

NIBBLES...

HOMEMADE BREAD BOX [Ⓞ] Marmite butter 4.50	MIXED OLIVES [Ⓞ] 3.95	STICKY MINI CHORIZO 4.95	DEVILLED WHITEBAIT Spiced tomato mayo 4.95
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LITTLE DISHES...

CRAB SALAD apple gel, fresh apple, pickled mouli, mustard cress 12.95	SCOTCH EGG marmite mayo 8.95	ROLLED HAM HOCK celeriac remoulade, celeriac puree 8.95
SEARED SCALLOPS chorizo & tomato jam, rocket 13.95	SMOKED HADDOCK & LEEK CHOWDER chive cream cheese, onion brioche 7.95	WHIPPED GOATS CHEESE [Ⓞ] fennel pollen, fennel 7.95

THE MAIN EVENT...

ROAST PORK BELLY pig's cheek, black pudding mash, spinach, sage 20.95	ROAST LAMB RUMP lamb pastilla, roast shallot, buttermilk, fondant potato, tarragon 22.95	ROLLED HAKE new potatoes, savoy, bacon, chive oil, potato foam, bacon crumb 19.95
CONFIT SALMON sea veg, pomme anna, tenderstem, crispy capers 18.95	SWEET POTATO CAKE [Ⓞ] poached egg, harissa, coriander salad 16.95	SLOW COOKED OX CHEEKS Braised leeks, potato rosti, marrowbone crumb 19.95

STRAIGHT FROM OUR BIG GREEN EGG...

CREATE YOUR STEAK, CHOOSE YOUR...

Cut...		Sauce...	Starch...
RIBEYE 8oz	28.95	Peppercorn	Triple cooked chips
FILLET MEDALLIONS 6oz	26.95	Kentish blue cheese	Stealth fries
FILLET 8oz	34.95	Garlic butter	Creamed potato
FLAT IRON 16oz *	44.95	Red wine	Sweet potato fries
CHATEAUBRIAND 16oz *	65.95		

(*for 2 to share)

SIDES...

STEALTH FRIES 4.50	SWEET POTATO FRIES 4.95	HOUSE SALAD Dressed leaves 3.95	HONEY & MUSTARD CHANTENAY CARROTS 4.95	COURGETTE FRITTERS 4.95
TRIPLE COOKED CHIPS 4.95				GREEN BEANS Shallots, garlic 5.50

OFFERS...

STEAK NIGHT

For 2 people
Every Tuesday, Wednesday, Thursday
is steak night.
Enjoy 16oz steak, starch,
sauce & carafe of wine for
44.95

FISH FRYDAY

***Every Friday – 12-14.30 & 18:00 – 18:45**
Enjoy our freshly battered fish with
triple cooked chips, smashed peas and
tartare sauce –
plus, a pint of beer, small glass of wine
or soft drink,
all for just
14.50
only on Fridays

SET MENU...

LUNCH Tuesday – Saturday 12:00 -14:30
DINNER Tuesday – Thursday 18:00 – 21:30
2-COURSE 23.95 3-COURSE 26.95
CONFIT SALMON
pickled cucumber, creme fraiche
ROLLED HAM HOCK
piccalilli
KITCHEN SOUP BOWL[Ⓞ]
...
ROAST BEEF
Israeli couscous, sundried tomatoes
"MARKET FISH OF THE DAY"
CAULIFLOWER RISOTTO[Ⓞ]
sage, cauliflower florets
...
VANILLA PANNA COTTA
orange & chocolate
SELECTION OF ICE CREAM & SORBETS
KITCHEN CHEESE PLATE
Fruit jelly, bread & crackers
(3.00 supplement)



**JANUARY 2019
DINE & DONATE AT
THE KENTISH HARE...**

Join us for Dine & Donate in January, we have
teamed up with The League of Friends of
Tunbridge Wells Hospital to support this
worthwhile charity.

Please donate as much or as little as you like to
the charity and be in with a chance of winning
a prized envelope at the end of the month.

T: 01892 525709

E: enquiries@thekentishhare.com

W: www.thekentishhare.com

IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING

[Ⓞ] These dishes are suitable or can be adjusted for a vegetarian diet

Please note a discretionary service charge of 12.5% will be added to the final bill (please note all service is distributed to all our staff)

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.

FIZZ ...

1. Gusbourne, Rosé (Kent, England 12%)
2. Veuve Clicquot Yellow Label NV (12%)

125ml Glass	Bottle
9.50	49.95
	64.95

WHITE ...

3. Cuvée Prestige Blanc, Heraldique, Pays d'Oc (France 13%)
4. Granite Rock, Chardonnay, Chenin Blanc Blend (S.A 13.5%)
5. Pinot Grigio Venezia Giulia, Andrea di Pec (Veneto, Italy 12.5%)
6. Chateau de Chasselois, Muscadet (France, 12%)
7. Gavi Di Gavi 'Fossili', San Silvestro (Italy 12.5%)
8. Bishops Leap Sauvignon Blanc, Saint Clair (Marlborough, NZ 12.5%)
9. Chablis, Lucien (Burgundy, France 12.5%)
10. Sancerre, Domaine de la Villaudiere (Reverdy, France 13%)

125ml	175ml	250ml	500ml	Bottle
3.95	4.60	6.50	12.95	17.95
4.15	5.20	7.40	13.95	18.95
4.75	6.20	9.20	17.95	25.95
4.95	6.80	9.50	18.95	26.95
5.15	6.95	9.85	19.50	27.95
5.25	7.15	10.00	19.95	28.95
6.95	8.95	12.50	23.95	34.95
7.50	9.50	15.40	29.95	36.95

ROSÉ ...

11. Sunset Point, Zinfandel Blush (Italy 11%)
12. Gérard de Bertrand, 6eme Rosé (Languedoc, France 12.5%)

125ml	175ml	250ml	500ml	Bottle
4.15	4.80	7.25	14.50	18.95
4.25	5.40	7.60	14.95	19.95

RED ...

13. Montepulciano d' Abruzzo, Cantina Bove (Italy 13%)
14. Black Shiraz, Berton Vineyard, (Australia 14.5%)
15. Merlot Gran Reserva, Vina Echeverria (Chile 14%)
16. Cabernet Sauvignon Reserva, Perez Cruz (Maipo Alto, Chile 13.5%)
17. Minervois Cuvée Classique, Domaine La Rouviolle (France 13.5%)
18. Rioja Reserva, Ondarre (Spain 14%)
19. Tuatara Bay Pinot Noir, Saint Clair, Marlborough (NZ 13.5%)
20. Primitivo Di Man duria 'Falo', San Marzano (Italy 14%)
21. The Apple Doesn't Fall Far from The Tree, Malbec (Argentina 14.5%)

125ml	175ml	250ml	500ml	Bottle
3.95	4.60	6.50	12.95	17.95
4.75	6.20	9.20	17.95	25.95
4.75	6.20	9.20	17.95	25.95
4.95	6.80	9.50	18.95	26.95
4.95	6.80	9.50	18.95	26.95
5.15	6.95	9.85	19.50	27.95
5.25	7.15	10.00	19.95	28.95
6.50	8.70	12.50	22.95	32.95
6.95	8.95	12.95	23.95	34.95

RESERVE ...

22. Château Boutisse, St Emilion Grand Cru (Bordeaux, France 14%)
23. Cabernet Tempranillo, Fox Gordon, Adelaide Hills (Australia 14.7%)
24. Chateau Beau Site, St Estéphe 2011 (Bordeaux, France 13%)
25. Meursault "Le Limozin" 2013, Domaine René Monnier (France 13%)

Bottle
39.95
39.95
55.00
59.95

SOFT DRINKS...

		£
Lime cordial & soda	½ Pint	1.75
Elderflower Presse		2.15
Coke	330ml	2.75
Diet Coke	330ml	2.75
Sprite zero	330ml	2.75
Appletizer	275ml	2.75
Orangina	250ml	2.50
Fever tree mixers	200ml	2.20
Bardsley Farm apple juice	250ml	2.95
Folkington's Tomato	200ml	2.95

DRAUGHT BEERS...

		£
Estrella 4.6%	Pint	4.80
	Half	2.40
Curious Brew Lager 4.7%	Pint	4.80
	Half	2.40
Kozel 4%	Pint	4.70
	Half	2.35
Jake's Cider 4.8%	Pint	4.70
	Half	2.35
Guinness 4.1%	Pint	4.90
	Half	2.45
Kentish Hare Bitter 3.6%	Pint	4.10
	Half	2.05
Harvey's 4%	Pint	4.20
	Half	2.10

BOTTLED BEERS & CIDERS...

Peroni (G/F) 5.1%	330ml	4.00
Hofmeister 5%	330ml	4.00
Corona 4.6%	330ml	4.10
Orchard Pig Cider 4.5%	330ml	4.95
Old Mout Fruit Cider 4%	330ml	4.95
Brew Dog Dead pony 4%	330ml	4.00
Brew Dog Punk IPA	330ml	4.50

SPIRITS...

	25ml
Grey Goose Vodka	4.70
Absolut Vodka	3.50
Bacardi	3.50
Captain Morgan Rum	3.50
Captain Morgan's Spiced Rum	3.50
Kraken Spiced Rum	4.00
Jim Beam	3.50
Jack Daniels	3.50

Please see gin menu for full list of gins

WHISKY/BRANDY...

	25ml
Famous Grouse	3.50
Jameson	3.50
Dalwhinnie	4.50
Cragganmore	4.50
Laphroaig	4.50
Oban	4.50
Talisker	5.25
Remy VSOP	3.90
Hennessy Fine	4.50
Hennessy XO	10.50
Armagnac	5.95
Calvados	4.50

LIQUEUERS

	25ml
Tia Maria	3.20
Amaretto	3.50
Baileys (50ml)	4.50
Cointreau	3.50
Malibu	3.50
Archers	3.40
Sambuca	3.40
Cinzano (50ml)	2.50
Campari (50ml)	3.20

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