

# HARE & HOUNDS

## NEWBURY

### WINTER BRUNCH MENU

Saturday 11am - 3pm

#### Small Plates

<b>Smoked haddock croquette</b> , smoked pumpkin puree, rosemary pesto, freshly grated Parmesan (gf)	7.95
<b>Whipped wild mushroom parfait</b> , grilled garlic and herb sourdough, pickled enoki mushrooms, porcini crumb (ve) (*gf)	8.95
<b>Dry aged beef Scotch Egg</b> , St. Ewe rich yolk egg, steak tartare dressing (*gf)	9.5
<b>Bloody Mary prawn cocktail</b> , poached tiger prawns, Bloody Mary Marie rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	10.5
<b>Twice baked cheddar soufflé</b> , truffle mornay, crispy leeks (v)	10.95
<b>Buttermilk pancake stack</b> , Greek yoghurt, fruit compote, maple syrup (v)	9.5
<b>Buttermilk pancake stack</b> , smoked English belly bacon, maple syrup	10.5

#### Large Plates

<b>Smashed Avocado</b> , toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds, <i>add poached St. Ewe rich yolk eggs for 2.00</i>	10.75
<b>Smoked Scottish salmon</b> , scrambled St Ewe rich yolk eggs, sourdough toast, fresh chive	12.50
<b>Eggs Florentine</b> , wilted spinach, roasted portobello mushroom, poached St. Ewe rich yolk eggs, chervil hollandaise, toasted English muffin (*gf)	9.75
<b>Eggs Benedict</b> , honey roast ham, poached St. Ewe rich eggs, chervil hollandaise, toasted English muffin (*gf)	10.50
<b>Eggs Royale</b> , smoked Scottish salmon, poached St. Ewe rich yolk eggs, chervil hollandaise, toasted English muffin (*gf)	12.50
<b>Full English Breakfast</b> , free range sausages, smoked belly bacon, Laverstoke black pudding, potato hash, St. Ewe eggs, portobello mushroom, grilled tomato, baked beans, toasted sourdough	14.5
<b>English Garden Breakfast</b> , plant-based sausage, St. Ewe eggs, portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato hash, toasted sourdough (ve)	14.5
<b>Plant based breakfast</b> , plant-based sausage, vegan bacon, portobello mushroom, grilled tomato, potato hash, baked beans, wilted spinach, smashed avocado, toasted sourdough (ve)	14.5
<b>Grosvenor signature croque monsieur</b> , baked Kent honey roast ham, smoked Applewood, mustard, served with skin on fries, <i>add fried St Ewe rich yolk egg for 1.5</i>	14.95
<b>Crispy buttermilk chicken waffle</b> , crushed avocado, smoked English belly bacon, 'Nduja ketchup, maple syrup	15.95
<b>Roasted woodland mushroom risotto</b> , porcini crumb, rosemary pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 2.95 (gf)</i>	15.95
<b>Dry aged steak burger</b> , Romaine lettuce, crispy onions, served in a toasted brioche bun and with skin on fries, <i>add bone marrow melt 2.5, smoked Applewood cheese 1.00 (*gf)</i>	16.5
<b>'Nduja chicken</b> , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil and mascarpone sauce (*gf)	17.5
<b>9oz crisp battered haddock and chips</b> , triple cooked chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.5
<b>Seared 8oz flat iron steak</b> , miso glazed King Oyster mushroom, beersamic dressed baby watercress, peppercorn sauce, beef dripping skin on fries (*gf)	23.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free  
 (\*GF) = Can be adapted to Gluten Free on request (\*\*) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.

Enjoy a large plate and 90 minutes of free-flowing brunch cocktails for 45.00

Make it a moment with our cocktail trees. 12 brunch cocktails for 115.00

### Brunch Cocktails

<b>Kir royale</b> , prosecco, cassis	12.5
<b>Mimosa</b> , prosecco, fresh orange	11.5
<b>Bellini</b> , prosecco, peach	11.5
<b>Aperol spritz</b> , prosecco, soda, orange	11.5
<b>Campari spritz</b> , prosecco, soda, orange	11.5
<b>Mirabeau spritz</b> , Mirabeau rosé gin, sparkling wine, fresh raspberry, soda	11.5

### From The Bar

<b>Glass of Pommery, Brut</b>	12.5
<b>Bottle of Pommery, Blanc de Blanc</b>	69
<b>Highclere Martini</b> , Highclere Gin shaken with St Germain, marmalade and elderflower cordial	11.5
<b>Spicy Margarita</b> , tequila blanco, lime, triple sec	11
<b>Espresso Martini</b> , vodka, Kahlua, fresh espresso	11
<b>Daiquiri</b> , golden rum, lime, sugar	11
<b>Passionfruit Martini</b> , vodka, passionfruit, vanilla, prosecco	11
<b>Old Fashioned</b> , whisky, sugar, bitters	12
<b>Negroni</b> , gin, vermouth, Campari	12
<b>Bloody Mary</b> , Ketel One, house blend spiced tomato juice, celery, lemon, olives	11.5

### Non-Alcoholic Cocktails

<b>Elderflower spritz</b> , elderflower, apple, lemonade	8.5
<b>Mojito</b> , apple, lime, mint, soda	8.5
<b>No-groni</b> , Tanqueray 0%, Æcorn Aromatic & Bitter	8.5

### British Tea Blends

<b>English breakfast</b>	2.75
<b>Earl grey</b>	2.75
<b>Queen of green</b>	2.65
<b>Proper peppermint</b>	2.65
<b>Chamomile</b>	2.55
<b>Fresh Mint</b>	2.65

### Artisan Coffee

<b>Single espresso</b>	2.4
<b>Double espresso, americano</b>	2.95
<b>Cappuccino, flat white, latte</b>	3.25
<b>Matcha latte</b>	3.2
<b>Liqueur coffee, Baileys, Amaretto or Johnnie Walker</b>	5.5
<b>Hot Chocolate</b>	3.45

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