Hare and Hounds April dinner menu

**To Start**

Soup of the day, toasted sour dough, croutons\* £6

Classic prawn cocktail, multi seed brown bread\* £6.50

Chicken apricot and pancetta terrine, celeriac and apple remoulade, toasted ciabatta bread £6

Smoked cod and dill fishcakes, curried mayonnaise £7

Confit duck leg with a cucumber and spring onion salad, hoisin sauce £7

Mushrooms poached in garlic, pancetta, double cream\* £6

Rosemary baked focaccia, balsamic, olive oil £7 add olives £2.50

Cajun chicken Caesar salad, croutons, pancetta £7

Twice baked cheddar souffle, parmesan cream sauce £6

King prawns baked in garlic, chilli, smoked paprika & olive oil\* £7

**Main courses**

Carvery daily roasted joints of meat with sausage-meat cranberry stuffing, homemade Yorkshire puddings with freshly prepared vegetables Over 65’s £10.90 (except Sundays) Adults £14.90 Children £7.90

Nut & lentil loaf, carvery vegetables, gravy (VE) (GF) £12.90

Beyond plant meat burger, applewood smoked cheese, salsa, fries & salad\* (VE) £15

Steak & Dartmoor ale pie, chips, peas £15

Malaysian style vegetable, coconut curry, tomato salad (VE) (GF) £14

Sea bass fillet, infused lobster cream & crab spaghetti, parmesan, samphire £17

Beer battered cod fillet (locally sourced) chips, curry sauce, crushed peas, tartar sauce £16

Buttermilk Cajun chicken burger, crispy spiced onions brioche bun, haloumi cheese, peri mayonnaise, chips £16

Pork and leek sausages, wholegrain mustard mashed potatoes, buttered spinach, onion gravy £14

Steak burger, brioche bun, Monterey jack cheese, smoked crispy bacon, chips, salad\* £16

Scampi (Scottish wholetail), chips, salad, tartare sauce £13

Ribeye 28-day aged Aberdeen Angus (10oz), mushroom, tomato, onion rings chips, peas\* £28

Slow cooked lamb tagine, garlic and coriander couscous, naan bread £16

**For the children**

Fish fingers Chicken breast nuggets Beefburger, cheese & bun served with fries, peas or baked beans\* £7

**Puddings** at £7

Glazed lemon tart, raspberry compote, Chantilly cream

Mars and chocolate chip bake, salted caramel ice cream

Sticky toffee pudding, caramel sauce, clotted cream

Crème brulee cheesecake, caramel sauce

Chocolate brownie, chocolate sauce, vanilla ice cream

Chocolate & raspberry tart, poached raspberries, vegan chocolate ice cream(VE) (GF)

Salcombe Dairy ice cream\* £ 6 Honeycomb, Madagascan Vanilla, Belgian Chocolate, Coffee

Rum and raisin, Salted caramel, Salcombe mud

**(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free**

**\*Gluten Free option available, please ask your server**

**Nuts are used in our kitchens, please ask for all allergies advice from our staff**