



Appetisers

Nocellara de Belize Olives 3.5

A plate of Finocchiona, Tuscan Fennel Salami 3.5

Houmus with homemade crisp-breads 5

Roast Red Pepper, Herb & Tomato Soup, herb croutons 6 (V)

Classic Provençal Fish Soup, Gruyère croûtes & rouille 7.5

Twice Baked Cave Aged Cheddar Soufflé, spinach & Parmesan 6.5 (V)

Ham Hock Terrine, piccalilli & toast 7

San Danielle Ham, Parmesan, rocket & Arbequina olive oil 10

Spring Salad, globe artichoke, asparagus, kasha, pomegranate, pine nuts & gouda 7.5/14

Hand-dived Brixham Bay Scallops, Stornoway black pudding, truffled pea velouté 12

Sweetcorn Fritters, sweet chilli, ginger, lime & coriander dip 5 (V)

Burrata, Isle of Wight tomatoes, lemon & basil, olive oil 8 (v)

Herbed Carpaccio of Yellow Fin Tuna, crunchy salad & sesame dressing 10

Cotswold Gin & Beetroot Cured Sea Trout, cucumber salad, sweet dill & mustard dressing 8

Fowey Estuary Mussels, white wine, shallots, parsley & cream 7.5 /13.5 as a main with fries

MAIN

Crusted Rack of Cotswold lamb, wild garlic mash, purple sprouting broccoli & Madeira jus 25

Monkfish Scampi, string chips, seasonal salad & sauce gribiche 16.5

White Wine Braised Rabbit, sautéed potatoes, buttered cabbage & mustard sauce 17.5

Fillet of Wild Halibut, Violetta potatoes, French radishes, sea vegetables, lemon & Madeira velouté 21.5

Butter poached Smoked Haddock, mash, spinach, poached egg & mustard sauce 17

Breast of Guinea Fowl, new season morels, shallots, broad beans, peas & Jersey Royals 18.5

50 Day Dry Aged Beef

30oz Cote de Boeuf, for two to share 60

10oz Rib-eye, 28

served plain or with Béarnaise, Peppercorn sauce or our House butter & your choice of two sides

Chef's Aged Bavette Steak, house butter, string chips (served medium rare) 17.5

Asparagus & Manchego Risotto with a poached egg 14.5 (V)

Red Onion Tart Tatin, Driftwood goat's cheese, roast Sicilian tomatoes & butter fried walnut salad 14 (V)

Dry Aged 8oz Steak Burger, brioche bun, red slaw, crispy onions, pickle cheddar & fries 15

Hooky Battered or Grilled Day Boat Cod, tartare sauce, minted peas & thrice cooked chips 15.5

Paddock Farm, Tamworth Pork, Fennel & Chilli Sausages, mash & sticky shallot jus 14.5

Side orders 3.50

Fries, Thrice cooked Chips, Seasonal Salad, Tomato & Shallot Salad, Green Beans,
Hispi Cabbage, Purple Sprouting Broccoli

Whilst we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be COMPLETELY allergen free.

a **discretionary** service charge of 10% will be added to your bill

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