

White wines

Vega-Reina Verdejo, Spain

Citrus and pear fruit, with herby hints and a creamy finish

Cotes du Rhone Blanc La Ruchette, France

Beautiful blend of sun-kissed southern Rhone grapes, brimming with ripe citrus fruits

Concha y Toro Sauvignon Blanc, Chile

Refreshing citrus and grapefruit flavours, easy drinking wine

Willowglen Chardonnay, Australia

Tropical and stone fruits, balanced with a subtle hint of oak

Colli Vincentini Pinot Grigio, Italy

Fruity and refreshing with melons and apples, a firm favourite with a touch more class

Mirror Lake Sauvignon Blanc - Marlborough, New Zealand

Flavours of gooseberry and passionfruit, with herby hints

Rosé wines

La Delfina Pinot Grigio Blush, Italy

Fruit flavours of citrus and light cherry, with a touch of sweetness

Sugarbird Zinfandel Rose, California

Bursting with fresh flavours and aromas of strawberries and cream

Red wines

Las Ondas Pinot Noir, Chile

Raspberries, cherries, caramel and chocolate, soft with toasty notes

Alta Vista Vive Malbec, Argentina

Bags of blueberry, blackberry and cherry flavours, with touches of vanilla and toffee

Cotes Du Rhone La Ruchette Doree, Rhone, France

Wonderful easy drinking wine, brimming with ripe red berry fruits and slight spice

Concha y Toro Cabernet Sauvignon, Chile

Bags of juicy black fruits, slight hints of spice and smooth tannins

Running Duck Merlot, South Africa

Organic, Fair for Life and vegan wine, named after the ducks that patrol the vineyard! Damson and plum fruit flavours

Rioja Paternina Banda Azul Crianza, Spain

A mature wine with red berry flavours, touches of vanilla oak and exotic spice

Willowglen Shiraz, Australia

Velvety, rich and warming with ripe red fruit flavours

Sparkling & Champagne

Lunetta Spumante Prosecco, Italy

Full bodied, with aromas and flavours of peach, pear and apple

Lunetta Pink Prosecco, Italy

Bright red berry fruit with sweet notes and a fresh finish

Romeo Prosecco, Italy

Aromas of warm crusty bread, peaches and apple, with creamy, lemon-tangy flavours

Laurent-Perrier La Cuvée NV, France

Delicate white fruits, toasty aromas, savoury notes and a lemony finish

All wines by the glass are available in a 125ml measure - please ask at the bar. Please ask staff for any allergen details

Coffees

Americano

A shot of espresso slowly infused with hot water to create a long black coffee. Add a splash of milk for a white Americano

Espresso

A short invigorating shot of coffee with intense flavour

Latte

A delicious combination of espresso and steamed milk crowned with a smooth layer of milk froth

Cappuccino

A luxurious mix of espresso steamed milk and velvety froth

Flat White

Two ristrettos topped with microfoamed milk

Latte Macchiato

A combination of hot steamed milk stained with espresso

Mocha

A wonderful fusion of espresso steamed milk and chocolate

Hot Chocolate

A delightfully indulgent combination of chocolate and steamed milk topped with milk froth

Tea

175ml 250ml bottle

£25.00

£28.00

£5.00 £6.00 £17.00

£6.00 £7.00 £20.00

£5.50 £6.50 £19.00

£6.00 £7.00 £20.00

£5.50 £6.50 £19.00

£5.50 £6.50 £19.00

£22.00

£25.00

£28.00

£5.00 £6.00 £17.00

£5.50 £6.50 £19.00

£6.50 £7.50 £21.00

£6.00 £7.00 £20.00

single serve £7.50

single serve £7.50

£23.00

£70.00



Menu

865 Bury Road, Bamford, Rochdale OL11 4AA Tel: 01706 369189

[f /thehareandhounds865](#) [t @HareHounds865](#) [i hareandhoundsbamford](#)

V denotes suitable for vegetarians. VG denotes suitable for vegans. All weights are approximate before cooking. Some dishes may contain traces of nuts or nut derivatives. Dishes with fish may contain bones. The Hare and Hounds avoids the use of G.M. foods within their ingredients and so is confident that this menu is free from any genetically modified foods. All our products are subject to availability as our ingredients are locally sourced. Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.

Small Plates & Starters

Mixed olives (V)	£3.50
Homemade soup of the day <i>crusty baguette, butter</i>	£4.95
Black pudding stack <i>battered black pudding, bacon rashers, fried egg, peppercorn sauce</i>	£7.95
Meatballs <i>spicy tomato sauce, blue cheese drizzle</i>	£5.95
Buffalo wings <i>hot chilli or barbecue, blue cheese dip</i>	£5.95
Butterfly king prawns <i>sweet chilli dip</i>	£6.95
Mini spring rolls (V) <i>sweet chilli dip</i>	£4.95
Chicken goujons <i>garlic mayo or BBQ dip</i> SALT AND PEPPER THEM UP FOR £1.00 EXTRA!	£5.95
Halloumi fries (V) <i>sweet chilli dip</i>	£6.95
Garlic bread	£4.50
Cheesy garlic bread	£5.50
Homemade onion rings	£3.50
Fries or chips	£2.95
Cheesy chips	£3.95
Peppercorn Sauce, Diane Sauce or Gravy	£1.95

Sandwiches & Wraps

Brie and cranberry baguette (v)	£6.95	Hot roast beef and onion baguette	£8.50
Brie, bacon and cranberry baguette	£8.50	Minted lamb baguette	£8.50
Tuna melt baguette	£6.95	Chilli cheese wrap / Veggie chilli wrap (V)	£7.95
Cajun chicken wrap or baguette	£6.95	Meatball Marinara melt	£8.50

ADD CHIPS
OR FRIES
FOR £1.50

Salads

All served with red onion, cucumber, tomatoes and mixed leaves

Cajun chicken salad <i>warm Cajun chicken breast, sweet balsamic dressing</i>	£10.50
Chicken and bacon salad <i>chicken breast, crispy bacon, honey mustard dressing</i>	£10.50
Halloumi salad (V) <i>halloumi, honey mustard dressing</i>	£10.50
Goat's cheese salad (V) <i>grilled goat's cheese crostini, sweet balsamic dressing</i>	£10.50

Jacket Potatoes

A freshly baked potato with your choice of filling <i>tuna mayo, chilli con carne, veggie chilli, Cheddar cheese (V), baked beans (V)</i>	£7.95
---	-------

Main Courses

	small /large		small /large
8oz or 16oz rump steak <i>mushrooms, tomato, garden peas, chips</i> Add Peppercorn or Diane sauce for £1.95	£14.95 / £21.95	Pie of the day <i>homemade pot pie, chips, peas</i> Ask your server for what's on!	£12.95
5oz/10oz gammon and eggs <i>free range eggs, garden peas, tomato, chips</i>	£10.95 / £12.95	Fish and chips <i>battered cod, chips, homemade mushy peas, tartare sauce</i>	£10.95 / £13.95
Cumberland and mash <i>Cumberland sausages, creamy mash, onion gravy</i>	£9.95 / £11.95	Scampi and chips <i>wholetail scampi, chips, garden peas, tartare sauce</i>	£10.95 / £12.95
Veggie sausage and mash (V) <i>vegetarian sausages, creamy mash, onion gravy</i>	£9.95 / £11.95	Chilli con carne or veggie chilli (V) <i>homemade chilli, rice, chips or both</i>	£9.95 / £10.95
Cheese and onion pie (V) <i>homemade cheese & onion pie served with chips and your choice of baked beans, homemade mushy peas or garden peas</i>	£11.95	Rag pudding <i>traditional beef pudding in suet pastry, homemade mushy peas, chips, gravy</i>	£10.95

Sunday Lunch

Choice of traditional roasts with all the trimmings

EVERY SUNDAY from 12noon

Burgers

All served on a seeded brioche bun with fries

Classic cheeseburger <i>prime 4oz beef burger, melted Cheddar, lettuce, onions, tomato</i>	£10.95
Cajun cheeseburger <i>prime 4oz Cajun spiced beef burger, melted Cheddar, lettuce, onions, tomato</i>	£11.95
The Hare burger <i>two prime 4oz beef burgers, bacon, melted Cheddar, BBQ sauce, lettuce, onions, tomato</i>	£12.95
Chicken burger <i>breadcrumbs chicken breast, mayo, lettuce, tomato</i>	£11.95
Cajun chicken burger <i>Cajun spiced chicken breast, mayo, lettuce, tomato</i>	£11.95
Halloumi burger (V) <i>halloumi burger, red onion chutney, lettuce, tomato</i>	£11.95
Cod burger <i>battered cod, mushy peas, tartare sauce, lettuce, tomato</i>	£11.95

ADD: MUSHROOMS, FRIED ONION, CHEESE, FRIED EGG £1.00 EACH

Ask about our daily specials!

Children's menu £5.95

Sausage, chips, beans
Kid's cod, chips, beans
Chicken nuggets, chips, beans

Desserts

Our selection is always changing! Please ask your server for today's choices

We cater for every occasion and function

Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.