

THIRST THINGS FIRST

COCKTAILS

ROYALE'S 9.50
Fizz with Crème de Cassis,
Chambord or Sloe Gin

FRENCH MARTINI 8.50
Vodka, crème de cassis &
pineapple juice

LEMON MARTINI 8.50
Lemon gin, triple sec, lemon juice
& sugar syrup

PASSIONFRUIT MARTINI 8.50
Vodka, Passoa, passionfruit juice,
vanilla & fizz

APES & APPLES 7.50
Monkey shoulder, ginger ale &
a twist of lime

GIN FIZZ 8.50
Warner Edwards elderflower gin, fizz,
cloudy apple juice & mint

PINA COLADA 8.50
Malibu, pineapple juice & coconut

EDDISON SCREW 8.50
Passoa, cherry brandy, orange juice
& pineapple juice

NON ALCOHOLIC

ROCK SHANDY 5.00
Ginger beer, soda, lime juice & syrup,
Angostura bitters & lime

ORCHARD GARDEN 6.00
Gordon's 0%, apple juice, elderflower,
mint & lime

DARK & SPICY 6.00
Caleno dark 0% rum, Coca Cola & lime

VIBRANTE SPRITZ 6.00
Martini Vibrante 0% Fever Tree
Mediterranean tonic & fresh orange



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 oven mitts on...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...

Our suppliers

Much love & kudos to...

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

Stickle Back Fish & Direct Seafood get us our fish as fresh as possible & delivered daily.

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 **Wells & Co** for a fab selection of real ales, **Matthew Clarke** & their quaffable wines...hic!

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

Indulgent new ice creams & vegan sorbets from **Saffron Ice Cream Company**, absolutely delicious!

STARTERS

Soup of the day & crusty bread 7.75 GF / DFA

Goat's cheese mousse, taste of Heritage beetroot: pickled beetroot, red beetroot jelly & beetroot purée, sourdough crisp 10.50 GFA

Sous vide octopus & citrus terrine, elderflower pickled apple, lemon aioli, watercress & radish salad, smoked paprika 12.50

Classic moules mariniere, house bread & whipped herb butter
SMALL 11.75 LARGE 19.50 GFA / DFA

Marinated white chicory, roasted red pepper purée, sautéed edamame beans, chive oil, charred fennel 9.50 V / GFA

Iberico chorizo croquette, rocket & red onion salad, saffron aioli & parmesan crisp 9.95

MAINS

Pan roasted hake, Parmentier potatoes, confit baby fennel, citrus velouté, caper popcorn 24.00 GFA

Pan seared Gressingham duck breast, poached baby carrots, fondant potato, red cabbage & orange purée, duck jus 26.95 GFA

Seared yellowfin tuna niçoise salad, cherry tomatoes, new potatoes, marinated mixed olives, green beans & poached hen's egg 21.50 GFA / DFA

Roasted beetroot risotto, candied walnuts, crispy sage & parmesan crisp V / GFA / DFA

H&H beef burger, smoked applewood, caramelised red onion chutney, smoked pancetta, iceberg lettuce & baconaise 16.95 GFA / DFA

Spaghetti with creamy confit garlic, pesto Genovese & parmesan breadcrumbs 17.95 V

STEAK – PLEASE ASK FOR TODAY'S CUTS

Served with confit cherry vine tomatoes, rocket & shaved parmesan salad & French fries **or** hand cut chips GFA / DFA

Add a sauce Peppercorn sauce 3.50

Blue cheese sauce 3.50

Flavoured butter 3.00

SIDE ORDERS

Hand cut chips 4.50 / French fries 4.50

ADD CHEESE 1.50

Rocket, parmesan & cherry tomato 4.50

Charred chili & tender stem broccoli 4.50

THE SWEET STUFF

Double chocolate brownie, chocolate ice cream & dark chocolate soil 8.00

Vanilla crème brulee, blackberries & chocolate soil 8.95 GFA

Lemon posset, mixed berry compote, & shortbread 8.00 GFA

Honey, almond & cream cake, almond brittle, sugar caramel tuille 8.50

Vegan dark chocolate mousse, caramelised oranges 8.00 DF

Trio of ice cream or sorbet 6.00 GF / DFA

Selection of 3 artisan cheeses:

Please ask for today's selection 8.95 GFO

LIQUEUR COFFEE

£7.00

Tia Maria Irish

Brandy Cointreau ChocolatE

Baileys Latte Malibu chocolate

SWEET WINE

Muscat Baumes De Venise

Light dessert wine with a lovely bouquet of flowers & ripe fruit. Best served on ice with a slice of orange 50ml 6.00

HOT STUFF

Cappuccino 3.15 Latte 3.15

Americano 2.60 Macchiato 2.80

Espresso single 2.60 / Double 3.00

Tea 2.00 Infusion 2.00

The itsy bitsy small print...10% service charge added to tables of 2 or more

V – Vegetarian VE – Vegan

*GFA - Gluten free version of the dish available / DFA – Dairy free version of the dish available. Please note that these dishes will need to be altered to meet your dietary requirements.

Due to the size & nature of our kitchen we cannot guarantee that any of our dishes do not contain traces of nuts. Fish may contain bones.

Prices are listed in £ Sterling