



The Hare

December 2025

Available from 28th November - 24th December

Prices subject to change

Small Plates

Roast parsnip and cider soup
fresh bread, butter (v)(gf*)(df*) £7.50

Pheasant scotch egg
brown sauce (df) £8

Pigs in blankets £8
cranberry relish

Crispy potato terrine
truffle and parmesan (v)(gf*) £8

King prawn cocktail
marie rose, shredded gem, brown bread & butter (gf*) £11

Spinach and blue cheese roulade
pickled wild mushrooms, candied walnuts (n) £9

Pumpkin hummus
Almond dukkah, toast (vg*)(gf*)(df*)(n) £7.50

Chicken, apricot and sage terrine
House chutney, toast (gf*)(df) £10

Mains

Roast turkey, chestnut and sage stuffing, pigs in blankets, all the trimmings (n)(gf*) £25

Winter squash and portobello mushroom Wellington, honey glazed beetroot, port syrup (df)(vg*)(v) £21

Roast celeriac risotto, Shropshire blue cheese, candied walnuts (vg*)(v)(n)(df*)(gf) £15/£18

Crispy pork belly, cannellini bean cassoulet, sweet potato gnocchi, pesto £25

Venison rump pave, roast artichokes, cavolo nero, walnut ketchup, redcurrant jus (gf)(df*)(n) £28

Roast Cod, pepperonata, crispy potato terrine, kale and parmesan pesto, salty fingers (gf) £26

Pub Classics

Double cheeseburger, burger sauce, beer onions, fries (*add bacon, fried egg or onion rings £2*)(gf*)(df*) £20

Beer battered haddock, chips, mushy peas and tartare sauce (gf*)(df) £16 / £19

10oz Flat iron steak, peppercorn sauce, fries, rocket and parmesan salad (gf*)(df*) £32

Steak and ale pie, champ mash, honey roast root vegetables, gravy £22

Sides £6

Chips (vg) Fries (vg) Seasonal greens (v)(vg)(df*) Honey roast root veg (v)(gf)(df)

Onion rings (v)(gf*) Dripping roast potatoes (gf)(df)

(gf) gluten free, (gf*) can be made gluten free, (v) vegetarian, (v*) can be made vegetarian, (vg) vegan, (n) contains nuts (df) dairy free (df*) can be made dairy free

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Sandwiches

(Served until 5pm)

Flat iron steak, red onion marmalade **£14**

Santa's snack- roast turkey, stuffing, pigs in blankets, cranberry relish, gravy **£13**

Fish finger, mushy peas, tartare sauce (gf*)(df*) **£10**

Brie and cranberry toastie (v)(gf*) **£11**

Served on white or brown

Add chips, fries, roasties or a mug of soup for £3

Puddings £9

White chocolate, clementine and hazelnut trifle (n)(gf)

Christmas steamed sponge, brandy sauce, mince pie ice cream (v)

Treacle tart, cider syrup, coffee cream (v)(gf)

Chocolate Mousse, honeycomb, fresh raspberries (gf)

Affogato (v)(gf) **£7** *(with liqueur)* **£9.50**

Classic, Baileys, Cointreau, Amaretto

Cheeseboard (v) **£12**

Shropshire blue, black bomber, Somerset brie, treacle butter, bara brith, crackers and garnishes

Ice Cream and Sorbets (v) **£3** - scoop

Vanilla ~ Strawberries and cream ~ Salted caramel ~ Chocolate ~ Raspberry sorbet ~ Mango sorbet

Hot Drinks

Coffee

Traditional, bespoke roasted coffee - Forest blend

Cafetière £4 per person ~ Americano £4 ~ Cappuccino and Latte £4.50 ~ Espresso £3.25

Loose Leaf Tea £3

English Breakfast ~ Earl Grey ~ Red Berry ~ Green ~ Mint ~ Chamomile

Harry's Hot Chocolate £5.50

Cream & marshmallows (optional)

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