

THE MARCH HARE INN

Starters:

Seasonal Soup (v) ~ £4.50

Breaded Whitebait with a smoked garlic mayonnaise ~ £5

Baked Camembert with homemade preserve and rustic bread (v) ~ £6

Crispy Pork Collar with apple puree and puffed pork ~ £6

Sauteed King Prawns in a chilli and garlic oil ~ £6

Chicken Liver and Smoked Bacon Pâté with homemade preserve and rustic bread ~ £5

Butternut Squash and Sage Risotto (v) ~ £6 starter ~ £9 main

Mains:

Fish 'n' Chips beer battered cod, with mushy peas and chips ~ £11

Homemade Faggot mashed potato and onion gravy ~ £9

Red Thai Curry panang and coconut cream sauce, basmati rice ~ £10 (chicken) ~ £11 (prawn)

Crispy Oriental Duck Salad with hoisin and sesame seed dressing ~ £11

Slow Cooked Pork Belly with black pudding and bubble and squeak ~ £12

Ox Pie cheek and kidney pie with vegetables and chips ~ £10

Roasted Sea Bass Fillet (n) with king prawns, peas, pesto dressing and boiled potatoes ~ £13

The March Hare Burger homemade burger with, bacon, onion rings and sweet potato fries ~ £10

Roasted Chicken Supreme topped with a lemon and thyme crumble and served with mashed potato and a white wine and wholegrain mustard sauce ~ £11

Wellington nut, brie, mushroom and cranberry wellington, with vegetables and bubble & squeak (v) (n) ~ £10

Off the Grill:

Cooked to your liking, and served with tomato, flat mushroom, onion rings and chunky chips -

16oz prime rump ~ £15 10oz ribeye ~ £16

steak sauces: all £2.50 ~ pepper ~ diane ~ stilton cream ~

On the Side: all £3

beer battered onion rings ~ chunky chips (with cheese £3.50) ~ sweet potato fries ~ mixed salad
seasonal vegetable ~ mashed potato ~ new potatoes ~ garlic bread (with cheese £3.50)

