

THE KENTISH HARE



TANNER BROTHERS

Easter Sunday 31st March

Two courses - 35

Three courses - 40

Rosemary focaccia - Estate Dairy butter - 6.5

Roasted garlic hummus - rose harissa, flatbread - 8.5

Nocellara del Belice and Kalamata olives - 5

Beal's Farm Mangalitsa charcuterie - 10

Padron peppers - smoked sea salt - 8.5

Fish croquettes - gochujang aioli - 8.5

Celeriac soup - chive crème fraiche

Cod and salmon fishcake - herb emulsion, fennel salad

Salt baked beetroot - goats cheese, bitter leaves, horseradish

Chicken liver parfait - rhubarb, port jelly, toasted brioche

Yellow fin tuna tartare - watermelon, avocado, sesame, blood orange ponzu (£7 supplement)

Roast sirloin of Shorthorn beef - roast potatoes, Yorkshire pudding, gravy

Roast Middle White pork belly - roast potatoes, Yorkshire pudding, gravy

Roast Suffolk lamb leg - roast potatoes, Yorkshire pudding, gravy

Wild garlic risotto - morels, aged parmesan, hazelnut

Tanner's beer battered haddock and chips - crushed peas, lemon, tartare sauce

Cornish pollack - Shetland Isle mussels, sprouting broccoli, brown butter

Dry aged 700g Moorland Côte de boeuf for 2 - roast potatoes, Yorkshire pudding, gravy (£40 supplement)

Sticky toffee Sundae

Dark chocolate delice - milk sorbet

Pavlova - poached rhubarb, lemon curd

Spiced bread and butter pudding - vanilla custard

Ice cream and sorbets

Selection of British cheeses

(3x cheeses £6 supplement, 5x cheeses £10 supplement)

FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.

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

Please note a discretionary service charge of 12.5% will be added to the final bill.

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