



## Bar Menu

<b>Padron peppers</b> - smoked sea salt	6
<b>Sourdough</b> - Estate Dairy cultured butter	6
<b>Chorizo</b> - blossom honey	6
<b>Marinated olives</b>	4.5
<b>Roasted garlic hummus</b> - rose harissa, flatbread	7.5
<b>Pipers Crisps</b>	1.5
<b>Mixed nuts</b>	2.5
<b>Wasabi peas</b>	2.5
<b>Tanners' beer battered fish and chips</b>	17
crushed peas, lemon, tartare sauce	
<b>Kentish hare steak burger</b>	17
smoked bacon, cheddar, pickles, KH sauce, fries	
<b>Ranch salad</b>	15.5
barbecued chicken, radish, dill, mint, aged parmesan	
<b>Black bean and mushroom burger</b>	15.5
miso mayo, fennel slaw, fries	
<b>Soft shell crab bun</b>	12
slaw, lime, chipotle mayo	

## Sides

<b>Triple cooked chips, fries</b>	5
<b>creamed potato</b>	6
<b>baked carrots</b> , brown butter, caraway	6
<b>baby gem salad</b> , aged parmesan	6
<b>green &amp; yellow beans</b> - garlic butter	6

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