



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

Ginger Beer	5
<i>Ginger syrup, lime juice, soda</i>	
Burnt Apple Spritz	5
<i>Apple caramel, thyme, lemon, soda</i>	

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

Roast

'Aurox' beef rump, horseradish sauce	25
Braised hogget shoulder, mint sauce	25
Porchetta, apple sauce	23
Leek rarebit, brown butter crumb	20

Served with roast potatoes, carrots, bashed celeriac, roast onion, greens, cauliflower cheese, Yorkshire pudding & gravy

Pub

Cornish monkfish (on the bone), 'Grenoble' butter, poormans parmesan	19
Aurox dry aged beef burger, onions, cheddar, lettuce, pickles	13

Sides

Roast potatoes	5
Roast cauliflower, wild garlic pesto	6
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	FACEBOOK	INSTAGRAM
www.beckford.group	/thebradleyhare	@bradleyhare

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
Brett's apple cake & Granny Smith sorbet	7
Trinity burnt cream, shortbread	9
Chocolate mousse, blood orange	8

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 & 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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WEBSITE
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/thebatharms

INSTAGRAM
@batharmsinn

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