

THE KENTISH HARE



TANNER BROTHERS

Sunday 31st July 2022

Two courses - 30

Three courses - 38

Roasted garlic hummus - rose harissa, flatbread - 6.5

Sourdough - Estate Dairy cultured butter - 6

Padron peppers - smoked sea salt - 6

Chorizo - blossom honey - 6

Nocellara del Belice and Kalamata olives - 4.5

Fish croquettes - Tandoori mayo - 6.5

Sweetcorn soup - yoghurt, gremolata, smoked paprika

Isle of Wight tomatoes - goats curd, fig oil, tapenade, gazpacho

Creedy Carver chicken liver parfait - peach chutney, madeira jelly, brioche

Yellowfin tuna ceviche - chimichurri, avocado, yoghurt, jalapeno

Dry aged native beef tartare - egg yolk, pickled shimeji (£4 supplement)

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

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

Roast free range chicken - beef fat roast potatoes, Yorkshire pudding, gravy

Courgette and pea risotto - ricotta salata, toasted hazelnuts

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

Cornish pollack - creamed potato, yellow beans, mussels, sauce bouillabaisse

Sticky toffee sundae

Crème brûlée - lemon biscuit

Chocolate pave - popcorn ice cream

Peach and Bramley apple crumble - custard

Hugh Lowe Farm summer berry pavlova

Ice cream and sorbets

Selection of British cheeses (£4 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.