

A selection of five finger sandwiches

Oak smoked salmon, cream cheese on granary bread
Free range egg, shallot & watercress in a brioche roll
Coronation chicken on caramelised onion bread
Mature cheddar & Hopping Hare chutney on tomato bread
Hopping Hare sage & apricot sausage roll

Scones and pastries

Freshly baked fruit scones with clotted cream & strawberry preserve
White chocolate panna cotta, raspberries, shortbread crumb
Biscoff cheesecake, cherries
Hazelnut sponge, praline cream
Caramelised lemon tart

A pot of loose leaf tea

English Breakfast Organic English breakfast tea, aromatic, full bodied and malty.

Blue Grey Organic Earl Grey tea blended with blue cornflowers, full, rich and aromatic, with classic citrus notes.

Racing Green Organic peppermint a herbal infusion with pure peppermint aroma and taste. Caffeine free.

Pitch Black A decadent, yet healthy, organic chocolate (cacao) black tea, this tea can be enjoyed simply on its own or with milk and sugar for a rich flavor.

Phoenix Rose Organic, whole tiny rose buds, gives a light, delicate and fragrant floral infusion with sweet rose aroma. Caffeine free. **may contain traces of nuts*

Rise and Shine Organic green tea with lemongrass, gives a zesty lemon aroma and taste with light vegetal notes, brew for one to one and a half minutes for the best taste experience.

Darjeeling First flush single estate, organic Darjeeling tea, known as 'the champagne of teas' with a light and delicate 'bouquet'. This elegant tea can be drunk simply on its own or with a drop of milk and or sugar.

All of our teas are Certified organic, loose leaf, speciality teas, herbal and floral infusions by The Tea Lab.

Champagne & Prosecco

Prosecco, Ca Del Console (£6.30 supplement)

Prosecco Rose, Itinera (£6.70 supplement)

Please ask for Champagne options



The Hopping Hare, 18 Hopping Hill Gardens, Duston,
Northamptonshire, NN5 6PF
+44 (0)1604 580090 | info@hoppinghare.com | hoppinghare.com

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.