THE KENTISH HARE
TANNER BROTHERS

SNACKS...

ARTISAN BREAD Ⓥ
homemade butter 4.95

STICKY CHORIZO
blossom honey 4.95

ROASTED GARLIC HUMMUS Ⓥ
harissa, flatbread 6.50

NOCELLARA & KALAMATA OLIVES Ⓥ
lemon, rosemary, garlic 3.95

TO START...

HEIRLOOM TOMATOES Ⓥ
whipped goats cheese, basil,
black olive tapenade
8.95

WEST COUNTRY CRAB SALAD
brown crab aioli, granny smith apple,
almonds, coriander
13.50

WILD GARLIC RISOTTO Ⓥ
ricotta, lemon, girolles
7.95/15.95

SPRING PEA SOUP Ⓥ
lettuce, lovage
6.50

CRISPY TIGER PRAWN TACO
avocado, salsa, sour cream
9.95

CURED DENVER BEEF
pickled shimeji, celeriac, parmesan
8.95

BLACKENED MACKEREL
cucumber, dill, buttermilk,
horseradish
9.50

THE MAIN EVENT...

ROASTED CORNISH SEABASS
wye valley asparagus, spinach,
bouillabaisse sauce
27.95

BAKED COD
potted brown shrimp butter,
samphire, creamed potatoes
21.95

GARAM MASALA
SPICED CAULIFLOWER Ⓥ
chickpeas, golden raisin,
coriander, almond
16.95

MERRIFIELD FARM CHICKEN BREAST
potato gnocchi, hazelnuts,
carrot, girolles
21.95

NEW SEASON LAMB RACK
confit lamb shoulder, sweetbread,
turnip, aubergine, broad beans
23.95

SLOW COOKED SHORT RIB
roasted onion, peas, spinach,
sauce reform
22.50

STRAIGHT FROM OUR BIG GREEN EGG…

CREATE YOUR STEAK, CHOOSE YOUR...

Cut…		Sauce…	Starch…
RIBEYE 225g	**28.95**	peppercorn	triple cooked chips
FILLET 225g	**34.95**	blue cheese	skinny fries
FLAT IRON 450g *	**44.95**	red wine	creamed potato
COTE DE BOEUF 750g *	**70.00**	roasted garlic & parsley butter	new potatoes
(*for 2 to share)			

SIDES...

SKINNY FRIES
4.50

TRIPLE COOKED CHIPS
4.95

HOUSE SALAD
dressed leaves
3.95

ROASTED SAVOY CABBAGE
thyme butter
4.50

ROASTED CARROTS
honey, caraway
4.50

GREEN BEANS
shallots, garlic
4.95

SET MENU…

OFFERS…

FISH FRYDAY

Every Friday –12-14.30 &
18:00 – 18:45
Enjoy our freshly battered fish with skinny 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

STEAK NIGHT

For 2 people
Every Tuesday, Wednesday, Thursday is steak night.
Enjoy a 450g flat iron steak, starch, sauce & carafe of wine for
44.95

LUNCH Tuesday – Saturday 12:00 -14:30
DINNER Tuesday – Thursday 18:00 – 21:30
2-COURSE 23.95 **3-COURSE 26.95**

SPRING PEA SOUP Ⓥ
lettuce, lovage
CURED DENVER BEEF
pickled shimeji, celeriac, parmesan
HEIRLOOM TOMATOES Ⓥ
whipped goats cheese, basil,
black olive tapenade
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MERRIFIELD FARM CHICKEN BREAST
savoy cabbage, garlic, marjoram
ROAST DAY BOAT HAKE
new potatoes, dulse butter sauce
GARDEN PEA RISOTTO Ⓥ
ricotta, lemon
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CHOOSE FROM TODAY'S
FINAL FLING DESSERT MENU

ARTISAN CHEESE SELECTION
fruit jelly(£3 supplement)

EVENTS…

LATE MAY BANK HOLIDAY

Opening hours:

Friday 24th May – Bar: 11.00am – 11.00pm
Food : 12 noon – 2.30pm
6.00pm – 9.30pm

Saturday 25th May – Bar: 11.00am – 11.00pm
Food: 12 noon – 2.30pm
6.00pm – 9.30pm

Sunday 26th May – Bar: 11.00am - 4.00pm
Food: 12 noon - 3.30pm

Monday 27th May
Please note we are closed all day!

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.

THE KENTISH HARE
TANNER BROTHERS

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. **Collet Champagne,** *Brut (France 12.5%)*	9.95	54.95
4. **Collet Champagne,** *Rose (France 12.5%)*	9.95	54.95
5. **Moutard, Prestige Rosé** (France 12%)	9.95	54.95
6. **Veuve Clicquot Yellow Label** *NV (12%)*		64.95
7. **Perrier Jouët, Grand Brut** (France 12%)		69.95
8. **Laurent Perrier, Cuvée Rose** (France 12%)		89.95

WHITE ...

	125ml	175ml	250ml	500ml	Bottle
9. **Cuvée Prestige Blanc, Heraldique, Pays d'Oc** *(France13%)*	4.25	5.40	7.60	14.95	19.95
10. **Chardonnay, d'Alamel by Lapostolle** *(Chile 13.5%)*	4.25	5.40	7.60	14.95	19.95
11. **Pinot Grigio Venezia Giulia, Andrea di Pec** *(Veneto, Italy 12.5%)*	4.75	6.20	9.20	17.95	25.95
12. **Picpoul de Pinet, Gérard de Bertrand** (*Languedoc, France 12.5%)*	4.95	6.80	9.50	18.95	26.95
13. **Levarie Soave Classico, Masi** (*Italy, 12%)*	4.95	6.80	9.50	18.95	26.95
14. **Riesling 'The Falcon', Marlborough, Lake Chalice** (*NZ, 10.5%)*	4.95	6.80	9.50	18.95	26.95
15. **Gavi Di Gavi 'Fossili'** *(Italy 12.5%)*	5.15	6.95	9.85	19.50	27.95
16. **Saint Clair, 'Origin', Marlborough, Sauvignon Blanc** *(N/Z 13%)*	5.25	7.15	10.00	19.95	28.95
17. **Cheverny blanc, Domaine des Marnières** *(France 12.5%)*	6.95	8.95	12.95	23.95	34.95
18. **Organic Chablis Domaine Ste Claire, Jean-Marc Brocard** *(Fr 12.5%)*	6.95	8.95	12.95	23.95	34.95
19. **Meursault "Le Limozin" 2017, Domaine René Monnier** *(France 13%)*					59.95

ROSÉ ...

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

RED ...

	125ml	175ml	250ml	500ml	Bottle
23. **Chevanceau Rouge, Vin de France** *(France 13.5%)*	4.25	5.40	7.60	14.95	19.95
24. **Montepulciano d'Abruzzo, Cantina Bove** *(Italy 13%)*	4.50	5.75	8.50	16.95	23.95
25. **Black Shiraz, Berton Vineyard,** *(Australia 14.5%)*	4.75	6.20	9.20	17.95	25.95
26. **Merlot Gran Reserva, Vina Echeverria** *(Chile 14%)*	4.75	6.20	9.20	17.95	25.95
27. **Cabernet Sauvignon Reserva, Perez Cruz** *(Maipo Alto, Chile 13.5%)*	4.95	6.80	9.50	18.95	26.95
28. **Rioja Reserva, Ondarre** *(Spain 14%)*	5.15	6.95	9.85	19.50	27.95
29. **Primitivo Di Man duria 'Falo', San Marzano** *(Italy 14%)*	6.50	8.70	12.50	22.95	32.95
30. **Bourgogne Pinot Noir Prestige, Henri de Villamont** (France 13%)	6.50	8.70	12.50	22.95	32.95
31. **Piattelli Vineyards, Premium Malbec** *(Argentina 14.5%)*	6.95	8.95	12.95	23.95	34.95
32. **Château Boutisse, St Emilion Grand Cru** *(Bordeaux, France 14%)*					39.95
33. **Barbaresco, Prunotto** (*Italy 13.5%)*					44.95
34. **Domaine de La Solitude, Châteauneuf-du-Pape 2012** *(Rhone, France 13.5%)*					54.95
35. **Chateau de Rouillac, Pessac-Leognan Rouge** *(Bordeaux, France 13.5%)*					59.95

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...

Heineken	330ml	3.25
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

LIQUEUERS

	25ml
Kahlúa	3.30
Limoncello	3.50
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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