 / sharing platter, starter for 4) 7.75 / 14.95

The meat board

Sticky pork ribs, pulled beef, black pudding, chorizo, red onion jam, H&H slaw, Marmite butter & red Leicester 8.50 / 15.50

The fish board

Crab croquette, smoked salmon paté, crayfish tails, breaded plaice & lemon wedge 8.95 / 16.95

Starters

Bread, olives & pesto 4.50 V/GFO

Soup of the day & crusty bread 5.95 GFO / DFO

Stuffed smoked salmon with couscous and olives, dill, cauliflower florets, horseradish & cucumber salad 7.50 GFO

Chicken ballotine, sun dried tomatoes cream cheese, Parma ham & pineapple jam 6.95 GFO

Potato gnocchi, ginger & butternut squash velouté, slow cooked pork shoulder 7.25

'Viking' seafood chowder, hard boiled egg & lemon crostini 7.95 GFO

Caramelised pear, walnuts & blue cheese salad, radicchio, radish & puff pastry shards 7.00 V

Tofu arancini, spiced tomato & garlic sauce, chicory & basil oil 6.50 V/DF

Mains

Orechetti pasta, veal & anchovy ragu, pink peppercorns & pecorino 12.95

Duo of pork, roasted belly & smoked shoulder, parsnip purée, leeks, apple & jus 15.50 GF

Citrus chicken supreme, porcini mushroom, roasted turnips, sweetcorn purée, crispy kale, lemon & herb dressing 14.95 GF

Pan fried seabass fillet, potato & crab croquette, cannellini & lemon stew, saffron velouté 15.00

Gressingham duck breast, potato 'Al forno', beans, plum compote, carrot crisps & port reduction 18.50 DFO

Grilled octopus, lemon grass & potato salad, bacon crumb, smoked salmon butter & samphire 15.50 GF

Red Thai tofu curry, mixed peppers, mushroom, green beans & Jasmin rice 13.50 V/GF/DF

Quinoa stuffed aubergine, courgettes & pearl onions, halloumi, basil & sundried tomatoes 12.75 V/GF/DFO

Pan-fried steak, button mushroom, grilled tomato, rocket salad & chips GF/DF

Sirloin 19.95 **Ribeye** 20.50 **Venison** 19.95

Add a sauce **Garlic butter / Chilli butter** 1.50

Blue cheese/ peppercorn sauce 2.00

H&H Classics

Half pound beef burger, cheddar, streaky bacon, sweet pepper relish & chips 11.00 GFO / DFO

Wild boar burger, stilton & apple, , leaves, mustard mayo & chips 11.50 GFO/DFO

Cumberland sausages, buttery mash potato, caramelised onion gravy 10.75 DFO

Beef hash, new potatoes, red onion, cheddar & fried egg 11.95

***GF - Dishes are naturally gluten free but please tell us if you are on a gluten free diet.**

***GFO / DFO - Dishes will require changing from what is listed on the menu to fit your dietary requirements.**

A sneak peek for pud lovers

Vanilla panna cotta, strawberry compote, white chocolate crumb 6.50 GF

Banoffee tart, dark chocolate soil, banoffee crunch ice cream 6.00

Fruit crumble of the day, custard, ice cream **or** cream 6.50 GFO

Sticky toffee pudding, toffee sauce & vanilla ice cream 6.75

Dark chocolate & peach mousse, peach gel & amaretti biscuit 6.75

Trio of ice cream or sorbet 6.00 GF

Selection of 3 artisan cheeses: Please ask for today's selection 8.50 GFO

Can't squeeze in a pud?

Liquor coffee

£6

Tia Maria

Irish

Brandy

Cointreau Chocolate

Baileys Latte

Malibu chocolate

Sticky wine

Muscat, All Saints, Victoria, Australia

Liqueur dark Muscat, with deep layers of sweet butterscotch & honey
50ml 3.50 37cl Btl 25.40

Moscato, Queen Adelaide, Australia

Delicate passion fruit, semi-sweet with a wonderful light fizz.

125ml 3.20 75cl Btl 18.75

Hot, hot, hot!

Cappuccino 2.30 Latte 2.30

Americano 2.20 Macchiato 1.80

Espresso single 1.80 / Double 2.20

Tea 2.00 Infusion 2.00

Side Orders

Hand cut chips

French fries

Creamy mash

Roasted vegetables

Roasted squash & sage

Rocket & beetroot salad

3.50 each