

NIBBLES...

HOMEMADE BREAD BOXⓈ
 Marmite butter
 4.50

MIXED OLIVESⓈ
 3.95

BBQ CHICKEN WINGS
 Coriander, spring onions
 8.50/14.50

STICKY MINI CHORIZO
 4.95

DEVILLED WHITEBAIT
 Spiced tomato mayo
 4.95

LITTLE DISHES...

CRAB SALAD
 apple gel, fresh apple,
 pickled mooli, mustard cress
 12.95

SCOTCH EGG
 marmite mayo
 8.95

PORK, PISTACHIO & PRUNE TERRINE
 earl grey prunes, toasted tomato bread
 7.95

SEARED SCALLOPS
 chorizo & tomato jam, rocket
 13.95

SMOKED HADDOCK & LEEK CHOWDER
 chive cream cheese, onion brioche
 7.95

WHIPPED GOATS CHEESE Ⓢ
 date sponge, rhubarb, chicory
 7.95

THE MAIN EVENT...

SLOW COOKED PORK BELLY
 pig's cheek, black pudding, creamed mash,
 spinach, sage, maple glazed carrot
 20.95

ROAST LAMB RUMP
 lamb pastilla, roast shallot,
 buttermilk, pomme anna, tarragon
 22.95

SEARED ROLLED HAKE
 new potatoes, savoy, bacon,
 chive oil, potato foam, bacon crumb
 19.95

PAN FRIED SKATE WING
 samphire, sundried tomatoes, sauté potatoes,
 tenderstem, crispy capers
 18.95

SWEET POTATO CAKE Ⓢ
 poached egg, harissa,
 coriander salad
 16.95

SLOW COOKED OX CHEEKS
 Braised leeks, potato rosti,
 marrowbone crumb
 19.95

STRAIGHT FROM OUR BIG GREEN EGG...

CREATE YOUR STEAK, CHOOSE YOUR...

Cut...	Sauce...	Starch...
RIBEYE 8oz 28.95	Peppercorn	Triple cooked chips
FILLET MEDALLIONS 6oz 26.95	Kentish blue cheese	Stealth fries
FILLET 8oz 34.95	Garlic butter	Creamed potato
FLAT IRON 16oz * 44.95	Red wine	Sweet potato fries
CHATEAUBRIAND 16oz * 65.95		

(*for 2 to share)

SIDES...

STEALTH FRIES
 4.50

SWEET POTATO FRIES
 4.95

HOUSE SALAD
 Dressed leaves
 3.95

HONEY & MUSTARD CHANTENAY CARROTS
 4.50

COURGETTE FRITTERS
 4.50

TRIPLE COOKED CHIPS
 4.95

GREEN BEANS
 Shallots, garlic
 4.50

OFFERS...

STEAK NIGHT

For 2 people
 Every Tuesday, Wednesday, Thursday
 is steak night.
 Enjoy 16oz steak, starch,
 sauce & carafe of wine for
44.95

FISH FRYDAY

***Every Friday – 12-14.30 & 18:00 – 18:45**
 Enjoy our freshly battered fish with
 triple cooked chips, smashed peas and
 tartare sauce –
 plus, a pint of beer, small glass of wine
 or soft drink,
 all for just
14.50
 only on Fridays

SET MENU...

LUNCH Tuesday – Saturday 12:00 -14:30
DINNER Tuesday – Thursday 18:00 – 21:30

2-COURSE 23.95 3-COURSE 26.95

SMOKED SALMON
 dill & cucumber salad, crème fraiche
ROLLED HAM HOCK
 piccalilli
KITCHEN SOUP BOWLⓈ

...
FLAT IRON STEAK
 champ mash, mustard sauce, kale
"MARKET FISH OF THE DAY"
MUSHROOM RISOTTOⓈ
 wild mushroom, crème fraiche

...
VANILLA PANNA COTTA
 orange & chocolate
SELECTION OF ICE CREAM & SORBETS
KITCHEN CHEESE PLATE
 fruit jelly, bread & crackers
 (3.00 supplement)

'LOVE IS IN THE HARE'
THURSDAY 14th FEBRUARY
VALENTINE'S DAY
59.95 per head

Why not spoil that special someone?
 Our restaurant offers a truly memorable dinner
 venue in stylish surroundings, sure to bring a
 smile to the face of your valentine at the most
 romantic time of the year.
 Check out our website for full menu or ask a
 member of staff - you'll love it!
 Tables are going fast so don't delay

T: 01892 525709

E: enquiries@thekentishhare.com

W: www.thekentishhare.com

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

Ⓢ These dishes are suitable or can be adjusted for a vegetarian diet

Please note a discretionary service charge of 12.5% will be added to the final bill (please note all service is distributed to all our staff)
 Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.

FIZZ ...

	125ml Glass	Bottle
1. Prosecco, 'Fili', Sacchetto DOC Brut (Veneto, Italy 12%)	6.50	29.95
2. Gusbourne, Brut (Kent, England 12%)	9.50	49.95
3. Gusbourne, Rose (Kent, England 12%)	9.50	49.95
4. Moutard, Prestige Rosé (France 12%)	9.95	54.95
5. Veuve Clicquot Yellow Label NV (12%)		64.95
6. Laurent Perrier, Cuvée Rose (France 12%)		89.95

WHITE ...

	125ml	175ml	250ml	500ml	Bottle
7. Cuvée Prestige Blanc, Heraldique, Pays d'Oc (France 13%)	4.25	5.40	7.60	14.95	19.95
8. Granite Rock, Chardonnay, Chenin Blanc Blend (S.A 13.5%)	4.50	5.75	8.50	16.95	23.95
9. Bacchus Reserve, Chapel Down (Kent, England 12%)	4.75	6.20	9.20	17.95	25.95
10. Pinot Grigio Venezia Giulia, Andrea di Pec (Veneto, Italy 12.5%)	4.75	6.20	9.20	17.95	25.95
11. Picpoul de Pinet, Gérard de Bertrand (Languedoc, France 12.5%)	4.95	6.80	9.50	18.95	26.95
12. Chateau de Chasselais, Muscadet (France, 12%)	4.95	6.80	9.50	18.95	26.95
13. Gavi Di Gavi 'Fossili', San Silvestro (Italy 12.5%)	5.15	6.95	9.85	19.50	27.95
14. Bishops Leap Sauvignon Blanc, Saint Clair (Marlborough, NZ 12.5%)	5.25	7.15	10.00	19.95	28.95
15. Chablis, Lucien (Burgundy, France 12.5%)	6.95	8.95	12.50	23.95	34.95
16. Sancerre, Domaine de la Villaudiere (Reverdy, France 13%)	7.50	9.50	15.40	29.95	36.95

ROSÉ ...

	125ml	175ml	250ml	500ml	Bottle
17. Sunset Point, Zinfandel Blush (Italy 11%)	4.25	5.40	7.60	14.95	19.95
18. Gérard de Bertrand, 6eme Rosé (Languedoc, France 12.5%)	4.50	5.75	8.50	16.95	23.95
19. Domaine des Jeanne, Provence Rosé (Luberon, France 13%)	4.95	6.80	9.50	18.95	26.95

RED ...

	125ml	175ml	250ml	500ml	Bottle
20. Chevanceau Rouge, Vin de France (France 13.5%)	4.25	5.40	7.60	14.95	19.95
21. Montepulciano d' Abruzzo, Cantina Bove (Italy 13%)	4.50	5.75	8.50	16.95	23.95
22. Black Shiraz, Berton Vineyard, (Australia 14.5%)	4.75	6.20	9.20	17.95	25.95
23. Merlot Gran Reserva, Vina Echeverria (Chile 14%)	4.75	6.20	9.20	17.95	25.95
24. Cabernet Sauvignon Reserva, Perez Cruz (Maipo Alto, Chile 13.5%)	4.95	6.80	9.50	18.95	26.95
25. Minervois Cuvée Classique, Domaine La Rouviole (France 13.5%)	4.95	6.80	9.50	18.95	26.95
26. Tuatara Bay Pinot Noir, Saint Clair, Marlborough (NZ 13.5%)	5.25	7.15	10.00	19.95	28.95
27. Rioja Reserva, Ondarre (Spain 14%)	5.15	6.95	9.85	19.50	27.95
28. Primitivo Di Man duria 'Falo', San Marzano (Italy 14%)	6.50	8.70	12.50	22.95	32.95
29. The Apple Doesn't Fall Far from The Tree, Malbec (Argentina 14.5%)	6.95	8.95	12.95	23.95	34.95
30. Château Boutisse, St Emilion Grand Cru (Bordeaux, France 14%)					39.95
31. Cabernet Tempranillo, Fox Gordon, Adelaide Hills (Australia 14.7%)					39.95
32. Chateau Beau Site, St Estéphe 2011 (Bordeaux, France 13%)					55.00

SOFT DRINKS...

		£
Lime cordial & soda	½ Pint	1.85
Elderflower Presse		2.25
Coke	330ml	2.85
Diet Coke	330ml	2.85
Sprite zero	330ml	2.85
Appletizer	275ml	2.85
Orangina	250ml	2.60
Fever tree mixers	200ml	2.20
Bardsley Farm apple juice	250ml	2.95
Folkington's Tomato	200ml	2.95

DRAUGHT BEERS...

		£
Estrella 4.6%	Pint	4.85
	Half	2.45
Curious Brew Lager 4.7%	Pint	4.85
	Half	2.45
Kozel 4%	Pint	4.75
	Half	2.40
Jake's Cider 4.8%	Pint	4.75
	Half	2.40
Guinness 4.1%	Pint	4.95
	Half	2.50
Kentish Hare Bitter 3.6%	Pint	4.20
	Half	2.10
Harvey's 4%	Pint	4.35
	Half	2.20

BOTTLED BEERS & CIDERS...

Peroni (G/F) 5.1%	330ml	4.25
Hofmeister 5%	330ml	4.25
Corona 4.6%	330ml	4.15
Orchard Pig Cider 4.5%	330ml	4.95
Old Mout Fruit Cider 4%	330ml	4.95
Brew Dog Dead pony 4%	330ml	4.25
Brew Dog Punk IPA	330ml	4.75

SPIRITS...

	25ml
Grey Goose Vodka	4.80
Absolut Vodka	3.60
Bacardi	3.60
Captain Morgan Rum	3.60
Captain Morgan's Spiced Rum	3.60
Kraken Spiced Rum	4.25
Jim Beam	3.60
Jack Daniels	3.60

Please see gin menu for full list of gins

WHISKY/BRANDY...

	25ml
Famous Grouse	3.60
Jameson	3.60
Dalwhinnie	4.60
Cragganmore	4.60
Laphroaig	4.60
Oban	4.60
Talisker	5.35
Remy VSOP	4.10
Hennessy Fine	4.75
Hennessy XO	11.00
Armagnac	6.25
Calvados	4.95

LIQUEURS

	25ml
Tia Maria	3.30
Amaretto	3.60
Baileys (50ml)	4.60
Cointreau	3.60
Malibu	3.60
Archers	3.50
Sambuca	3.50
Cinzano (50ml)	2.95
Campari (50ml)	3.35

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