

## Starters

<b>Homemade artisan breads</b>	<b>£4.95</b>
whipped chicken butter – marmite butter Aged balsamic vinegar	
<b>Leek and potato V</b>	<b>£6.95</b>
Velouté – Cotswold legbar egg – chanterelles - winter truffle emulsion	
<b>East coast Mackerel</b>	<b>£7.95</b>
Heritage beet textures – granny smith – horseradish –white chocolate	
<b>Scotch Smoked salmon</b>	<b>£10.95</b>
East coast crab-avocado-lime snow-passionfruit	
<b>Heritage beetroot and Quinoa (Vegan)</b>	<b>£6.95</b>
Salt baked golden – pickled candied – red beet - pomegranate	
<b>Guinea fowl</b>	<b>£8.50</b>
Moroccan spices - Medjool dates – dried apricots	
<b>Seared Scottish scallops</b>	<b>£14.00</b>
Milk poached Dingley Dell pork belly – pomegranate - Pistachio nougat – vanilla	

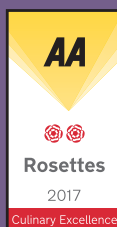
## Mains

<b>Balmoral estate Venison</b>	<b>£22.95</b>
Loin – bolognaise - Szechuan pepper – kohlrabi sauerkraut – sweet corn	
<b>Beef fillet &amp; red wine braised beef cheek</b>	<b>£23.50</b>
parsnips –salsify - Beef fat crumble	
<b>Roast breast of free range Merryfeild farm duck</b>	<b>£23.00</b>
Brussel leaves – chestnuts- butternut squash – duck “pie”	
<b>“Cauliflower cheese” V</b>	<b>£12.95</b>
Risotto – lemon thyme roast cauliflower – Roscoff onion -	
<b>Stone bass</b>	<b>£19.50</b>
Orange and fennel Israeli cous cous – basil velouté	
<b>Hake fillet roasted in marmite butter</b>	<b>£17.50</b>
Cauliflower cheese – sweet potato – crisp kale	
<b>Crispy almond milk polenta (vegan)</b>	<b>£14.95</b>
Red wine salsify – root vegetable textures	

*Sides:- Truffle mash £2.95, Winter greens £2.95, Honey glazed root vegetables £2.95, Mixed salad £3.50*

## Desserts

<b>Chefs “snicker”</b>	<b>£6.95</b>
Peanut butter mousse – bitter chocolate sorbet – peanut brittle	
<b>Passion fruit and mango cheesecake</b>	<b>£6.95</b>
Ginger nut – brandy snap	
<b>Warm spiced red wine poached winter fruit terrine</b>	<b>£6.95</b>
Caramel ice cream	
<b>Toffee apple tart</b>	<b>£6.95</b>
Rhubarb ice cream – vanilla cream	
<b>Lemon pie</b>	<b>£6.95</b>
Burnt white chocolate – kiwi –microwave white chocolate sponge	
<b>Local cheese selection</b>	<b>£9.95</b>
Cheese – fruit loaf – celery – grape	



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The quality of our food stems from the freshness and purity of our ingredients, locally sourced where possible. Please visit [www.hoppinghare.com](http://www.hoppinghare.com) for suppliers list. Please visit our website and become a friend to receive details of forthcoming events and promotions.