

Snacks

SERVED MON - SAT 12 - 5^{PM}

SANDWICH SELECTION

All sandwiches are served with fresh dressed salad and hand cut chips.

The Hound's famous steak and onion sandwich. Tender rump steak with red onion marmalade in a white or brown bloomer. 7.25

Beer battered cod finger sandwich. Battered cod goujons on fresh lettuce, with tartare sauce and gherkin garnish in a white or brown bloomer. 7.25

Prawn and marie rose sauce. Atlantic prawns smothered in marie rose sauce in a white or brown bloomer. 7.25

Chicken club sandwich. Strips of chicken breast, bacon, lettuce and tomato with mayonnaise in a white or brown bloomer. 7.25

V Mozzarella, pesto and tomato. Melted mozzarella, juicy tomato, drizzled with pesto in a white or brown bloomer. 6.50

Bacon and brie. Finest bacon with melted brie in a white or brown bloomer. 6.95

Sausage and caramelised onion. Sausage and caramelised onions in a white or brown bloomer. 6.95

Sweet chilli chicken wrap. Breaded strips of chicken breast, with lettuce, tomato and sweet chilli sauce in a tortilla wrap. 7.25

V Cheddar cheese and chutney. Cheddar cheese and tomato chutney in a white or brown bloomer. 6.50

Tuna mayonnaise. In a white or brown bloomer. 6.95

FRESH SALADS

G Atlantic prawn and marie rose sauce. On a bed of fresh dressed leaves, chopped salad, tomatoes and bread roll. 7.25

G Chicken and bacon. On a bed of fresh dressed leaves, chopped salad, tomatoes and bread roll. 7.25

G Feta cheese and tomato. On a bed of fresh dressed leaves, chopped salad, tomatoes and bread roll. 7.25

Children's Menu

SOMETHING FOR THE LITTLE ONES

All children's meals are served with hand cut chips or new potatoes and garden peas or beans.

STARTERS

V Cheesy garlic bread. 3.50

G Mini prawn cocktail. 3.50

V G Mini nachos. With cheese sauce and sour cream (non spicy!). 3.50

MAINS

Mini homemade burger. With melted cheese. 6.25

Breaded chicken fillet goujons. 5.95

Mini fish and chips. 5.95

Breaded scampi. 5.95

Traditional sausages and mashed potatoes. 5.95

V Tomato and cheddar cheese pasta. 5.95

DESSERTS

Mini chocolate brownie. With chocolate & toffee sauce and vanilla ice cream. 3.50

Mini cookie dough and ice cream. With chocolate sauce. 3.50

Mini chocolate brownie ice cream sundae. 3.50



Menu

SUMMER

HOW WAS YOUR FOOD TODAY?

If you've enjoyed your visit to the Hare & Hounds please do let us know on Trip Advisor or Facebook!

tripadvisor.co.uk/reviewit
[facebook.com/thehareandhoundshawsker](https://www.facebook.com/thehareandhoundshawsker)

Thank you!



The Hare and Hounds, Main Street, High Hawsker, Whitby, YO22 4LH
www.hareandhoundshawsker.co.uk

Starters & Sides

MAKE THE PERFECT START

STARTERS

V G Soup of the Day: Served with warm bread rolls.	5.50
V Creamy garlic mushrooms: Served on toasted bread with truffle oil.	6.25
G Marinated Thai beef strips: Served on a bed of mixed vegetables & noodles.	6.95
G The Hound's boozy mussels: Real ale steamed mussels, in a creamy sauce served with warm bread rolls.	7.95
V G The Hound's classic nachos: Tortilla chips, topped with our own salsa, smothered with cheese sauce and served with sour cream & guacamole. Make this dish a sharer for an extra £3!	5.95

SHARERS

The Hound's tasting platter: Chicken fillet goujons, thai beef strips, hounds classic nachos, sausages with honey & mustard glaze, red onion marmalade and garlic mayonnaise.	12.50
Seafood platter: Beer battered cod goujons, mini prawn cocktail, king prawn & mussel pot with garlic and white wine sauce, warm bread rolls & tartare sauce.	12.50
V Baked garlic & rosemary camembert: Served with warm bread rolls, tomato chutney and red onion chutney.	9.95

SIDES

V Hand cut twice cooked chips	2.50	V Fresh dressed salad	2.00
V Buttered new potatoes	2.50	V Garlic bread	3.00
V Seasonal vegetables	2.50	V Garlic and cheese bread	3.50
V Theakstons beer battered onion rings	3.00	V Homemade garlic mayonnaise	1.50

The Tale Behind the Taste!



Every dish has a story, from how we source our meat as locally as possible to how we ensure the animals we select are all red tractor farm assured. We search far and wide to seek out the best quality produce from land and sea, from seasonal vegetables brought fresh to our door, to sustainably sourced fish caught fresh daily. Our chefs strive for perfection and the menu that we have generated celebrates the best of British using big bold flavours, meaning every dish has a labour of love put into it!

Mains

LOCALLY SOURCED SEASONAL INGREDIENTS

DELICIOUS SELECTION OF MAIN COURSES

G Theakstons beer battered cod: Served with hand cut chips, mushy peas and tartare sauce.	12.50
G Whitby breaded scampi: With garden peas, dressed salad garnish, homemade tartare sauce and hand cut chips.	11.95
G Seafood linguine: Medley of seafood in a tomato and garlic sauce, served with garlic bread.	13.50
G The Hound's luxury fisherman's pie: Select cuts of fish and shellfish and a cheese and leek sauce with cream potato topping and seasonal vegetables.	12.95
G Chicken breast wrapped in parma ham: Served with bacon and cheesy leek sauce, wilted greens, seasonal vegetables, chips or new potatoes.	12.50
G Duck breast: Served with parmentier potatoes, vegetable rosti & plum and red wine sauce.	15.95
G Rolled pork belly: With creamed potatoes, black pudding fritter, apple puree, creamy wholegrain mustard, cider sauce and seasonal vegetables.	13.95
G Roast rump of lamb: Creamed potatoes, seasonal greens and minted jus. Served with vegetable crisps.	14.95
The Hound's famous steak, ale and mushroom pie: Encased in shortcrust pastry, served with seasonal vegetables and hand cut chips or new potatoes. Please allow 20 minutes cooking time.	12.95
Creamy chicken and ham hock pie: Topped with a puff pastry lid and served with seasonal vegetables, hand cut chips or new potatoes.	12.50
V Creamy mushroom and spinach linguine	10.95
V Beetroot and goats cheese burger: With rocket, Theakstons beer battered onion rings, hand cut chips & red onion chutney.	10.95
Homemade gourmet beef burger: Topped with crispy bacon, caramelised onions, hand cut chips & homemade beetroot ketchup. Choose from goats cheese, smoked applewood cheddar or blue cheese.	12.50
G 10 oz sirloin steak: Served with flat mushroom, grilled tomato, Theakstons beer battered onion rings & hand cut chips.	19.95
G 12 oz ribeye steak: Served with flat mushroom, grilled tomato, Theakstons beer battered onion rings onion rings & hand cut chips.	21.50
Add Diane, pepper corn or blue cheese sauce to your steak	2.75

Prices include VAT at the current rate. All tips are retained by our team members. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

V = Vegetarian, **G** = Gluten Free, **G** = Can be made Gluten Free (please ask). Please inform staff of any intolerances or allergies you may have before ordering.

Desserts

SATISFY YOUR SWEET TOOTH

DESSERTS

The Hound's chocolate brownie tower: Layered with cookie dough, caramel and chocolate sauce and vanilla ice-cream.	5.50
Upside down Mars bar cheesecake: With a brownie crumb topping and caramel sauce.	5.50
G Summer berry creme brulee: With homemade shortbread and raspberry ripple ice-cream.	5.50
Lemon tart: Served with strawberry and champagne sorbet.	5.50
The Hound's dessert board: Chocolate brownie with caramel and chocolate sauce, mini summer berry creme brûlée, mini strawberry shortcake sundae.	8.95
Cheese board: Served with a selection of biscuits with red onion chutney.	7.00
G Lemon top ice cream sundae: Layered vanilla ice-cream, lemon curd and finished with lemon sorbet.	5.00
Strawberry shortcake sundae: Layered strawberry & vanilla icecream, strawberry sauce, vanilla shortbread and chantilly cream.	5.00
Chocolate brownie sundae: layered chocolate and vanilla ice-cream, with chocolate brownie sauce and toffee sauce, finished with cream.	5.00

COFFEE & A MINI PUDDING

Have your cake & eat it

Choose from a chocolate brownie and vanilla ice cream or creme brulee and vanilla shortbread, and one of our hot drinks for just 5.50. Or add 1.75 and try a liquor coffee!

HOT DRINKS

Pot of Tea	2.00	Liqueur Coffee	3.75
Espresso	2.00	Give your coffee a nice kick.	
Double Espresso	3.60		
Americano	2.20	Drambuie	
Caffe Latte	2.50	Jameson Whiskey	
Cappuccino	2.40	Baileys	
Flat White	2.80	Tia Maria	
Hot Chocolate	2.50	Disaronno	
		Cointreau	
		Rum	

Food served: Monday to Thursday: 12.00 - 15.00 and 17.00 - 21.00
Friday and Saturday: 12.00 - 21.00 Sunday: 12.00 - 18.00

