



SAMPLE SUNDAY LUNCH

Appetisers

Nocellara de Belize Olives 3.5

Houmus & Radishes 4.5

A plate of Finocchiona, Tuscan Fennel Salami 3.5

Leek & Potato 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)

Duck Liver & Foie Gras Parfait, onion jam & toast 8

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

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

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

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

Warm salad of Rabbit & Chorizo, hazelnuts, roast onions & sherry dressing 8.5

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

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

SUNDAY ROASTS

served with dripping roast potatoes, seasonal vegetables, cauliflower cheese & Yorkshire pudding

Ultimate Beef - 50 day 30oz Dry Aged Cote de Boeuf, for two to share 60

Aged Roast Rump of Longhorn Beef 18

Slow Roast Shoulder of Cotswold Lamb, thyme jus 17 or for two to share 30

Roast Leg of Paddock Farm Tamworth Pork, crackling, apple sauce 16.5

*or a Plate of all three Roasts 17.5

50 day Dry Aged Rib-Eye Steak 10oz 28

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

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

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

Broad Bean, Pea & Manchego Risotto with a poached egg 14.5 (V)

Red Onion Tart Tatin, Brie de Meaux, roast Isle of Wight tomatoes & butter fried walnut salad 14 (V)

Dry Aged 8oz Steak Burger, brioche bun, red slaw, pickle, cheddar, fries 14

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

Hooky Battered or Grilled Day Boat Fish, tartare sauce, minted peas & thrice cooked chips 14

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, Rocket & Parmesan, 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 the final bill

The Boxing Hare (formerly The Masons Arms) Banbury Rd, Swerford, Oxon OX7 4AP

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