

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)

Mediterranean Bowl Marinated olives, sun-drenched tomatoes, & feta cheese. Served with sourdough bread, olive oil, & balsamic dip. Perfect little sharer, £6.75 (V, GF option)

Glazed Pork Cheek Celeriac remoulade and burnt apple puree, £8.95 (GF)

Our Cumberland Terrine Cumberland spiced mince, black pudding, wrapped in bacon, with spiced tomato & red pepper relish, sourdough toast & butter, £8.25

Crayfish Cocktail with mixed leaves, cucumber, tomato, capers, cocktail sauce, lemon & crostinis, £8.50

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

Brie Soldiers Breaded Appleby brie, burnt apple puree, toasted almonds & watercress salad, £8.75 (V)

Hare & Hounds Mezze for 2 Langoustine, Cumbrian dry cured ham, gravlax salmon, Cumberland terrine, crayfish, salami, marinated olives, Padron peppers, caper berries, house chutney, Bloody Mary sauce, salad, oatcakes & sourdough (or a main course for one!), £23.75 (GF option)

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

ROASTS

Beef Striploin Tender beef served with roast potatoes, Yorkshire pudding, vegetables, & gravy, £19.50 (GF option available)

Chicken Breast Local chicken, roast potatoes, vegetables, & gravy £16.75

Leg of Fell-bred Lamb (GF) Neighbour's lamb, served with roast potatoes, vegetables, & gravy. £19.50

Home-Made Nutroast Quinoa, butternut squash, cranberry, apricot & nut roast served with roast potatoes, vegetables, & vegetarian gravy. £16.75

MORE MAINS

Spring Lamb Stew Local lamb, braised in lamb stock, spring vegetables, potatoes, leeks, herbs & baby onions. Served with a wedge of crusty More Bakery bread, £19.50 (GF option avail)

Hake Fillet Pan fried with sauté potatoes, asparagus & pea ragout, chorizo, drizzle of parsley & lemon oil, £22.95

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

Heirloom Tomato Salad Greek yoghurt, avocado, red onion, radishes, basil, pine nuts, sumac and tomato vinaigrette, £16.75 (VE option)

Or as starter, £8.75. Add gravlax salmon, £4.95

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

SIDES

Roast Potatoes with horseradish cream, £4.25 (V, GF)

Buttered Mixed Greens medley of mixed veg, £4.50 (V, GF)

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

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

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

Every precaution is taken but our kitchens are not allergen-free environments.

Follow us on Instagram @hareandhoundslakes.com and Facebook @hareandhoundslakes

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