

BRUNCH MENU

◊ SERVED ALL DAY FROM 7AM ◊

OUR SUPPLIERS

Cacklebean Eggs

free range eggs that are a class apart. The rich colour and flavour of the yolks results in beautifully distinctive, richer eggs.

Littlewoods Butchers

a traditional local butchers specialising free range, naturally reared meat mainly sourced from the Cheshire plains.

Cooked Breakfast

old English sausages, back bacon, cacklebean eggs, hash brown, tomato, mushrooms, baked beans, toasted sourdough

Halal Breakfast

eggs your way, merguez lamb sausage, turkey bacon, hash brown, tomato, mushrooms, baked beans, toasted sourdough

Vegetarian Breakfast (V)

halloumi fries, cacklebean eggs, vegetarian sausages, mushrooms, tomato, baked beans, hash brown, toasted sourdough

Vegan option available on request

Steak & Eggs

8oz sirloin steak with fried cacklebean eggs & chimichurri sauce

Eggs Benedict

poached eggs with spinach & hollandaise sauce on toasted sourdough

- with streaky bacon
- with turkey bacon
- with smoked salmon
- with halloumi

Hare & Kin Breakfast Sandwich

potato bun, sausage patty, fried egg, streaky bacon, rocket, chilli ketchup

Mushrooms on Sourdough (V)

pan fried creamy mushrooms, crumbled feta, shallots, chilli flakes, toasted sourdough

ADD poached egg 1.0

Avocado on Sourdough (V)

smashed avocado, poached eggs, beetroot hummus, feta, mixed seeds, toasted sourdough

Shakshuka (V)

poached eggs in our spiced pepper & tomato sauce, harissa yoghurt, feta & toasted pitta bread

Turkish Eggs (V)

labneh yoghurt, rose harissa oil, poached eggs, fresh dill & toasted pitta

ADD lamb merguez sausage 2.5

16.5

16.5

16.5

24.5

15.5

14.5

15.5

15.0

15.5

15.0

Chorizo & Potato Hash

with crispy kale, shallots, poached egg, sriracha, spring onion & chilli

Eggs on Toast (V)

poached or scrambled cacklebean eggs on toasted sourdough

ADD smoked salmon 4.0

Omelettes

Served with toasted sourdough - choose from:

- spinach & feta
- ham & cheese

Buttermilk Pancakes (V)

with whipped mascarpone & fresh berries - choose from:

- berry compote & maple syrup
- chocolate & crushed hazelnuts

French Toast

with maple syrup, whipped mascarpone, fresh berries & your choice of:

- house berry compote
- pistachio & white chocolate

Homemade Granola

greek yoghurt, berries, berry compote, chia seeds & toasted coconut

ADD almond butter 1.0

ADD Cacao nibs 1.0

Panettone (V)

toasted & buttered Italian fruit bread

15.5

10.5

14.5

15.5

15.5

10.5

5.0

Halloumi Fries with chilli jam

4.5

SIDES

Hash Browns (2) with grated Manchego cheese

4.5

Lamb Merguez Sausage (2)

4.0

Streaky Bacon / Back Bacon / Turkey Bacon (2)

2.5

Avocado with feta & sumac

4.0

Extra Egg - poached or fried

1.5

FOCACCIA SANDWICHES FROM 12PM

served on toasted focaccia bread with peri salted fries

Chicken Parmigiana

18.0

panko fried chicken, sriracha mayo, marinara sauce, mozzarella, babygem lettuce, parmesan, fresh basil

Sirloin Steak

20.0

4oz Sirloin, horseradish mayonnaise, red onion chutney, crispy shallots & rocket

Halloumi & Hummus (V)

16.0

fried halloumi, beetroot hummus, avocado, rocket

Smoked Salmon

17.0

with cream cheese, pickled cucumber, capers, fresh dill

Korean Fried Chicken

18.0

gochujang sauce, kimchi mayo, crunchy asian slaw, furikake seeds

Steak Frites

24.5

8oz sirloin steak with french fries & red peppercorn sauce

Caesar Salad

15.0

panko fried chicken, gem lettuce, croutons & shaved parmesan

ADD streaky bacon 1.0

BRUNCH COCKTAILS

Bloody Mary

8.0

42 below vodka, chambord, hot sauce, tomato juice, worcestershire sauce

Orange & Peach Bellini

7.5

orange juice, prosecco, peach syrup

Mimosa

7.0

prosecco & orange juice

Freshly Squeezed Orange Juice

5.0

from the juicer

Health Shot

3.0

• ginger & lemon

hare & kin

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts & tree nuts. If you have a food allergy, please notify your server. There will be a discretionary 10% service charge added on all bills.



HOT DRINKS

Espresso	3.0
Double Espresso	3.5
Macchiato	3.5
Double Macchiato	4.0
Americano	4.0
Cappuccino	4.0
Latte	4.0
Flat White	4.0

SPECIALITIES

Pistachio Latte	4.5
Charcoal Latte	4.5
activated charcoal, espresso, vanilla, oat milk	
House Chai Latte	4.5
Mumbai chai made the traditional way	
Dirty Chai Latte	5.0
house chai with additional espresso shot	

Plant Based Milk	0.5
almond / soya / coconut / oat	
Syrups	0.5
caramel / hazelnut / cinnamon / vanilla / coconut / pistachio	

Mocha	4.5
Hot Chocolate	4.0
ADD marshmallows & cream	
Loose Leaf Teas by Suki	4.0
english breakfast / earl grey / camomile / whole peppermint / red berry / lemongrass & ginger / green sencha	

ICED COFFEES

Latte	4.0
Americano	4.0
Chai Latte	4.5
Dirty Chai Latte	5.0
Charcoal Latte	4.5

ICED MATCHA

Latte	4.5
White Chocolate & Pistachio	5.0
Strawberry	5.0
Blueberry	5.0

JUICES & MINERALS

Freshly Squeezed Orange Juice	5.0
from the juicer	

San Pellegrino	lemon / pomegranate	4.0
Mineral Water		
acqua panna still	500ml	3.5
san pellegrino sparkling	500ml	3.5
Coke / Coke Zero		4.0
Eager Juices	from concentrate - orange / apple	4.0

SUPER SMOOTHIES 8.0

Acai Berry Kick	Passion Storm
acai, blueberries, strawberries, mango	guava, aloe vera, pineapple, passion fruit, papaya & peach
Cherry Berry	Matcha Power
banana, blackcurrants, strawberries, sweet cherry	apple, banana, matcha powder, pineapple, spinach

BEER

Asahi 5%	half pint 4.5	pint 6.5
Peroni Red 4.7%		bottle 4.5
Meantime Pale 4.7%		5.0
Peroni Libera 0.0%		bottle 4.0

WHITE WINE

	125ml	175ml	750ml
Caramuxo Galicia, Spain	4.1	5.6	22.2
Pinot Grigio Merry Mole Moldova	4.4	6.0	23.7
Sauvignon Blanc Giddy Goose New Zealand	6.4	8.7	35.0

RED WINE

	125ml	175ml	750ml
Caramuxo Galicia, Spain	4.2	5.7	22.5
Merlot Merry Mole Moldova	4.6	6.2	24.6
Malbec Don Enrico Mendoza, Argentina	5.8	7.8	30.9

ROSÉ WINE

	125ml	175ml	750ml
Pinot Grigio Blush Merry Mole Moldova	4.4	6.0	23.7

SPARKLING

	125ml	750ml
Prosecco Spumante Galeotti, Italy	6.5	30.0
Veuve Clicquot Non Vintage Reims, Champagne, France		80.0

SPRITZ COCKTAILS

Kir Royale	7.5
chambord, prosecco	
Aperol Spritz	9.0
aperol, prosecco, soda	
French 75	9.0
bombay sapphire gin, lemon, sugar, prosecco	
Hugo Spritz	9.0
elderflower liqueur, mint, prosecco, soda	

COCKTAILS

Pear Passionfruit Presse	9.5
grey goose la poire, passoa, monin pear, soda	
Espresso Martini	9.0
42 below vodka, kahlua, espresso, vanilla	
Strawberry Daiquiri	9.0
bacardi carta blanca, strawberry, lime, vanilla	
Margarita	9.5
patron silver, triple sec, lime, agave syrup	
Negroni	9.0
bombay sapphire, sweet vermouth, martini bitter	

