

## $B \mathrel{R} \underset{\scriptscriptstyle H \mathrel{A} \mathrel{R} \mathrel{E}}{A} \overset{\scriptscriptstyle \mathrm{THE}}{D} \underset{\scriptscriptstyle E}{L} \mathrel{E} Y$

## Complimentary prosecco upon arrival

Apéritifs			
Tack Room London Dry gin & fevertree tonic Aperol Spritz Hare on the rocks	8 12 14		
		Snacks	
		Landrace sourdough, oil & balsamic	4.5
Nocellara olives, garlic, rosemary, lemon zest	5		
Starters			
Roasted beetroot soup, crème fraîche, warm sourdough	9		
Braised chicory, Bath Blue, grilled pear, nuts	11		
Roast squash, Serrano ham, balsamic glaze, crumbled sheep's curd	12		
Toasted crumpet, pigeon, shaved truffle, port & thyme jus	14		
Smoked mackerel pâté, cider jelly, sourdough toast	12		
Seared scallops, buttered leeks, nduja butter	16		
Mains			
Salt-baked celeriac, radicchio, pesto, walnuts, Spenwood cheese	20		
Whole plaice, brown butter, samphire, lemon	21		
Chalk Stream trout, leeks & mussels	26		
Five-spice braised pork belly, mulled cider reduction, sage, swede	23		
BH burger, red leicester cheese, bacon jam, gherkin, gem, fries	19.5		
Venison loin, wild mushrooms, cabbage, peppercorn sauce	32		
Desserts			
Lemon curd parfait, basil syrup, crisp meringue shards	10		
Vanilla cheesecake, butterscotch, honeycomb, homemade hobnob	10		
Warm chocolate pudding, cocoa nib crunch, vanilla ice cream	10		
Savoury			
Westcombe cheddar & Bath Blue, linseed crackers, chutney	13		

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

A discretionary service charge of 13.5 % is added to your bill.

WIFI: The Bradley Hare Password: @thebradleyhare