



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 mits 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...

Piggott's Family Butchers & their amazing, award winning bacon & other meaty goodies

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

G&M Growers and Fisher & Woods deliver us all of our veggies & dried goods

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

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

Indulgent new ice creams & vegan sorbets from Milton Keynes - **Willen Ice Cream Company**, absolutely delicious!

SHARERS WHILST YOU WAIT

H&H BREAD BOARD: Sea salt & rosemary focaccia, sourdough, ciabatta, olive tapenade, café du Paris butter 9.50 V

FESTIVE BOARD: Pulled confit turkey leg, pork & apricot stuffing, honey roast brussels sprouts & bacon crisps, house cranberry sauce, bubble & squeak croquette, turkey gravy mayo, root vegetable crisps 18.95 GFA / DFA

STARTERS

Soup of the day & crusty bread 7.95 GFA / V

Duck Scotch egg, confit duck leg & Maris Piper potato, local duck egg, braised red cabbage puree, crispy leeks 12.50

Pan seared scallops, roast lemon velouté, lumpfish caviar, samphire & brown crab fritter, lovage oil 15.75 GFA

Sauteed wild mushrooms, turnip puree, brussel sprout leaves, toasted pine nuts & root vegetable crisps 10.00 VEGAN OPTION / GFA

Local game & ham hock terrine, apricot & clementine jam, rye bread crisps 11.50 GFA

MAINS

Hand rolled turkey roulade, pork, apricot & cranberry stuffing wrapped in smoked streaky bacon, roasted Maris piper potatoes, honey glazed root vegetables, Brussel sprout bread sauce & turkey gravy 24.00

Baked sweet potato, Jerusalem artichoke & turnip fricassee, house cranberry, crispy kale 19.50 VEGAN OPTION / GFA / DFA

Pan roasted Gressingham duck breast, butternut squash, radicchio compote, blackberry, lovage oil, jus GFA / DFA

PIGGOTTS FAMILY BUTCHERS STEAK – PLEASE ASK FOR TODAY'S CUTS & MARKET PRICE

Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

H&H Festive burger: 6oz beef patty, pigs in blankets, Wensleydale cheese, cranberry mayo, iceberg lettuce, crispy gherkin & Koffman skinny fries 17.50 GFA / DFA

SIDES

French fries 5.00 Hand cut chips 5.00

Belgian Frites: Koffman skin on fries, garlic aioli & smoked paprika 6.50

Honey roast brussel sprouts, toasted walnuts, bacon crisp 7.50

Pigs in blankets, house cranberry sauce 7.50

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.

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Pan seared scallops, roast lemon velouté, lumpfish caviar, samphire & brown crab fritter, lovage oil 15.75 GFA

Sauteed wild mushrooms, turnip puree, brussel sprout leaves, toasted pine nuts & root vegetable crisps 10.00 VEGAN OPTION / GFA

Local game & ham hock terrine, apricot & clementine jam, rye bread crisps 11.50 GFA

MAINS

Hand rolled turkey roulade, pork, apricot & cranberry stuffing wrapped in smoked streaky bacon, roasted Maris piper potatoes, honey glazed root vegetables, Brussel sprout bread sauce & turkey gravy 24.00

Baked sweet potato, Jerusalem artichoke & turnip fricassee, house cranberry, crispy kale 19.50 VEGAN OPTION / GFA / DFA

Pan roasted Gressingham duck breast, butternut squash, radicchio compote, blackberry, lovage oil, jus GFA / DFA

PIGGOTTS FAMILY BUTCHERS STEAK – PLEASE ASK FOR TODAY'S CUTS & MARKET PRICE

Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

H&H Festive burger: 6oz beef patty, pigs in blankets, Wensleydale cheese, cranberry mayo, iceberg lettuce, crispy gherkin & Koffman skinny fries 17.50 GFA / DFA

SIDES

French fries 5.00 Hand cut chips 5.00

Belgian Frites: Koffman skin on fries, garlic aioli & smoked paprika 6.50

Honey roast brussel sprouts, toasted walnuts, bacon crisp 7.50

Pigs in blankets, house cranberry sauce 7.50

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

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Indulgent new ice creams & vegan sorbets from Milton Keynes - **Willen Ice Cream Company**, absolutely delicious!

SHARERS WHILST YOU WAIT

H&H BREAD BOARD: Sea salt & rosemary focaccia, sourdough, ciabatta, olive tapenade, café du Paris butter 9.50 V

FESTIVE BOARD: Pulled confit turkey leg, pork & apricot stuffing, honey roast brussels sprouts & bacon crisps, house cranberry sauce, bubble & squeak croquette, turkey gravy mayo, root vegetable crisps 18.95 GFA / DFA

STARTERS

Soup of the day & crusty bread 7.95 GFA / V

Duck Scotch egg, confit duck leg & Maris Piper potato, local duck egg, braised red cabbage puree, crispy leeks 12.50

Pan seared scallops, roast lemon velouté, lumpfish caviar, samphire & brown crab fritter, lovage oil 15.75 GFA

Sauteed wild mushrooms, turnip puree, brussel sprout leaves, toasted pine nuts & root vegetable crisps 10.00 VEGAN OPTION / GFA

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MAINS

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Pan roasted Gressingham duck breast, butternut squash, radicchio compote, blackberry, lovage oil, jus GFA / DFA

PIGGOTTS FAMILY BUTCHERS STEAK – PLEASE ASK FOR TODAY'S CUTS & MARKET PRICE

Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

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SIDES

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PIGGOTTS FAMILY BUTCHERS STEAK – PLEASE ASK FOR TODAY'S CUTS & MARKET PRICE

Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

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SIDES

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MAINS

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PIGGOTTS FAMILY BUTCHERS STEAK – PLEASE ASK FOR TODAY'S CUTS & MARKET PRICE

Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

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PIGGOTTS FAMILY BUTCHERS STEAK – PLEASE ASK FOR TODAY'S CUTS & MARKET PRICE

Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

H&H Festive burger: 6oz beef patty, pigs in blankets, Wensleydale cheese, cranberry mayo, iceberg lettuce, crispy gherkin & Koffman skinny fries 17.50 GFA / DFA

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MAINS

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PIGGOTTS FAMILY BUTCHERS STEAK – PLEASE ASK FOR TODAY'S CUTS & MARKET PRICE

Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

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SIDES

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Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

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MAINS

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Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

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French fries 5.00 Hand cut chips 5.00

Belgian Frites: Koffman skin on fries, garlic aioli & smoked paprika 6.50

Honey roast brussel sprouts, toasted walnuts, bacon crisp 7.50

Pigs in blankets, house cranberry sauce 7.50

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 our kitchen may use all known allergenic ingredients at one time & due to it's size & nature we cannot guarantee that any dishes will be completely free of traces of all known allergens including nuts

Fish may contain bones.

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

G&M Growers and Fisher & Woods deliver us all of our veggies & dried goods

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

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

Indulgent new ice creams & vegan sorbets from Milton Keynes - **Willen Ice Cream Company**, absolutely delicious!

SHARERS WHILST YOU WAIT

H&H BREAD BOARD: Sea salt & rosemary focaccia, sourdough, ciabatta, olive tapenade, café du Paris butter 9.50 V

FESTIVE BOARD: Pulled confit turkey leg, pork & apricot stuffing, honey roast brussels sprouts & bacon crisps, house cranberry sauce, bubble & squeak croquette, turkey gravy mayo, root vegetable crisps 18.95 GFA / DFA

STARTERS

Soup of the day & crusty bread 7.95 GFA / V

Duck Scotch egg, confit duck leg & Maris Piper potato, local duck egg, braised red cabbage puree, crispy leeks 12.50

Pan seared scallops, roast lemon velouté, lumpfish caviar, samphire & brown crab fritter, lovage oil 15.75 GFA

Sauteed wild mushrooms, turnip puree, brussel sprout leaves, toasted pine nuts & root vegetable crisps 10.00 VEGAN OPTION / GFA

Local game & ham hock terrine, apricot & clementine jam, rye bread crisps 11.50 GFA

MAINS

Hand rolled turkey roulade, pork, apricot & cranberry stuffing wrapped in smoked streaky bacon, roasted Maris piper potatoes, honey glazed root vegetables, Brussel sprout bread sauce & turkey gravy 24.00

Baked sweet potato, Jerusalem artichoke & turnip fricassee, house cranberry, crispy kale 19.50 VEGAN OPTION / GFA / DFA

Pan roasted Gressingham duck breast, butternut squash, radicchio compote, blackberry, lovage oil, jus GFA / DFA

PIGGOTTS FAMILY BUTCHERS STEAK – PLEASE ASK FOR TODAY'S CUTS & MARKET PRICE

Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

H&H Festive burger: 6oz beef patty, pigs in blankets, Wensleydale cheese, cranberry mayo, iceberg lettuce, crispy gherkin & Koffman skinny fries 17.50 GFA / DFA

SIDES

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Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

H&H Festive burger: 6oz beef patty, pigs in blankets, Wensleydale cheese, cranberry mayo, iceberg lettuce, crispy gherkin & Koffman skinny fries 17.50 GFA / DFA

SIDES

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Pan fried & basted in butter, garlic & thyme, with roasted field mushroom, beef dripping tender stem broccoli & hand cut chips GFA / DFA

Add a sauce: Peppercorn sauce 3.50 Blue cheese sauce 3.50 Flavoured butter 3.00

CLASSICS

Real ale battered haddock, Koffman chunky chips, pea puree, house tartare & curry sauce 22.00 DFA

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