

### Nibble/ Starters

Honey and garlic chorizo sausage with garlic mayo	£4.95
Beer battered onion rings with sweet chilli mayo (v)	£3.95
Duck liver and orange pate with sundried tomato toast and red onion marmalade	£5.95
Breaded Brie with apricot chutney, balsamic reduction and herb oil (v)	£5.95
Soup of the day with crispy croutons & warm bread (v)	£4.95
Lamb kofta with chilli jam and tzatziki dip	£5.95
Thai beef salad with orange segments & pine nuts	£5.95/£10.95
Creamy garlic wild mushrooms and bacon lardons in a filo basket with salad	£5.95

### Sides / Bites

Bread and butter	£1.95	New potatoes	£2.95
Mixed Salad	£3.50	Mixed Vegetables	£3.50
Chips	£2.95	Garlic Ciabatta	£2.95

### Melts (12-6)

Bacon, Brie and cranberry sauce	£6.95
Tuna, cheddar and red onion	£6.95
Creamy goats cheese, caramelised red onion and rocket (v)	£5.95
Cajun chicken and cheddar cheese	£6.95
Tomato & garlic sausage, BBQ & cheddar	£6.95
Chilli beef and cheese	£6.95
BBQ pulled pork with cheddar cheese	£6.95

### Sharing Boards

Baked Camembert rubbed with rosemary and garlic accompanied with cranberry sauce sundried tomato bread, celery and rocket (v)	£12.95
Selection of warm bread with mixed olives, sun blushed tomatoes, herb oil, balsamic reduction and butter. (v)	£7.95
Mini platter Lamb kofta, sticky chorizo sausage, confit duck and pulled pork served with a selection of dips and warm sour dough.	£14.95
The ultimate nachos tortilla crisps with triple chilli salsa, melted cheese served with soured cream and guacamole. (v)	£6.95

### Baguettes (12-6)

#### White or Brown Bread

Duck and hoisin sauce with sliced carrot and spring onion	£6.95
Cheddar cheese and real ale chutney (v)	£4.95
Honey glazed ham and mustard mayo	£5.95
Chicken and bacon mayo	£6.95
Classic B LT	£5.95
Tuna peppered mayo	£6.95
Tomato and garlic sausage with caramelise red onion	£6.95

Add a portion of chips for £1.95 with any baguette or melt

### Pub Classics

Homemade pie of the day served with new potatoes/ mash or chips and seasonal mixed vegetables.	£11.95
Honey roasted Wiltshire ham with a brace of eggs, homemade chips and mixed salad	£9.95
Our own beer battered cod with hand cut chips tartar sauce and crushed truffle peas	£11.95
"Bangers and mash" butcher's tomato and garlic sausage with a cheese and chive mash drizzled with a caramelised red onion gravy & vegetable	£10.95
Pork Dijonnaise pork medallions in a Dijon cream sauce with a rosti potato and seasonal vegetables	£12.95
Shredded duck stir fry with egg noodles coated in a light plum sauce served with crispy prawn crackers	£11.95

### Chefs Choice

Mixed Salad with asparagus, mixed olives, sun blushed tomatoes, roasted pepper drizzle with a chilli dressing (v)	£7.95
Creamy pesto tagliatelle with roasted pepper and vine cherry tomatoes served with garlic bread and parmesan shavings(v)	£9.95

### Homemade Pizza

our new and improved pizzas with even more selection than before!

The hare – Basil pesto, creamy goat's cheese, caramelised red onion and rocket (v)	£10.95
The hound- tomato and garlic sausage, spicy chorizo, chicken, glazed ham	£12.95
Quackers – confit duck with a hoisin base topped with sliced carrot and spring onion	£11.95
The cheesy trio - cheddar, stilton & parmesan(v)	£10.95
BBQ lovers- shredded pork and smokey bacon, pepper and red onion with a BBQ base and extra drizzle on top	£11.95
Veg out- cherry tomatoes, peppers, red onion, mushroom and spinach (v)	£10.95

### Burgers

**2 for £15**

Mon-Fri 12-6 Excludes Loaders

All burgers are served in a brioche bun with beef tomato, lettuce and homemade chips & onion rings.

Homemade beef burger with burger relish	£10.95
Peppered steak burger with chilli jam	£11.95
Grilled chicken burger with sweet chilli mayo	£10.95
BBQ glazed chicken burger	£12.95
Pork and apple burger	£10.95
Hickory bbq pulled Pork	£10.95
Lamb and mint burger with garlic mayo	£12.95
Bourbon glazed beef burger	£11.95
Grilled halloumi and roasted red pepper burger (v)	£9.95

### Off the grill

Hunters chicken -butterflied chicken breast coated in hickory BBQ sauce topped with smoked back bacon and melting cheddar cheese served with homemade chips and mixed salad	£12.95
10oz Rump steak with hand cut chips, beer battered onion rings grilled flat mushrooms and vine cherry tomatoes	£16.95
8oz Sirloin steak with hand cut chips, beer battered onion rings grilled flat mushrooms and vine cherry tomatoes	£18.95
D-cut 10oz Gammon steak with a brace of eggs, beer battered onion ring, chips and mixed salad	£12.95
Add a sauce £1.95	
Peppercorn	Port and Stilton
Mushroom and white wine	Garlic butter & prawn

We still do our small appetite portions but we now have a dedicated menu please ask a member of staff.

Gluten free menu available.  
Any other allergens please ask a member of staff.



**TREAT YOURSELF!**  
**ADD LOADERS FOR £1.75 EACH**

CHEESE	CHILLI BEEF	HALLOUMI CHEESE
BACON	PULLED PORK	STILTON
CHICKEN	BLACK PDDING	PEPPERED TUNA MAYO
CHORIZO	MUSHROOM	SOFT BOILED EGG
STUFFING	JALAPENOS	RED ONION RELISH
FRIED EGG	GOATS CHEESE	WILTSHIRE HAM

ADD A LOADER TO ANY MEAL ITEM YOU WISH

## White Wine

### *Crisp & Dry*

**Garganega Pinot Grigio** 175ml **£4.85** 250ml **£6.20** Bottle **£17.50**  
Operetto Venetie, *Italy*  
Floral nose of jasmine and honeysuckle that is fresh and zesty to taste.

**Picpoul de Pinet** 175ml **£5.15** 250ml **£6.60** Bottle **£18.95**  
La Cote Flamenc, Coteaux du Languedoc, *France*  
The literal translation of the name Picpoul is 'lip-stinger' because of its refreshing nature. A very easy-drinking dry white, with apple and pear flavours. Perfect with seafood and light lunches

**Chenin Blanc** 175ml **£4.65** 250ml **£5.95** Bottle **£16.50**  
Acacia Tree, Western Cape, *South Africa*  
An easy-drinking wine with fresh citrus, peach flavours and a zippy, refreshing finish.

**Semillon / Sauvignon** Bottle **£23.95**  
Xanadu 'Exmoor Drive', Margaret River, *Australia*  
This medium-bodied wine has aromas and flavours of freshly squeezed citrus fruit combined with passion fruit and summer herbs such as thyme.

**Albarino** Bottle **£24.95**  
Domingo Martin, Rias Baixas, *Spain*  
Rich and generous flavours of ripe peaches and pears, backed by a vivid streak of lemon and mineral acidity. A well-balanced wine with a clean fresh finish.

### *Fruity & Aromatic*

**Torrontes/Chardonnay** 175ml **£4.75** 250ml **£5.95** Bottle **£16.75**  
El Colectivo – Mendoza, *Argentina* – Made by Argentino  
The leading wine from Argentina in Europe, this is a gently aromatic wine with tropical fruit flavours and aromas

**Riesling** Bottle **£26.95**  
Charles Smith 'Kung Fu Girl', Washington State, *USA*  
Charles Smith is a former manager of Danish heavy metal bands and he still looks like one too! However wine became his new calling and this is one of our favourites – off dry, smooth and aromatic with flavours of apricot, key lime and nectarine. Great with spicy foods.

**Sauvignon Blanc** 175ml **£5.75** 250ml **£7.95** Bottle **£22.95**  
Mount Ara, Marlborough, *New Zealand*  
A fresh and vibrant wine with lively aromas of citrus and tropical fruits. A fabulous easy drinking Marlborough Sauv – great with seafood or a goats cheese soufflé.

### *Full bodied & Rich*

**Viognier** Bottle **£18.95**  
The Speewah Crooked Mick, Murray Darling, *Australia*  
Among Australia's oldest Viognier vineyards in the Murray Darling wine growing region. Crisp and peachy on the palate with sweet, ripe lychee flavours and a citrus twist on the finish.

**Pouilly Fuisse** Bottle **£29.95**  
Trouillet, Burgundy, *France*  
This delicious wine has aromas and flavours of grapefruit, peaches, acacia, buttered brioche and a touch of honey. It is very refreshing with a rich mouthfeel

## Rose Wine

**Zinfandel** 175ml **£4.85** 250ml **£6.20** Bottle **£17.50**  
The Bulletin, California, *USA*  
A little sweetie bursting with watermelon, wild strawberry and cranberry. Not as sweet as some Zin Rose you might have had, but an easy style and a great match with a spicy curry.

**Pinot Grigio** 175ml **£4.85** 250ml **£6.20** Bottle **£17.50**  
**Garganega Blush**  
Operetto, Veneto, *Italy*  
A wine for those who prefer their rose a little more delicate. Dry and refreshing with mandarin, lemon and summer berry notes.

## Red Wine

### *Light & Fruity*

**Pinot Noir** Bottle **£22.95**  
Little Eden, Murray Darling, *Australia*  
Aromas and flavours of cherries, strawberries, cocoa, and earthy note of forest floor. Rich, complex and light bodied wine with a soft and elegant finish.

**Montepulciano d'Abruzzo** Bottle **£18.95**  
Lenora, *Italy*  
A lively and bright red wine with cherry flavours, some savoury olive notes & the freshness and bite in Italian red wines that makes them work so well with meaty tomato pasta dishes.

### *Soft & Smooth*

**Tempranillo 'Barrel Aged'** 175ml **£4.60** 250ml **£5.90** Bottle **£16.50**  
Solarena Carinena *Spain*  
An intense, velvety red wine with flavours of ripe raspberries and bramble fruit accompanied by sweet notes of vanilla from the 6 months of barrel aging.

**Merlot Reserva** 175ml **£5.15** 250ml **£6.60** Bottle **£18.50**  
Lorosco, Central Valley *Chile*  
Ripe, plummy fruits with hints of jam and a wonderful smoky smooth finish, would go great with beef and duck dishes.

**Rioja Crianza** Bottle **£21.95**  
Castillo Clavijo, *Spain*  
Aged for 12 to 18 months in American and French oak casks, it shows bright red berry fruit balanced with vanilla and spice to add richness and body.

**Cote du Ventoux Rouge 'Les Sablons'** 175ml **£5.90** 250ml **£6.95**  
Cave Terra Ventoux Rhone Valley, *France* Bottle **£19.95**  
From the foothills of the Mont Ventoux, famed for being one of the most challenging climbs in the Tour de France comes this beautiful Rhone Red - a soft and juicy wine with flavours and aromas of cherries and plums with some gentle peppering.

### *Full bodied & Rich*

**Shiraz** 175ml **£4.85** 250ml **£6.20** Bottle **£16.95**  
The Paddock, South Eastern *Australia*  
Rich fruits on the nose, including plums and red berries and some black pepper. Friendly and approachable. Great with sausages with mash and onion gravy

**Cabernet Sauvignon/ Petit Verdot** Bottle **£20.95**  
The Speewah 'Crooked Mick', Murray Darling, *Australia*  
A classic Bordeaux blend of grapes, re-imagined in warmer Australian climates, providing flavours of blackberry, blackcurrant and a hint of mint.

**Bordeaux Supérieur** Bottle **£25.95**  
Chateau Penin 'Tradition' *France*  
A full bodied blend of Cabernet Sauvignon, Merlot and Cabernet Franc from a family owned vineyard close to the villages of Pomérol and St Emilion. A great match for roast beef.

**Shiraz** Bottle **£26.95**  
Mourvedre, Journeys End 'The Huntsman' Stellenbosch, *South Africa*  
From the heart of Stellenbosch, a generous and fruity wine with aromas and flavours of forest fruits, cassis and blackberries. There are also subtle hints of green peppers and eucalyptus on the long finish.

## Sparkling

**Tosti Prosecco, Veneto, Italy** (20cl) **£6.95**

**Prosecco Bel Star, Veneto, Italy** Bottle **£23.95**

**Belstar Cuvee Rose, Veneto, Italy** Bottle **£23.95**

**Palmer & Co Brut Reserve NV, Champagne, France** Bottle **£34.95**

# THE HARE & HOUNDS MAIN MENU

