EVENING MENU

STARTERS

Soup of the day, toasted ciabatta 6.95

Pork, sage & black pudding scotch egg, beetroot & red onion relish, dressed leaves 8.50 DF

Chicken liver paté, cranberry & orange relish, bread crisps 8.75 GFO

Mussels of the day, toasted ciabatta 9.00 GFO

Vegetarian "meatballs", tomato & basil sauce, cheddar tuille 7.50 GF/DFO

Courgette spaghetti, roast aubergine, basil pesto & confit cherry tomatoes 6.95 VE/DF/GF

MAINS

Hare & Hounds coq au vin, buttery mash & crispy leeks 17.50

Pan roasted Bedfordshire pork chop, bubble & squeak, roast cox's apple, mustard sauce 18.00 GFO

Mediterranean fish stew, prawns, mussels, seabream, squid & focaccia bread 18.95 GFO

Pan fried seabass with ratatouille and polenta 15.50

Moroccan vegetable & chickpea tagine, pomegranate & coriander couscous 15.00 V/GF/DF

STEAK OF THE DAY
Please ask for today's choice of steaks

All steaks are 28 day dry aged matured served with mixed leave salad, baked flat mushroom, roast beef tomato & French fries

Add a sauce **Garlic butter** 1.50 **Peppercorn sauce** 2.50

H&H CLASSICS

Pan fried devilled chicken livers, smoked bacon, creamy brandy sauce & sautéed new potatoes 16.95

H&H Beef burger, mature cheddar, streaky bacon, beef tomato, gherkin, iceberg lettuce & fries 14.50 GFO

Chicken burger, chorizo, mozzarella, dressed leaves & skinny fries 14.50

NIBBLES & SIDES

Toasted pitta & house hummus 5.00

French fries 3.50 / Sautéed greens 3.50

Rocket, cherry tomato & red onion salad 3.50

DESSERTS

Warm chocolate brownie, white chocolate soil, dark chocolate tuille & vanilla pod ice cream 7.50

Lemon posset, white chocolate chip cookie & rhubarb jam 7.00 GFO

Sticky toffee pudding, butterscotch & ginger syrup, rum & raisin ice cream 7.50

Cheese board with celery, grapes, onion chutney & biscuits 9.50

Selection of ice creams & sorbets – please ask for choice of flavours

THE HOT STUFF

Cappuccino 2.40 Latte 2.40

Americano 2.30 Macchiato 1.90

Single Espresso 1.80 Double 2.30

Hot Chocolate 2.50

V – Vegetarian VE – Vegan
**Please inform our staff of any allergies or intolerances before ordering.*
**GF-Dish is naturally gluten free*
**GFA-Gluten free available *DFA-Dairy free available please note that these dishes need to be altered to meet dietary requirements*
We cannot guarantee that any of our dishes are completely free of nut traces. Fish may contain bonesAll our prices are in £ Sterling, the menu is subject to change. A discretionary service charge of 10% will be added to parties of 6 or more people.