

THE HARE & HOUNDS INN

BOWLAND BRIDGE

STARTERS

Wild Mushroom Vol-au-Vent Comforting start of buttery puff pastry, filled with sautéed wild mushrooms, creme fraiche & parsley oil, £8.95 (V)

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

Gravlax Salmon With heritage beetroot, horseradish cream, capers & oatcakes, £8.95 (GF option)

Baked Figs Wrapped in Cumbrian dry-cured ham and served with spiced walnuts & Stilton sauce, £8.75

Chicken Liver Parfait With pancetta and herbs served on chargrilled toast, £8.50 (GF option)

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)

Mediterranean Bowl Marinated olives, sun-drenched tomatoes, & feta cheese. Served with sourdough bread, olive oil, & balsamic dip. Perfect little sharer, £7.25 (V, GF Option)

Bread Basket Local More Bakery bread with salted butter or oil & vinegar, £4.25 (V)

MAIN COURSES

8 oz. Ribeye Steak Best cut of beef cooked to your preference, confit vine tomatoes, tender stem broccoli, dressed salad - choice of potatoes - hand-cut chips, skinny fries, or champ mash, £25.95 (GF option avail).

Add peppercorn, Stilton, or garlic butter sauce for £1.95

Local Venison Haunch Steak Cooked pink served with a mini wild mushroom pie, fondant potato, vegetables & red wine sauce £22.75

Hare & Hounds Classic Beef & Ale Pie Made by hand, encased in pastry with hand-cut chips, skinny fries, or champ mash, vegetables & rich ale gravy, £19.95

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

Local Duck Breast Pan roasted duck, tender and crispy, with spiced lentils, tender stem broccoli & baked fig, £21.75 (GF)

Hearty Lamb Navarin 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)

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

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

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

SIDES

Honey Glazed Root Vegetables with whipped feta, £4.50 (V, GF)

Hand-Cut Chips £4.50 - add cheese for £1.00 (V)

Skinny Fries £3.95 - add cheese for £1.00 (V)

Homemade Chip-Shop Curry Sauce (VE, GF), £2.75

Dressed House Salad House vinaigrette & garlic croutons, £3.95 (V, VE & GF avail)