

HARE & HOUNDS

NEWBURY

SUMMER BRUNCH MENU

Saturday 11am - 3pm

Small Plates

'Nduja Scotch Egg , soft boiled St Ewe egg, lovage pesto, 'nduja ketchup (gf)	7.5
Smoked ham hock croquette , green goddess sauce, freshly grated Parmesan, garden herbs (gf)	7.75
Heritage tomato and Buffalo mozzarella salad , nigella seeds, red chicory, lovage pesto (v) (gf)	7.95
Buttermilk pancake stack , Greek yoghurt, fruit compote, maple syrup (v)	9.5
Buttermilk pancake stack , smoked English belly bacon, maple syrup	10.5
Bloody Mary prawn cocktail , poached tiger prawns, Bloody Mary Marie rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95

Large Plates

Eggs benedict , honey roast ham, poached St Ewe eggs, chervil hollandaise, English muffin (*gf)	10.5
Eggs florentine with wilted spinach and roasted portobello mushroom (v) (*gf)	9.75
Eggs royale with smoked Scottish salmon (*gf)	12.5
Smashed avocado , poached St Ewe rich yolk eggs, toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds (v) (*gf)	10.75
Smoked Scottish salmon , scrambled St Ewe rich yolk eggs, sourdough toast (*gf)	12.5
Full English breakfast , free range sausages, smoked English belly bacon, Laverstoke black pudding, potato and onion hash brown, St Ewe rich yolk eggs, roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough	13.95
English garden breakfast , plant-based sausage, St Ewe rich yolk eggs, roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash brown, toasted sourdough (v)	13.95
Plant based breakfast , plant-based sausage, vegan bacon, roasted portobello mushroom, grilled tomato, potato and onion hash brown, baked beans, wilted spinach, smashed avocado, toasted sourdough (ve)	13.95
Summer pea and mint risotto , chargrilled yellow courgette, lovage pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 3.95 (gf)</i>	14.95
Crispy buttermilk chicken waffle , crushed avocado, smoked English belly bacon, 'Nduja ketchup, maple syrup	15.95
Dry aged steak burger , Gruyère cheese, signature house sauce, Romaine lettuce, crispy onions, served in a toasted brioche bun and with skin on fries (*gf)	16.5
'Nduja chicken , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil and mascarpone sauce (*gf)	17.5
10oz crisp battered haddock and chips , triple cooked chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.5
Seared 8oz flat iron steak , miso glazed King Oyster mushroom, beersamic dressed baby watercress, peppercorn sauce, skin on fries	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

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

From The Bar

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

Non-Alcoholic Cocktails

Elderflower spritz , elderflower, apple, lemonade	8.5
Mojito , apple, lime, mint, soda	8.5
No-groni , Tanqueray 0%, Æcorn Aromatic & Bitter	9

British Tea Blends

English breakfast	2.75
Earl grey	2.75
Queen of green	2.65
Proper peppermint	2.65
Chamomile	2.55
Fresh Mint	2.65

Artisan Coffee

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

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