

THE KENTISH HARE



TANNER BROTHERS

Sunday 13th of November 2022

Two courses - 30

Three courses - 38

Roasted garlic hummus - rose harissa, flatbread - 7.5

Sourdough - estate dairy cultured butter - 6

Padron peppers - smoked sea salt - 6.5

Nocellara del Belice and Kalamata olives - 4.5

Fish croquettes - smoked paprika aioli - 7.5

Honey roasted parsnip soup - chestnut crème fraiche

Mrs Bell's Blue - William's pear, walnuts, truffle honey

Smoked ham hock and black pudding terrine - pickled vegetables, mushroom ketchup

Cured chalk stream trout tartlet - yoghurt, cucumber, horseradish

Dorset crab - kohlrabi, radish, satay, Thai basil (£10 supplement)

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

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

Roast Ross Cobb chicken - beef fat roast potatoes, Yorkshire pudding, stuffing, gravy

Squash risotto - toasted hazelnuts, truffled ricotta, watercress

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

Gilt Head seabream - roasted cauliflower, sea purslane, chive butter sauce

Sticky toffee Sundae

Crème Brûlée - Lemon Biscuit

Bramley apple and plum crumble - vanilla ice cream

White chocolate mousse - spiced apple, candied almond

Ice cream and sorbets

Selection of British cheeses (£5 supplement)

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

Please ask a member of staff for our vegetarian and vegan menu if required.

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.