

THE KENTISH HARE



TANNER BROTHERS

**Sunday 21<sup>st</sup> April**

**Two courses - 35**

**Three courses - 40**

**Rosemary focaccia** - Estate Dairy butter - 6.5

**Roasted garlic hummus** - rose harissa, flatbread - 8.5

**Padron peppers** - smoked sea salt - 8.5

**Nocellara del Belice and Kalamata olives** - 5

**Beal's Farm Mangalitsa charcuterie** - 10

**Fish croquettes** - red pepper aioli - 8.5

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**Carrot soup** - chive crème fraiche

**Pollack and sea trout fishcake** - herb emulsion, fennel salad

**Salt baked beetroot** - goats cheese, bitter leaves, horseradish

**Chicken liver parfait** - rhubarb, port jelly, toasted sourdough

**Loch Fyne crab tartlet** - Pink Lady, kohlrabi, sea herbs (£10 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 and pea risotto** - Pied de Mouton, aged Parmesan, hazelnut

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

**Cornish cod** - Shetland Isle mussels, cauliflower, caper, chive

**Sticky toffee Sundae**

**Dark chocolate delice** - praline ice cream

**Bread and butter pudding** - cinnamon custard

**Rhubarb Eton Mess**

**Ice cream and sorbets**

**Selection of British cheeses**

(4x cheeses £8supplement)

**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.