



Chalk Hare - Daily Menu

- Sunday 13th September 2026 -

STARTERS

- King prawn and lobster cocktail, brown bread and butter 11.95
Severn and Wye smoked salmon, avocado, fennel, seeded toast (ngci) 11.95
Collebianco burrata, slow roast heritage tomatoes, pesto, croutes (v) 10.95
Sweet potato, lime and coconut soup crispy shallots, warm seeded roll (v) 7.45

NIBBLES AND SHARERS

- Roast sweet potato, tahini sauce (vg, ngci) 5.95 Spicy chorizo, honey, red wine (ngci) 6.95
Halloumi fries, jalapeño mayonnaise (v, ngci) 7.95 Crispy squid, sweet chilli 8.25
Red pepper and tomato hummus, puccia (vg) 6.25 Gordal olives (vg, ngci) 4.95
Buffalo chicken wings, blue cheese dip (ngci) 7.95

Sharing Antipasto - chorizo Iberico, salami, serrano, burrata, olives, hummus, puccia bread 19.95

MAINS

- Chicken Milanese, garlic and sage butter, Caesar salad, fries 19.45
Sicilian fish stew; Monkfish, king prawns, mussels, hake, saffron aioli, croutes 21.95
Salmon and smoked haddock fishcake, chorizo and chick pea stew, poached egg, saffron aioli (ngci) 14.95
Beer battered fish and chips, mushy peas, tartare sauce (ngci) 18.95
Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (ngci) 18.95
Marinated grilled chicken, heirloom tomato linguine, chilli, parmesan and black olives 18.95
King prawn fettuccine, peas, edamame, spinach, asparagus lemon cream sauce 18.95
Pea and mint tortellini, spinach and watercress purée, mint, pickled shallots, broad beans, (vg) 16.95
Honey and thyme glazed goats cheese, chicory and beetroot salad, tomato hummus, pine nuts (v) 15.95
Roast sweet potato, beluga lentil, puffed rice, harissa chickpea salad, with roasted red peppers (vg) 14.95
Crispy squid, chorizo, heritage tomato, salad, saffron, garlic and lemon aioli 17.95
Monkfish and king prawns skewers, garlic chilli butter, heirloom tomato, radish, asparagus, fries (ngci) 22.95
Burrata, melon and Serrano ham salad, honey balsamic, chilli, toasted seeds (ngci) 16.95

Salad Toppings - King Prawns (ngci) 5.95 - Fried halloumi (v, ngci) 5.95 - Grilled chicken breast (ngci) 6.45

ICARUS CHARGRILL

- Harissa lamb burger, honey yogurt, roasted pepper, halloumi, cucumber, pickled red onions and fries 19.45
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 18.95
Harissa and honey glazed half chicken, fries, Jalapeño lime dip (ngci) 19.95
Lamb kofta, Levantine salad, mint yogurt, tomato hummus, puccia bread 19.95
Bavette "steak frites", (served pink), roast plum tomato, portobello mushroom, rocket salad, fries (ngci) 23.95
8oz dry-aged sirloin steak, portobello mushroom, tomato, truffle and Parmesan fries (ngci) 31.95

Bearnaise sauce (v, ngci) 2.45 Peppercorn sauce (ngci) 2.45

SIDES

Chunky chips (vg, ngci) 4.95

Mini Caesar salad 5.75

Fries (vg, ngci) 4.95

Lebanese Fries (vg) 6.45

Onion rings (ngci) 5.45

Puccia Bread, garlic butter (v) 6.25

PIZZA

Margherita Pizza - tomato, fior di latte mozzarella, fresh basil (v) 932 kcal 12.95

Napoli salami and Nduja Pizza - fior di latte mozzarella, fresh garlic, and red chillies 1292 kcal 14.95

Three cheese Pizza - Gorgonzola, fior di latte, parmesan, basil oil and rocket 1196 kcal 14.95

Pollo bianco Pizza - roast chicken, fior di latte mozzarella, crispy pancetta, garlic, caramelised red onion 1393 kcal 15.95

Prosciutto Pizza - fior di latte mozzarella, pecorino, black olive, rocket 1034 kcal 15.95

Funghi and truffle Pizza - mascarpone and truffle cream, fior di latte mozzarella, sautéed mushroom (v) 1379 kcal 14.95

Black garlic aioli (v, ngci) 1.75 / Hot honey (v, ngci) 1.75 / Nduja mayonnaise (ngci) 1.75 /

Jalapeño mayonnaise (v, ngci) 1.75

SANDWICHES SERVED TILL 5PM

King Prawn and lobster roll, avocado, fries, gem and garlic butter 19.45

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 16.75

Chicken, chorizo, tomato and mozzarella ciabatta, sun dried tomato and pine nut pesto 12.95

Sautéed wild mushrooms on toasted ciabatta, garlic, spinach, truffle oil (vg) 11.95

PUDDINGS AND CHEESES

Summer berry and meringue sundae, clotted cream ice cream, white chocolate (v, ngci) 9.95

Warm buttermilk pancakes, berries, syrup, clotted cream (v) 7.25

Lemon and lime posset, summer berries, oat granola (low sugar) (v, ngci) 7.45

Hot waffle, caramelised banana, salted caramel sauce, honeycomb ice cream (v) 8.45

Peach, strawberry and ginger crumble tart, raspberry sauce, strawberry sorbet (vg, ngci) 8.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, ngci) 8.45

Amaretto affogato - espresso, vanilla ice cream & amaretto (v, ngci) 8.25

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, ngci) 8.45

Selection of British and French cheeses, spiced apricot chutney, biscuits (v) 13.45

Cheshire Farm Ice Cream Choose from the following flavours 2.75 per scoop (v, gf)

One scoop (vg, ngci) 2.75 / Two scoops (vg, ngci) 5.50 / Three scoops (vg, ngci) 8.25 / Vanilla (v, ngci) /

Raspberry Sorbet (vg, ngci) / Chocolate (v, ngci) / Honeycomb (v, ngci) / Raspberry Ripple (v, ngci) /

Strawberry (v, ngci)

Mini Dessert and a Hot Drink - Choose from a mini version of our desserts with a tea or coffee of your choice.

Sticky toffee pudding, vanilla ice cream (v, ngci) 9.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, ngci) 9.45

Waffle, vanilla ice cream, toffee sauce (v) 9.25

Mini waffle, honeycomb ice cream (v) 9.25

Additional Menu Information



Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Non-Gluten Containing Ingredient Dishes – Indicates that the dish does not have any gluten containing ingredients. We do not make any 'free from' claims or declare that any of our dishes are gluten free. As we handle many allergens in our busy kitchens, we cannot guarantee all traces of allergens are completely removed.