



### Sharing Plates & Starters

- Dee's Fresh Baked Bread & Netherend Farm Butter 1.50pp
- Nocellara de Belice, Gordal & Kalamata Olives 4  
Boquerones, Marinated White Anchovies, Pickled Shallots & Parsley 5  
A Plate of Spianata Calabrese Piccanté Salami 6  
Pan Roast Padron Peppers 6  
Patatas Bravas 5.5  
Pan Roast Iberico Txistorra Chorizo 6
- Classic Provençal Fish Soup, Gruyere Croutes & Rouille 9.5
- Cotswold Gin & Beetroot Cured Loch Duart Salmon, Pickled Cucumber, Dill, Mustard & Brandy Dressing 12
- Puff Pastry of Lamb Sweetbreads Dijonnaise, Crispy Leeks 11
- Creedy Carver Duck Liver Parfait, Quince Ketchup & Sourdough Toast 9
- Crispy Feta Cheese Parcels, Greek Style Salad, Sun-dried Tomato Dressing 9.5
- White Prawn Spaghetti, Chilli, Garlic, Lime & Rocket 12 / 20
- Hand-Dived Orkney Scallops, Stornoway Black Pudding, Truffled Pea Velouté 16
- Twice Baked Cave Aged Cheddar Soufflé, Spinach & Parmesan 11 (V)
- Fowey Estuary Mussels, White Wine, Shallots, Garlic & Parsley 10 /18 as a main with fries

### MAINS

#### 70 Day Dry Aged Beef

- 30oz Côte De Boeuf, For Two to Share 90  
10oz Rib-Eye, 42
- All Steaks are served with Frites or Triple Cooked Chips, our House Green Salad & a Sauce of your choice.  
Béarnaise, Peppercorn Sauce, Red Wine & Shallot Jus or our House Butter
- Gloucester Old Spot Pork Belly, Dauphinoise, Stornaway Black Pudding, Buttered Kale, Shallot Jus 25
- Creedy Carver Duck Breast, Rosti Potato, Braised Red Cabbage, Blood Orange Jus 29
- Fillet of Cornish Gurnard, Broad Bean, Pea & Brown Shrimp Chowder 19.5
- Citrus Cured Cornish Hake, Judion Beans, Fowey Mussels, Leeks, Lemon & Madeira 24
- Chef's Aged Bavette Steak with Frites & Salad 24 (Served Medium Rare)  
Served with House Garlic Butter or a Shallot & Red Wine Jus
- Dry Aged 8oz Steak Burger, Sourdough or Brioche Bun, Relish, Crispy Onions, Pickles, Cheddar & Frites 19.5  
Add Smoked Bacon 1.50
- Escalope of Free Range Chicken 'Holstein', Fried Egg, Anchovies, Buttered Kale, House Butter 19.5
- Venison Cottage Pie 16
- Caramelised Shallot Tarte Tatin, Golden Cross Goats Cheese, Roasted Walnut & Poached Pear 18 (V)
- Wild Mushroom & Truffle Risotto, Rocket & Parmesan 20 (V)

#### Sides 5

- Frites, Thrice Cooked Chips, Rocket & Parmesan, Tempura Onion Rings,  
La Ratte Potatoes, Seasonal Mixed Salad, Purple Sprouting Broccoli, Green Beans & Almonds  
Triple Cooked Chips with Parmesan & Truffle Mayonnaise 6-, Mac & Cheese 6-

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 12.5% discretionary service charge will be added to your bill. 100% of all cash & cards tips go to the team

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