



Bar Menu

Padron peppers - chipotle chilli	4.5
Kentish hare bread – cultured butter	4.5
Chorizo - blossom honey	5
Salt cod croquettes – smoked paprika aioli	6
Nocellara del Belice olives	4
Roasted garlic hummus – rose harissa	6
Tanners’ beer battered fish and chips – crushed peas, lemon, tartare sauce	14.95
Kentish hare steak burger – smoked bacon, cheddar, pickles, KH sauce, fries	15.95
Ranch salad – barbecued chicken, radish, dill, mint, aged parmesan	11.95
Chickpea and beetroot burger – fennel slaw, avocado, fries	12.95
Triple cooked chips	4.5
Baby gem salad – ranch, mint, dill, aged parmesan	4.5
Green beans – almond and wild garlic butter	4.5
San Marzano tomatoes – shallot, extra virgin olive oil, basil	4.5

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[®]

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.