

THE KENTISH HARE



TANNER BROTHERS

Lunch Menu

2-COURSE 28

3-COURSE 35

Nocellara del Belice and Kalamata olives - 5

Roasted garlic hummus - rose harissa, flatbread - 7.5

Rosemary focaccia and seeded sourdough - Estate Dairy butter - 6.5

Padron peppers - smoked sea salt - 7.5

Beal's Farm Mangalitsa charcuterie - 10

Fish croquettes - miso mayonnaise - 8

Sweetcorn soup - yoghurt, pistachio dukkah

Creedy Carver chicken and duck terrine - smoked rapeseed, carrot, hazelnut

Line caught Rye mackerel - crème fraiche, cucumber, dill

Buffalo burrata - Isle of Wight tomatoes, Kalamata tapenade

Yellowfin tuna tartare - watermelon, avocado, sesame, ponzu (£6 supplement)

Middle white pork belly - Scottish girolles, savoy, grain mustard

Cauliflower risotto - pumpkin seeds, Berkswell, rocket

Ross Cobb chicken - sprouting broccoli, sweet and sour aubergine

Sea bream - Romana courgette, Rainbow chard, chive butter sauce

Cornish plaice - Shetland Isle mussels, Coco de Paimpol, cauliflower (£12 supplement)

Buttermilk panna cotta - Hugh Lowe Farm raspberries

Crème brûlée - chocolate and peanut butter biscuit

70% Saint Domingue chocolate delice - hazelnut, salted caramel

Selection of British cheeses

(3x cheeses £6 supplement, 5x cheeses £10 supplement)

Ice cream and sorbets

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

Please note a discretionary service charge of 12.5% will be added to the final bill.

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



Straight from our Big Green Egg

Beef supplied from the award-winning Philip Warren butchers Launceston

225g ribeye - 39

225g fillet - 46

700g Côte de boeuf - 90

550g Chateaubriand - 95

Peppercorn - blue cheese - cowboy butter - roasted garlic & parsley

Australian black winter truffle butter (£7 supplement)

Triple cooked chips - fries - creamed potato - new potatoes

Sides

Baked heritage carrots - burnt honey butter - 6.5

Roasted cabbage - white miso, crispy chilli - 6.5

Cauliflower & broccoli gratin - 6.5

Baby gem salad - ranch, avocado, dill, mint, aged Parmesan - 7

Bar Menu

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan	15.5
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	18.5
Black bean and mushroom burger - miso mayo, fennel slaw, fries	15.5
Steak burger - smoked bacon, cheddar, pickles, burger sauce, fries	17.5
Buttermilk fried chicken burger - fried chicken, Caesar mayo, cheddar, fries	17.5

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