

HARE & HOUNDS

NEWBURY

INTRODUCING OUR NEW WINTER À LA CARTE MENU

As we usher in the new year, a season for rejuvenation and preparation for the upcoming spring, we are excited to unveil our new Winter À La Carte menu. Get ready to indulge in a selection of delightful and warming dishes, including Slow Roasted Porchetta in English cider, the return of our Mixed Grill of Cornish Lamb and healthier options like our new Buddha Bowl, with the option to add a protein of your choice. Whether you're joining us for brunch, a family roast, a night out with friends or a leisurely lunch, we look forward to giving you a warm welcome.



OUR FOOD PHILOSOPHY

We believe that every meal should create lasting memories that linger long after the final bite has been enjoyed. This journey begins with our steadfast dedication to quality ingredients and the expertise of our talented chefs. Our menus delicately enhance British classics while embracing the richness and flavours of global cuisine, all sourced from top-tier suppliers who align with our commitment to supporting high-quality, low-impact produce. This focus allows us to concentrate on the flavour, texture, and aroma of each dish we serve.

GOLD Rewards

Download the Grosvenor App in the App Store or Google Play for Android



We take great pleasure in acknowledging our guests' loyalty. By joining our Grosvenor Gold Rewards app, you can earn 5p for every £1 spent at any of our properties, which can be redeemed during future visits on food, drinks and room bookings. Additionally, you'll gain access to various rewards, tasting events and exclusive offers.

SATURDAY BRUNCH SPECIALS

11AM - 3PM

Our made to order brunch specials are the perfect mid-morning or lunchtime meal!

MAKE IT BOTTOMLESS!

Enjoy any brunch special with 90 minutes of free-flowing brunch cocktails £38

*INCLUDES: PROSECCO, BELLINI, MIMOSA, BLOODY MARY OR APEROL SPRITZ

Smashed Avocado, toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds VE 11.5

ADD POACHED RICH-YOLK EGGS FOR £2

Smoked Scottish Salmon and scrambled rich-yolk eggs, sourdough toast, fresh chive 13.5

English Garden Breakfast, plant-based sausage, rich-yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash brown, toasted sourdough *VE 15.5

Full English Breakfast, free range sausage, smoked English streaky bacon, Clonakilty black pudding, potato and onion hash brown, rich-yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough 17.5

TRADITIONAL AFTERNOON TEA £27.95 pp

Includes Bottomless Tea and Cafetiere Coffee | Upgrade to Champagne Afternoon Tea for £35pp

PLEASE ASK THE TEAM FOR A COPY OF THE MENU

LIGHT BITES & BREADS

Nocellara Olives (stone in) VE 4.5 | **Truffle-Seasoned Pork Scratchings** 4.5

Freshly Baked Ancient Grain Sourdough, miso butter V, *VE 6

NEW Corn Ribs, lime and coriander butter VE 6.5 | **Mushroom Croquettes**, aioli and parmesan V *VE 7.5

SMALL PLATES

Small but delicious, our light bites and starters offer incredible flavours.

Bang-Bang Cauliflower , sriracha and sesame mayo, coriander shoots	VE	7
NEW Healthier Choice Smoked Carrot Houmous , chimichurri, young carrots, toasted music bread <i>Created by Sam, Head Chef at The Wellington Arms</i>	VE	7.5
French Onion Soup , raclette rarebit croquette	*VE	9
NEW Pigs in Blankets Scotch Egg , smoked mustard sauce		9
Duck Liver Parfait , green peppercorn Chantilly cream, confit onion purée, caraway and rye crostini		9.5
Grosvenor Signature Twice Baked Cheddar Cheese Soufflé , crispy leeks, truffled Mornay	V	10.5
West Country Mussels , smoked bacon, Cornish cider and leek		10.5

FROM THE LAND, SEA & GARDEN

Our menus feature vibrant global cuisine and showcase the finest produce from the British Isles.

NEW Healthier Choice Buddha Bowl healthy grains with soy marinated kale, miso roasted sweet potatoes, sliced avocado, sesame and ginger dressing
ADD YOUR CHOICE OF PROTEIN: CHICKEN £10, LEMON AND PEPPER SALMON £10, PORK BELLY £10, SMOKED TOFU £5

Wild Mushroom Risotto, porcini crumb and truffled fondua V *VE 16.25

Redefine Meat™ Plant-Based Burger, vegan cheese, beetroot relish, miso mayonnaise, skin on fries VE 18.5

Grosvenor Signature Battered Fish and Triple-Cooked Beef Dripping Chips, mushy peas, homemade tartare sauce, chip shop curry sauce, fresh lemon 19.95
**Fish may change dependent on seasonal availability and weekly market price*

Buttermilk Chicken Breast Burger, smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion, beef dripping skin on fries 20.5

Tender Beef and Aubergine Massaman Curry, sticky jasmine and lime rice, pickles *VE 21

Chicken, Gammon and Leek Pie, mashed potatoes, buttered kale, parsley sauce 21.95

Grosvenor Signature Fish Pie with salmon, white fish, smoked haddock and prawns, topped with duchess potato 22

NEW Slow Roasted Porchetta in English Cider, apple and saffron chutney, rosemary mashed potato
Created by Sam, Head Chef at The Wellington Arms 23.95

NEW West Country Mussels, smoked bacon, Cornish cider and leek, beef dripping skin on fries 24.95

TRY OUR FIXED PRICE MENU

£23.95 for 2 courses £27.95 for 3 courses

PLEASE ASK THE TEAM FOR A COPY OF THE MENU

DON'T MISS OUR LUNCH SPECIALS

Enjoy our range of fantastic value weekday lunch specials, with mains from just £10, offered from Monday to Friday between 12pm and 3pm.

TODAY'S SPECIALS ARE DISPLAYED ON OUR BLACKBOARD AND CHANGE DAILY. ASK THE TEAM FOR TODAY'S SELECTION

HEALTHIER OPTIONS

NEW Smoked Carrot Houmous, chimichurri, young carrots, toasted music bread VE 7.5

Created by Sam, Head Chef at The Wellington Arms

NEW Buddha Bowl healthy grains with soy marinated kale, miso roasted sweet potatoes, sliced avocado, sesame and ginger dressing VE 13.75

ADD YOUR CHOICE OF PROTEIN: CHICKEN £10, LEMON AND PEPPER SALMON £10, PORK BELLY £10, SMOKED TOFU £5

One Living Kombucha 4.5

Founded By Jonny Wilkinson, One Living are on a mental wellbeing mission to help people feel at one. Their raw and unpasteurised sugar free Kombucha is authentically brewed using naturally sourced ingredients.



One Living Ginger Kombucha with Turmeric

One Living Raspberry Kombucha with Pomegranate

One Living Passion Fruit Kombucha with Goji

FROM THE GRILL

All the meat on our Grill Menu is supplied by Aubrey Allen, one of the only butchers that hold The Royal Warrant.

Grosvenor Signature Steak Burger topped with house sauce, crispy onions, beef dripping skin on fries, 'Nduja ketchup 19.25

Add smoked Applewood cheese £2, add smoked English streaky bacon £2, double patty £5

Grosvenor Signature Steak Frites, triple peppercorn sauce, beef dripping skin on fries 25.95

NEW Mixed Grill of Cornish Lamb, Za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread 25.5

NEW Grosvenor Signature Steak Specials served with herb buttered mushroom, vine tomatoes, buttermilk onion rings, beef dripping skin on fries. Please ask the team for todays selection of cuts from our Master Butcher, Aubrey Allen *Market Prices*

House Recipe Sauces

Triple peppercorn sauce £2.50 | Red wine and madeira jus £2.50 | HP sauce gravy £2.50 | Bearnaise sauce V £3.50

SEASONAL SIDES

Caesar Salad, charred croutons, parmesan ADD ANCHOVIES 5

NEW Savoy Cabbage and Crispy Kale, V 5
Marmite butter

Beetroot and Squash Salad, V, *VE 5.95
kale, goats curd

POTATOES

Beef dripping skin on fries, rosemary and thyme sea salt *VE 5
ADD PARMESAN AND TRUFFLE £2

Triple-cooked beef dripping chips, rosemary and thyme sea salt *VE 5
ADD PARMESAN AND TRUFFLE £2

Lyonnaisse potato, caramelised onions, garlic and rosemary V 5.5
ADD RACLETTE £2.50

SANDWICHES

SERVED MON - SAT 12PM - 4PM

Add beef dripping skin-on fries, £2.50

Roasted Squash, Goats Curds & Glazed Beetroot Bruschetta

ADD SMOKED ENGLISH STREAKY BACON £2, ADD RICH-YOLK POACHED EGGS £2

V, *VE 12

NEW Grosvenor Signature Club Sandwich, toasted brioche, buttermilk chicken, smoked English streaky bacon, 'nduja ketchup, crushed avocado

13.5

XXL Three Cheese Toastie ADD ROAST BEEF £5, ADD TUNA £5, ADD HP SAUCE GRAVY £2.50

V 15.75

The Sea Dog, crispy battered fish, tartare dressed iceberg, sub roll, mustard mayonnaise, chip shop curry sauce, beef dripping skin-on fries or triple-cooked chips

17

GROSVENOR SUNDAY ROASTS

SERVED SUNDAY
FROM 12PM

A Grosvenor Sunday features thoughtfully crafted homemade dishes made with only the finest quality ingredients.

ALL ROASTS ARE SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, FRESH SEASONAL VEGETABLES, ROASTED ROOTS, DUCK FAT ROAST POTATOES AND LASHINGS OF OUR SPECIAL RECIPE HOUSE GRAVY

Redefine Meat™ Wellington, mushroom duxelle, Yorkshire pudding, roast potatoes, seasonal vegetables, plant-based gravy V *VE 18.5

Honey Roast Belly of English Pork, cider apple sauce, crackling 22

• NEW Roast Half Spatchcock Higher Welfare British Chicken, garlic and herb butter 22

Rosemary Roasted Leg of West Country Lamb, crisp pea and ricotta bon bon, homemade mint jelly 23.5

Dry Aged Rump of British Beef, homemade horseradish cream 24.75

Extra Yorkshire pudding and duck fat roast potatoes £1pp

Grosvenor Signature Cauliflower Cheese, Mornay sauce v £7.50

DESSERTS

We believe a dessert should taste as beautiful as it looks, crafted to delight every sense.

NEW Grosvenor Signature Apple and Blackberry Crumble, crunchy oat crumb, maple and cinnamon custard

V *VE 7.5

NEW Dark Chocolate Mousse, passionfruit and cardomom gel, crispy meringue
Created by Hristina, Head Chef at The Stag on The River

V 8.5

Profiterole Tower filled with chocolate cream, salted caramel pouring sauce

V 9.5

Grosvenor Signature Sticky Toffee Pudding, spiced brandy snap, French vanilla gelato, miso butterscotch sauce

V 9.5

NEW Cashel Blue Cheese and Treacle Tart

V 9.5

Panettone Bread and Butter Pudding, clementine custard

V 9.95

Winter Spiced Vanilla Bean Cheesecake, poached pear, rum and raisin ice cream

V 9.95

One scoop of Gelato or Sorbet, classic wafer *VE £3.50 Three scoops of Gelato or Sorbet, classic wafer *VE £7

CHOOSE FROM: French vanilla, chocolate truffle, strawberry meringue, iced latte, salted caramel, clotted cream and cherry ripple, lemon sorbet, hedgerow sorbet

Our supplier, MOOKA creates a unique selection of flavours for our menus, utilising traditional methods and original recipes.