

THE KENTISH HARE



TANNER BROTHERS

Lunch Menu

2-COURSE 28

3-COURSE 35

Nocellara del Belice and Kalamata olives - 4.5

Chorizo - blossom honey - 6

Roasted garlic hummus - rose harissa, flatbread - 7.5

Sourdough - Estate Dairy cultured butter - 6

Padron peppers - smoked sea salt - 6

Fish croquettes - tandoori mayo - 6

Sweetcorn soup - yoghurt, gremolata, smoked paprika

Buffalo burrata - Isle of Wight tomatoes, peach, fig leaf oil

Confit chicken and smoked ham hock terrine - carrot, hazelnut, pickled girolles

Poached Loch Duart salmon - herb emulsion, cucumber, horseradish

Dry aged native beef tartare - egg yolk, mushroom, nasturtium (£5 supplement)

Middlewhite pork belly - English peas, spring greens, cracked wheat

Roast Suffolk chicken - sand carrot, hispi cabbage, tarragon

Courgette and pea risotto - ricotta salata, toasted hazelnuts

Sea bream - Isle of Wight tomatoes, courgettes, violet artichoke

Stone bass - coco de paimpol, mussels, broad beans, girolles (£6 supplement)

Peach and apple crumble - vanilla custard

Milk chocolate mousse – Hugh Lowe Farm raspberries, candied almonds

Crème brûlée - lemon biscuit

Selection of British cheeses (£5 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 steak - 35

225g fillet steak - 45

700g Côte de boeuf - 85

550g Chateaubriand - 90

Peppercorn - blue cheese - café de Paris - roasted garlic & parsley

Triple cooked chips - fries - creamed potato - Ratte potatoes

Sides - 6

baked carrots, brown butter, caraway - **baby gem salad**, aged parmesan

Green & Yellow beans, garlic butter - **creamed potato**

Bar Menu

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan	15.5
Black bean and mushroom burger - miso mayo, fennel slaw, fries	15.5
Kentish Hare steak burger - smoked bacon, cheddar, pickles, burger sauce, fries	17
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	17

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