

## Starters

### Hickory Smoked Salmon

Avocado mousse, candied beetroot, red wine pickled shallots, saffron dressing

### Hopping Hare Pulled Pork Scotch Egg

Celeriac slaw, BBQ mayo, apple, rocket salad

### Althorp Estate Pan Fried Pigeon Breast

Creamed leeks, shiitake mushrooms, crispy hens egg

### Fricassee of Wild Mushrooms

Pesto gnocchi, spinach, caramelised onion, summer truffle cream

## Mains

### Duo of Local Lamb

Slow cooked shoulder & pan-fried medallions, dauphinoise potato, braised baby gem, crushed peas, baby onions, rosemary jus

### Pan Fried Fillet of Seatrout

Violett potatoes, spring onion & watercress salad, confit tomatoes, herb dressing

### Roast Portobello Mushroom & Leek Pithivier

Spinach, wild mushrooms, truffle & vermouth sauce

### Pan Fried Breast of Guinea Fowl

Slow cooked leg, savoy cabbage, cauliflower puree, smoked mash, thyme jus

## Dessert

### Caramelised Lemon Tart

Raspberry pate de fruit, shortbread crumb, raspberry sorbet

### Hopping Hare Sticky Toffee Pudding

Butterscotch sauce, date puree, vanilla ice cream

### Dark Chocolate & Cherry Delice

Brownie crumb, cherry sorbet



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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.