

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

Beal's Farm Mangalitsa charcuterie - 8.5

Fish croquettes - smoked paprika aioli - 7.5

Celeriac soup - crème fraiche, chestnuts

Chicken liver parfait - clementine, Madeira jelly, toasted sourdough

Line caught mackerel - pickled cucumber, dill, yoghurt

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

Sicilian blood orange - ricotta, tahini, fennel, bitter leaves

Roast Ross Cobb chicken - January King cabbage, turnip, hazelnut, tarragon

Chart Farm Sika deer faggot - cavolo nero, chanterelles, green peppercorn

Cauliflower risotto - Pecorino, extra virgin olive oil, rocket pesto

Cornish pollack - leeks, maitake, agretti, vermouth sauce (£10 supplement)

Sea Bream - Shetland Isle mussels, rainbow chard, new potatoes, Vadouvan spice

Tiramisu

Pavlova - forced Yorkshire rhubarb, yoghurt sorbet

Crème brûlée - gingerbread 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 - 38 225g fillet steak - 46

700g Côte de boeuf - 90 550g Chateaubriand - 95

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

Triple cooked chips - creamed potato - Charlotte potatoes

Sides - 6

Cauliflower gratin

Baked heritage carrots and beetroots

Baby gem salad - aged parmesan

Roasted hispi cabbage - 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
The Kentish Hare steak burgers	
Original - smoked bacon, cheddar, pickles, burger sauce, fries	17
Winter - confit onion, smoked bacon, Raclette, truffle mayonnaise, fries	19
K.H.F.C. burger - fried chicken, chipotle mayo, cheddar, fries	17

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