

WHILE YOU WAIT

Hopping Hare Handmade Breads (to share)	£7
Chargrilled rosemary focaccia bread, beetroot bread, homemade flavoured beef butter, oil & balsamic	
Mixed Marinated Olives	£5

STARTERS

Leek & Potato Velouté	£9
Smoked shiitake mushrooms, crème fraiche, rosemary focaccia	
Hickory Smoked Althorp Estate Pigeon Breast	£11
Quail egg scotch egg, pea puree, green beans, truffle	
Hopping Hare Pulled Pork & Apple Scotch Egg	£12
Celeriac slaw, BBQ dressing, apple, watercress	
Confit & Torched Salmon	£12
Avocado mousse, candied beetroot, marinated fennel, saffron dressing	
Pan Seared Asparagus	£11
Crispy egg, leek velouté, parmesan & pea shoot	
Fricassee of Wild Mushrooms & Wild Garlic	£11
Wild garlic gnocchi, spinach, shallot & truffle cream	

MAINS

Pan Fried Breast of Barbary Duck	£26
Boulangère potatoes, carrot puree, orange marinated fennel, spring cabbage, cherry jus	
Pan Fried Breast of Chicken	£24
Gratan potato, braised leeks, wild mushrooms, pearl onions, kale, thyme jus	
Pan Fried Loin of Pork & Slow Cooked Belly	£25
Mousseline potato, cauliflower, asparagus, buttered kale, chorizo salsa	
Pan Fried Fillet of Cod	£25
Wild garlic gnocchi, shiitake mushrooms, vegetable pearls, truffle cream	
Roasted Mushroom Bourguignon	£22
Mash potato, braised red cabbage, charred watermelon, glazed carrots	
Beetroot & Blue Cheese Risotto	£21
Pumpkin seeds, pickled candied beetroot, baby watercress	

HOPPING HARE FAVOURITES

Char Grilled English Sirloin Steak (Garlic butter £3 Pepper sauce £3)	£30
Triple cooked chips, portobello mushroom, confit tomato	
Hopping Hare Beef Burger	£19
Brioche bun, smoked bacon, onion jam, hash brown, cheddar, skinny fries	
Beer Battered Fish & Chips	£18
Triple cooked chips, crushed peas, tartar sauce	

SIDES

Chunky Chips / Skinny Fries / Mash / Seasonal Veg / Braised Red Cabbage	£4
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The Hopping Hare, 18 Hopping Hill Gardens, Duston,
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The quality of our food stems from the freshness and purity of our ingredients, locally sourced where possible. Please visit www.hoppinghare.com for suppliers list. Please visit our website and become a friend to receive details of forthcoming events and promotions.