

## STARTERS

**Butternut squash soup V**

Sage oil – walnuts – crème fraiche

**Scotch Smoked Salmon platter**

Avocado – smoked salmon mousse - watercress

**Gressingham duck confit Pressing**

Duck liver parfait – fig chutney

Norfolk ham hock and pig cheek “Ploughmans”  
**Piccalilli puree**

**Heritage vegetable garden**

Quinoa - avocado –pink grapefruit (Vegan)

## MAINS

**Treacle cured sirloin of beef**

Yorkshire pudding – red onion jam – thyme jus

**Loin and belly of pork**

Apricot farce – Bramley apple puree – cider sauce

**Roast organic Maize fed chicken breast**

Sage and onion stuffing – bread sauce – madeira jus

*All roast served with duck fat roast potatoes – anise glazed carrot- braised red cabbage  
Cauliflower cheese – seasonal greens*

**Pan fried lightly cured cod**

samphire – mussels and saffron – smoked cod roe on toast

**Truffle polenta and charred asparagus**

Asparagus panna cotta – wild mushrooms

## DESSERT

**Sticky toffee pudding**

Smoked caramel sauce – vanilla ice cream

**Treacle tart**

Honey comb – treacle gel – clotted cream ice cream

**Peanut and dark chocolate bar**

Aero – chocolate sorbet- bitter chocolate sorbet

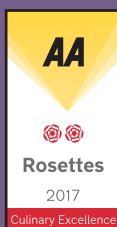
**Banana artic roll**

Baileys condensed milk – rum jelly

**Selection of English cheeses and artisan biscuits**

Dried fruit chutney – celery – apple

**Children's menu available**  
**3 Courses £35 | 2 Courses £27.50**



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