

HARE & HOUNDS

December Menu

Seasonal Prosecco

Oyster, Apple & Tarragon £2.2 *(each)*

Crispy Pigs Cheek, Chicory, Mustard & Pickled Apple

Mussel & Laverbread Risotto

Button Mushroom Soup, Truffle & Crispy Quail Egg

Goose Liver Parfait, Apple Chutney & Walnut Bread

Hafod & Cauliflower Cheese, Jerusalem Artichoke, House Ferments

Baked Hake, Purple Sprouting Broccoli, Langoustine Sauce & Cockles

Braised Goose Leg, Shallot, Prune & Cavolo Nero

Roast Picketston Goose Breast, Red Cabbage, Goose Fat Potatoes, Goose Gravy & Apple Sauce (£.5 *Supplement*)

Braised Venison Shoulder, Smoked Bacon, Wild Mushrooms & Dauphinoise Potatoes
(for two)

Roast Dry Aged Welsh Black, Ox Cheek, Confit Potato & Bone Marrow Béarnaise

Plum Soufflé

Cultured Buttermilk Pudding, Honeycomb & Bramley

Hare & Hounds Christmas Pudding

Chocolate Fondant & Milk Ice Cream

Welsh Cake Ice Cream

Welsh Cheese Board (£.5 *Supplement*)

Please inform a member of staff if you have any allergies or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot.

Please note that 10% service charge will be added to tables of 10 and over.

Wednesday to Saturday – 12-2:30pm for lunch and 6-9pm for dinner

Sunday – 12-4pm for lunch