

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

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**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**

<b>Ranch salad</b> - barbecued chicken, radish, dill, mint, aged parmesan	15.5
<b>Tanners' beer battered fish and chips</b> - crushed peas, lemon, tartare sauce	18
<b>Black bean and mushroom burger</b> - miso mayo, fennel slaw, fries	15.5
<b>K.H.F.C. burger</b> - fried chicken, chipotle mayo, cheddar, fries	17
<b>The Kentish Hare steak burgers</b>	
<b>Original</b> - smoked bacon, cheddar, pickles, burger sauce, fries	17
<b>Winter</b> - confit onion, smoked bacon, Raclette, truffle mayonnaise, fries	19

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