

THE KENTISH HARE



TANNER BROTHERS

Lunch Menu

2-COURSE 32

3-COURSE 38

Rosemary focaccia - Estate Dairy butter - 6.5

Nocellara del Belice and Kalamata olives - 5

Roasted garlic hummus - rose harissa, flatbread - 8.5

Padron peppers - smoked sea salt - 8.5

Beal's Farm Mangalitsa charcuterie - 10

Fish croquettes - red pepper aioli - 8.5

Leek and potato soup - chive crème fraiche

Salt baked beetroot - goats cheese, bitter leaves, horseradish

Confit chicken and smoked ham hock terrine - carrot, almond

Cured Sea trout - Bedlam Farm asparagus, dulse, cucumber

Sea Bream carpaccio - kohlrabi, grapefruit, yoghurt, dill (£4 supplement)

Suffolk lamb faggot - pearl barley, kale, turnip

Dingley Dell pork - sand carrot, grain mustard, tarragon

Wild garlic risotto - Pied de Mouton, aged Parmesan, hazelnut

South coast cod - sprouting broccoli, wild garlic, lemon verbena

Cornish hake - St Austell Bay mussels, cauliflower, caper, chive (£8 supplement)

Dark chocolate Delice - honeycomb, milk sorbet

Pavlova - poached rhubarb, lemon curd

Bramley apple crumble - cinnamon custard

Ice cream and sorbets

Selection of British cheeses

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

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.



Straight from our Big Green Egg

Beef supplied from the award-winning Philip Warren butchers Launceston

225g Ribeye - 39

225g Fillet - 46

700g Côte de boeuf - 90

1kg Porterhouse - 95

Peppercorn - blue cheese - roasted garlic & parsley - Café de Paris

Triple cooked chips - fries - creamed potato - new potatoes

Sides

Baked heritage carrots - caraway, honey, tarragon - 6.5

Roasted Hispi cabbage - white miso, crispy chili - 6.5

Caesar salad - gem lettuce, anchovy, aged Parmesan - 7.5

Bar Menu

Caesar salad - barbecued chicken, gem lettuce, anchovy, aged Parmesan	16
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	19
Plant based burger - garlic aioli, cheddar, pickles, fries	18
Steak burger - smoked bacon, cheddar, pickles, burger sauce, fries	18
Buttermilk chicken burger - buffalo, ranch dressing, fries	18

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.