Hare and Hounds April lunch menu

**To Start**

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

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

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

Chicken and apricot terrine, celeriac and apple remoulade, toasted ciabatta bread £7

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

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

Salt and pepper fried squid, lemon and dill mayonnaise £7

Cajun chicken Caesar salad (buttermilk), croutons, pancetta £7

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

Smoked haddock and dill fishcakes, curried mayonnaise £7

Twice baked cheddar souffle, parmesan cream sauce £6

**Main courses**

Carvery daily roasted joint30s 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

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

Cajun(buttermilk) chicken burger, spicy fried onions, brioche bun, haloumi cheese, slaw Peri mayo, chips £16

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

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

Steak & Dartmoor ale pie, chips, peas £15

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

Beyond meat plant burger, applewood smoked cheese, salsa, fries & salad\* (VE) £14

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

Roasted pork belly, bubble and squeak, tender stem broccoli, apple and cider gravy £17

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

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

**For the children**

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

**Ciabatta bread** with crisps and salad

Prawn marie rose £8

Crab sandwich on seeded brown bread £9

Toasted club sandwich (turkey, mayonnaise, smoked applewood bacon) fries £10

**Puddings** at £7

Lemon tart, Chantilly cream, raspberry compote

Vanilla cheesecake, salted caramel sauce, honeycomb

Chocolate brownie, chocolate sauce, vanilla ice cream

Sticky toffee pudding & Cornish clotted cream

Chocolate & raspberry tart, poached raspberries (VE) (GF)

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

**(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**