



Cocktails *(as you like)*

Negroni	10
Paloma	10
Old fashioned	12
Martini	12
Sours	12

Wine of the week

Domaine Lafage, Mirafiors
*Pale rosé with notes of strawberry,
 citrus and orange peel*
 10/ 175ml

Homemade

Ginger beer	5
<i>Ginger, soda, sugar syrup</i>	
Strawberry lemonade	5
<i>Lemon juice, strawberry & elderflower syrup, soda</i>	

Bar Snacks

Olives	5
Almonds	5
Homemade bread & butter	5
Broad bean hummus, seeds, crackers	6
Sausage rolls, mustard mayo	6
Crispy shallot rings, garden oregano mayo	7
½ pint of (shell on) prawns, marie rose, lemon	13

Starters

Beetroot soup, feta, pickled chilli	7
I.O.W. tomatoes, garden herbs, ricotta	10
Smoked Chalk Stream trout, horseradish yoghurt, watercress	11
Somerset beef ragu, watercress, duck fat toast	10
Wiltshire pigeon, smoked beetroot mayo, leek dressing	9

Pub

Fish pie, spring herbs, hake, trout, prawns, quail eggs	17
Gammon chop, Fenton Farm eggs	16
Aurox dry aged beef burger, onions, cheddar, black garlic mayo	13

Mains

Bromham cauliflower steak, harissa mayo, pickled leek, almonds	13
Charred hispi cabbage, Dorset Blue Vinny, 'Poorman's parmesan'	14
Lamb rump & braised shoulder, green sauce	22
Chalk Stream trout, spring vegetables, almonds, gooseberries	17.5
Chicken breast, broad beans, chorizo cream sauce	19.5
10oz dry aged rump steak, bearnaise, I.O.W tomatoes	27
Brixham Sole (on the bone), tomato butter, crispy capers	20

Sides

Chips	5
Buttered new potatoes	5
Spring vegetables, tomato butter	7
Cauliflower, harissa, almonds	6
Heritage carrots, herb ricotta	7
Kale, cavolo, smoked chilli salt	5
Gem lettuce, buttermilk, seeds	5

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.bradleyhare.com

FACEBOOK

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

INSTAGRAM

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

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



Puddings

Tarragon set cream, Cheddar Valley strawberries, oats	8
Trinity burnt cream, shortbread	9
Dark chocolate terrine, hazelnut praline, creme fraiche	8
Outdoor rhubarb & almond pudding, pouring cream	7

Cheese

per cheese 5

Westcombe Cheddar, Somerset

Unpasteurised, hand crafted traditional cloth bound cheddar

Blue Vinny, Dorset

A hard, crumbly cheese with a strong blue flavour and an earthy taste

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, apple	3
Ice creams - vanilla, chocolate, strawberry, salted caramel	3
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, garibaldi	9
Petit four - dark chocolate citrus creams, rhubarb & strawberry pastilles	7

Digestif

Pudding wine - Sauternes Bonacchi	9.95 / 8.5
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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