

THE HARE & HOUNDS INN

BOWLAND BRIDGE

STARTERS

Soup of the Moment - Comfort in a bowl, sided with crusty bread and salted butter, £5.95 (V)

Marinated Olives & Feta Cheese - Sourdough bread, olive oil & balsamic dip, £6.50 (V)

Our Home-Made Cumberland Terrine - Cumberland spiced mince, black pudding, wrapped in bacon, with spiced tomato chutney, sourdough toast & dressed salad, £9.25

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

Gravlax Salmon - Cured-salmon, heritage beetroot, horseradish cream, capers, & rye bread, £8.95 (V)

SANDWICHES SERVED WITH A DRESSED SALAD

Roast beef - Tender striploin of medium rare beef with caramelised onion, horseradish mayonnaise, & rocket. Served in a crispy white baguette, £10.50

Chicken Caesar - Roasted chicken, gem lettuce, crispy ham & a proper Caesar dressing, £9.75

Smoked salmon open sandwich - Hot-smoked salmon with egg, tomato, & greens with sweet Dijon mustard sauce on More Bakery seeded sourdough, £9.75

Burrata & sun-blushed tomato (V) - creamy mozzarella cheese with black olive tapenade & spinach, £9.50

Dry-cured Cumbrian ham & smoked Cheddar toastie - Local ham, smokey cheese, and a spiced tomato relish served in local More Bakery sourdough bread, £8.25

Add a mug of soup or a mug of fries, £2.75

MAIN COURSES

Farmers Lunch - Home-made Cumberland terrine, crispy egg, nearby Garstang Blue cheese, cured ham, fruit, olives, house chutney, pickles, mixed salad, crusty bread & butter, £15.50

Chicken Livers on Toast - Local chicken livers, with chargrilled sourdough, pancetta, herbs and a red wine syrup, £9.75

Fish & Chips - Lager-battered fresh haddock, hand-cut chips, mushy peas, home-made tartar & chip-shop curry sauces, £16.75 (GF options available on request)

Cumberland Sausage & Mash - Local sausage, creamy potato, buttered vegetables & onion gravy, £14.50

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

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

Roasted Squash Salad - Whipped feta, toasted pumpkin seeds, dried cranberries, mixed baby leaves & maple-cider dressing, £15.25 (VE option available) **Add gravlax salmon, £4.95**

SIDES

Hand-cut chips, £4.50 (V) add cheese for £1.00 (V), add our own chip-shop curry sauce, £2.75 (V)

Skinny fries, £3.95 (V, GF opt) add cheese for £1.00 (V) add our own chip-shop curry sauce, £2.75 (V)

Dressed House Salad, £3.95 (VE & GF options available) House vinaigrette & garlic croutons.

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

