

THE KENTISH HARE



TANNER BROTHERS

Lunch Menu

2-COURSE 28

3-COURSE 35

Nocellara del Belice and Kalamata olives - 4.5

Roasted garlic hummus - rose harissa, flatbread - 7.5

Sourdough - Estate Dairy cultured butter - 6

Padron peppers - smoked sea salt - 6.5

Sticky Merguez - blossom honey - 6

Roast butternut squash soup - crème fraiche, pumpkin seeds

Buffalo burrata - Isle of Wight tomatoes, peach, basil oil

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

Confit Loch Duart salmon - herb emulsion, cucumber, horseradish

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

Middlewhite pork belly - black pudding croquette, Bramley apple, savoy, hazelnut

Roast Ross Cobb chicken - sweetcorn, girolles, tarragon

Cauliflower risotto - truffled ricotta, watercress

Cornish plaice - creamed potato, beans, potted brown shrimp butter (£5 supplement)

South Coast hake - Shetland Isle mussels, pac choi, cauliflower

Bramley apple and plum crumble - vanilla custard

Dark chocolate delice - salted caramel ice cream

Panna Cotta - Kentish strawberries & raspberries

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 fillet steak - 45

225g ribeye steak - 35

550g Chateaubriand - 90

700g Côte de boeuf - 85

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

Triple cooked chips - fries - creamed potato - Charlotte potatoes

Sides - 6

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

Wye Valley beans, garlic butter - **creamed potato** - **cauliflower gratin**

Bar Menu

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| 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 |
| K.H.F.C. burger - fried chicken, chipotle mayo, cheddar, fries | 17 |
| Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce | 18 |

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