



Cocktails *(as you like)*

Negroni	10
Paloma	10
Old fashioned	12
Martini	12
Sours	12

Wine of the week

Côte Sud, Côtes Catalanes,
 Domaine Lefage
*Medium-bodied with lively notes of
 blackberries, currants, pepper and
 assorted spices*
 9 / 175ml

Homemade

Homemade Gingerbeer <i>Ginger, soda, sugar syrup</i>	5
Blood Orange Spritz <i>Blood Orange, lemon, soda</i>	5

Bar Snacks

Olives	5
Almonds	5
Brown bread & butter	4
Pea and mint dip, rye crackers	5
Crispy ham hock, onion relish	5
Lamb meatballs, mint mayo	6
Portland crab pate, toast	7

Starters

Wild garlic soup, pink peppercorn creme fraiche	7
Dartmoor Venison & bacon terrine, fruit croutons	8.5
New Forest asparagus, brown butter mayo, crumb	9
Smoked Chalk Stream trout, yoghurt, soused cucumber	11
Locally shot pigeon breast, pea puree, pickled rhubarb	8

Pub

Fish pie, curry spice, haddock, trout, mussels, quail eggs	14
Gammon chop, Fenton Farm egg, salt baked pineapple	16
Aurox dry aged beef burger, onions, cheddar, lettuce, pickles	13

Mains

'Northern lights' leeks, Hare ale & cheddar gratin	12
Purple sprouting broccoli, almond, goat's curd, pickled rhubarb	14
Dartmoor venison Barnsley chop, Cumberland sauce	19
Brixham cod, 'French' peas	16.5
Braised rabbit leg, wild garlic pesto	17.5
Cornish monkfish (on the bone), 'Grenoble' butter, poormans parmesan	19
10oz rump steak, bearnaise, mushrooms	26

Sides

Cornish new potatoes chips	4
'French' peas & bacon	7
Roast cauliflower, wild garlic pesto	6
Garlic greens, Old Winchester	5
Charred onions, ricotta, lemon dressing	6
Gem lettuce, buttermilk, seeds	4

Please let us know if you have any allergies or require information on any ingredients in our dishes. Game dishes may contain shot

WEBSITE

www.bradleybare.com

FACEBOOK

[/tbebradleybareinn](https://www.facebook.com/tbebradleybareinn)

INSTAGRAM

[@thebradleybare](https://www.instagram.com/thebradleybare)

Please note you will see a 12.5% discretionary service charge on your bill, all of which goes to staff.



Puddings

Set custard, Yorkshire forced rhubarb, granola	8
Trinity burnt cream, shortbread	9
Chocolate mousse, blood orange	8
Brett's apple cake & Granny Smith sorbet	7

Cheese

3 for 14

- Westcombe Cheddar, Somerset
Unpasteurised, hand crafted traditional cloth bound cheddar
 - Beenleigh Blue, Devon
Blue sheep's milk cheese, with a lemony sweetness & moist, crumbly texture
 - Bath Soft, Somerset
Soft & creamy brie style cheese, with a soft, white rind & a luxuriously creamy centre
- All served with rye crackerbread, Beckford digestives & crab apple jelly*

'Not quite full'

Sorbets - lemon, blackcurrant, cherry	3
Ice creams - vanilla, chocolate, strawberry, salted caramel	3
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, garibaldi	9
Petit four - dark chocolate peppermint creams, blood orange pastilles	7

Digestif

pudding wine - Sauternes Black Muscat	9.5 / 7.25
Aperitif - Espresso Martini Negroni	12

Hound Notice

Pepper and Frank are our lovely pub dogs. Please throw them a ball, but not a treat.
When enjoying a walk around the village, please be mindful of surrounding wildlife. You must keep your dog under close control at all times and strictly on a lead around livestock.

Wifi password: @thebradleyhare

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