

WHILE YOU WAIT

Crusty Breads (To Share) Chargrilled Hopping Hare beetroot bread & focaccia, balsamic vinegar, olive oil	£4.50
Mixed Marinated Olives Marinated in lemon, spices, chilli's	£3.75

STARTERS

Roast Butternut Squash Soup Chorizo, chive crème fraiche	£6.75
Ham Hock Terrine Hopping Hare fig chutney, toasted brioche, rocket	£7.95
BBQ Pulled Pork Scotch Egg Celeriac Slaw & Rocket	£8.25
Hickory Smoked Confit Salmon Cucumber, marinated fennel, beetroot, lemon & saffron dressing	£8.95
Twice Baked Goats Cheese Souffle Goats cheese cream, toasted hazelnuts & watercress	£8.25
Crispy Panko Pork Belly Chorizo, apple, shallot, caper & herb dressing	£8.50

MAINS

Duo of Venison, Pan Fried Loin & Slow Cooked Haunch Salt baked celeriac, braised red cabbage, kale, beetroot	£21.50
Pan Fried Breast of Corn Fed Chicken Dauphinoise potato, black pudding, cauliflower, savoy cabbage, thyme jus	£18.50
Roast Breast of Barbury Duck Fondant potato, cavalo nero, braised shallot & blackberry jus	£19.50
Duo of Pork, Pan Fried Loin and Slow Cooked Belly Honey roast parsnips, curly kale, potato & parsnip puree, bread pudding & calvados jus	£19.50
Pan Fried Fillet of Sea Trout Saffron potatoes, savoy cabbage, chorizo, squid ink pasta, chive butter sauce	£21.00
Roasted Butternut Squash Herb gnocchi, pumpkin seed crumb, kale, wild mushrooms	£15.95
Char Grilled English Ribeye Steak Triple cooked chips, Portobello mushroom, confit tomato <i>Garlic butter £1.95 Pepper sauce £2.50</i>	£23.50

HOPPING HARE FAVOURITES

Beer Battered Fish & Chips Triple cooked chips, crushed peas, tartar sauce	£15.25
Hopping Hare Cottage Pie Braised red cabbage, broccoli, carrots	£16.95
Hopping Hare Beef Burger Brioche bun, bacon, onion jam, hash brown, cheddar, skinny fries	£15.50
Wild Mushroom Risotto Parmesan, rocket, pumpkin seeds	£15.50



The Hopping Hare, 18 Hopping Hill Gardens, Duston, Northamptonshire, NN5 6PF
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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 for suppliers list. Please visit our website and become a friend to receive details of forthcoming events and promotions.