

# THE HARE & HOUNDS INN

## BOWLAND BRIDGE

### STARTERS

#### **WILD MUSHROOM VOL-AU-VENT (V)** NEW FOR AUTUMN

Comforting start of buttery puff pastry, filled with sautéed wild mushrooms, creme fraiche, & parsley oil, £8.95

#### **VENISON CARPACCIO (GF)**

NEW FOR AUTUMN

Juniper crusted rare venison slices served with parsnip, baby onion petals, rocket. Drizzled with extra virgin olive oil & lemon juice, £9.25

#### **CHICKEN LIVERS ON TOAST**

Local chicken livers, chargrilled sourdough, pancetta, herbs & a red wine syrup, £8.50

#### **HARE & HOUNDS SHARING PLATTER FOR 2**

Dry cured ham, salami, gravlax salmon, artichokes, olives, figs, Padrón peppers, Manchego cheese, house chutney, balsamic dressing, & sourdough bread, £19.75 *(or a main course for one!)* (GF option available)

#### **GRAVLAX SALMON**

With heritage beetroot, horseradish cream, capers, & rye bread, £8.95

#### **SOUP OF THE MOMENT (V)**

Crusty bread & butter, £5.95 (GF option available)

#### **MARINATED OLIVES & FETA CHEESE (V)**

Served with sourdough bread, olive oil & balsamic dip. Perfect little nibble for sharing, £6.50 (GF option available)

### MAIN COURSES

#### **8 OZ. RIBEYE STEAK**

Cooked to your preference, confit vine tomatoes, tender stem broccoli, dressed salad - choice of potatoes, fries, hand-cut chips, or champ mash, £24.95

*Add peppercorn, Stilton, or garlic butter sauce for £1.95* (GF option available)

#### **HARE & HOUNDS CLASSIC BEEF & ALE PIE**

Encased in pastry with hand-cut chips, skinny fries, or champ mash, vegetables & rich ale gravy, £19.50

#### **BEER-BATTERED FISH & CHIPS**

Fresh haddock, hand-cut chips, mushy peas, house tartar, & home-made chip shop curry sauce £16.75

#### **LOCAL DUCK BREAST (GF)**

NEW FOR AUTUMN

Pan roasted duck, tender and crispy, with spiced lentils, cavolo nero, & buttery caramelised apples, £21.75

#### **STUFFED PORK TENDERLOIN**

(GF) NEW FOR AUTUMN

Wrapped in prosciutto, stuffed with apples & spinach, served with Parmentier potatoes, greens & a creamy Stilton sauce, £19.25

#### **ROASTED SQUASH SALAD**

(V, GF) NEW FOR AUTUMN

Whipped feta, toasted pumpkin seeds, dried cranberries, mixed baby leaves & maple-cider dressing, £15.25

(VE option available)

**Add gravlax salmon, £4.95**

#### **CHERMOULA ROASTED**

#### **AUBERGINE (V, GF)**

NEW FOR AUTUMN

North African spiced aubergine served with bulgar wheat, sultanas, almonds & herbs. Confit vine tomatoes, & Greek yogurt, £15.95 (VE option available)

#### **HEARTY LAMB NAVARIN**

NEW FOR AUTUMN

Braised local lamb stew with root vegetables & potatoes. Cooked in a white wine sauce & rosemary. Served with a wedge of crusty bread, £19.25 (GF option available)

#### **CUMIN-CRUSTED HAKE**

(GF) NEW FOR AUTUMN

Served with roasted cherry vine tomatoes, olive & chilli salsa, and herbed rice, £18.95

### SIDES

#### **HAND-CUT CHIPS (V)**

£4.50 - add cheese for £1.00

#### **SKINNY FRIES (V)**

£3.95 - add cheese for £1.00 (GF option available)

#### **HOMEMADE CHIP SHOP**

**CURRY SAUCE (V, GF), £2.75**

#### **SPRING ONION MASH (V, GF)**

*Topped with melted Cheddar, £3.95*

#### **BUTTERED GREENS (V, GF)**

*Medley of seasonal vegetables, £3.95*

#### **HONEY-GLAZED ROOT**

#### **VEGETABLES (V, GF)**

*Served on a bed of whipped feta, £4.50*

#### **DRESSED HOUSE SALAD (V)**

*House vinaigrette & garlic croutons, £3.95 (VE & GF options available)*

*Please let us know about any allergies, intolerances or dietary requirements you may have.*