



## Bar Menu

<b>Padron peppers</b> - chipotle chilli	<b>5</b>
<b>Sourdough</b> - cultured butter	<b>5.5</b>
<b>Chorizo</b> - blossom honey	<b>5</b>
<b>Nocellara del Belice olives</b>	<b>4.5</b>
<b>Roasted garlic hummus</b> - rose harissa	<b>6</b>
<b>Tanners' beer battered fish and chips</b>	<b>16.5</b>
crushed peas, lemon, tartare sauce	
<b>Kentish hare steak burger</b>	<b>16</b>
smoked bacon, cheddar, pickles, KH sauce, fries	
<b>Ranch salad</b>	<b>13.5</b>
barbecued chicken, radish, dill, mint, aged parmesan	
<b>Chickpea and beetroot burger</b>	<b>14</b>
fennel slaw, avocado, fries	
<b>Triple cooked chips</b>	<b>5</b>
<b>Baby gem salad</b>	<b>5</b>
ranch, mint, dill, aged parmesan	
<b>Roasted carrots and parsnips</b>	<b>5</b>
honey, grain mustard	
<b>Purple sprouting broccoli</b>	<b>5</b>
shallot and garlic	

**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<sup>®</sup>  
Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.