

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

Cod croquettes - tandoori mayonnaise - 8

Pea soup - yoghurt, gem lettuce, lovage

Smoked ham hock and black pudding terrine - herb emulsion, pickled vegetables

Loch Duart Salmon - pickled cucumber, dill, crème fraiche, horseradish

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

Rosary Goats cheese - heritage carrots, tarragon, pain d'épices

Middlewhite pork - King oyster mushroom, pea, grain mustard

Courgette and basil risotto - Datterino tomatoes, ricotta, toasted hazelnuts

Suffolk lamb shoulder - creamed potato, sprouting broccoli, mint, caper

Line caught Cornish pollack - fennel pollen, cauliflower, haricot beans, sauce bouillabaisse

Southcoast Blonde Ray Wing - sapphire, brown shrimp, Café de Paris butter (£8 supplement)

Hugh Lowe Farm strawberry pavlova

Crème brûlée - lemon biscuit

Dark chocolate delice - salted caramel ice cream

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 - Café de Paris - roasted garlic & parsley

Triple cooked chips - creamed potato - new potatoes

Sides

Baked heritage carrots and beetroots - 6.5

Roasted hispi - miso butter, crispy chilli - 6.5

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

Isle of Wight asparagus - wild garlic butter - 10

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
The Kentish Hare steak burger - smoked bacon, cheddar, pickles, burger sauce, fries	17.5
K.H.F.C. burger - fried chicken, chipotle mayo, cheddar, fries	17.5

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.