

Starters

Twice Baked Goats Cheese Souffle

Rocket, poached apple, celery, glazed walnuts

Hickory Smoked Althorp Estate Pigeon Breast

Wild mushrooms, pea puree, green beans, truffle cream

Smoked Ham Hock & Confit Chicken Terrine

Hens egg, leek velouté, parmesan & pea shoot

Duo of Mackerel

Soused & torched fillet & smoked pate, pickled vegetables, tomato bread croutons, saffron dressing, watercress

Mains

Pan Fried Breast of Barbary Duck

Boulangère potatoes, roast candied beetroot, braised red cabbage, kale, cherry jus

Trio of pork

Pan fried pork loin, slow cooked belly & black pudding, mousseline potato cauliflower, buttered kale, chorizo salsa

Pan Roasted Rump of Lamb

Heritage tomatoes, whipped feta, saffron potatoes, basil pesto & watercress

Pan Fried Fillet of Seatrout

Violetta potatoes, spring onion, watercress, crème fraiche dressing, confit tomatoes

Desserts

Raspberry Crème Brulee

Honeycomb, blackberry crumb, pomegranate sorbet

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 & Hazelnut Delice

Hazelnut cremeux, praline ice cream



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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.