



Landrace sourdough, whipped butter 4.5

Nocellara olives 4.5

Dorset charcuterie 7.5

### Starters

Lentil, squash & carrot soup, sourdough, butter 9

Beetroot, labneh, fennel, blood orange 10

Scallops, cauliflower, capers, parsley 12

Cured chalk stream trout, kholrabi remoulade 11

Ham hock, apricot & pistachio terrine, pickles, toast 10

Salt cod fritters, dill aioli 9

### Mains

Crown prince squash, pearl barley, ajo blanco, smoked almond 18

Hake, roast fennel, curried prawn head bisque 22

Double cheeseburger, pickled chilli, gherkin, fries 16.5

Pork chop, hispi, pickled walnut, jus 20

Guinea fowl, turnips, cime de rapa, jus 23

### To share

24oz Cote de boeuf, potato terrine, greens, truffle hollandaise 80

### Sides

Fries 5

Crispy new potatoes, aioli 5

Hispi, salsa verde, anchovy 5

Winter leaf salad, mustard vinaigrette 5

Heritage carrots, maple, dukkah 5

For information about intolerances and allergies please ask a member of staff.

A discretionary service charge of 12.5 % is added to your bill.

Wifi: The Bradley Hare Password: @thebradleyhare