

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

Sticky chorizo - blossom honey - 7

Sourdough - Estate Dairy cultured butter - 6

Padron peppers - smoked sea salt - 6.5

Beal's Farm Mangalitsa charcuterie - 8.5

Fish croquettes - smoked paprika aioli - 7.5

Honey roast parsnip soup - crème fraiche, chestnuts, sage

Mrs Bells Blue - William's pear, walnuts, truffle honey

Loch Duart salmon tart - winter citrus, horseradish

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

Duck liver parfait - Victoria plum, madeira jelly, toasted sourdough

Chart farm Sika deer faggot - January King cabbage, wild mushroom, green peppercorn

Middle white pork - cracked wheat, celeriac, kale, sauce charcuterie

Autumn squash risotto - truffled ricotta, pumpkin seed

Cornish hake - potted brown shrimp butter, sea purslane (£6 supplement)

Sea Bream - roasted cauliflower, new potatoes, chive butter sauce

Pavlova - passionfruit, mango, lime

White chocolate mousse - spiced apple, candied almond

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 - 46 225g ribeye steak - 38

700g Côte de boeuf - 90

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

Triple cooked chips - fries - creamed potato - Charlotte potatoes

Sides - 6

Baked heritage carrots, brown butter, caraway

Baby gem salad, aged parmesan

Roasted hispi - miso butter, crispy chilli

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
Black bean and mushroom burger - miso mayo, fennel slaw, fries	15.5
K.H.F.C. burger - fried chicken, chipotle mayo, cheddar, fries	17
The Kentish Hare steak burgers	
Original - smoked bacon, cheddar, pickles, burger sauce, fries	17
Winter - confit onion, smoked bacon, Raclette, truffle mayonnaise, fries	19

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