

THE KENTISH HARE



TANNER BROTHERS

## Lunch Menu

**2-COURSE 28**

**3-COURSE 35**

**Nocellara del Belice and Kalamata olives - 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**

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**Celeriac soup - crème fraiche, walnuts**

**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**

**Braised Moorland feather blade - creamed potato, carrot, Cavolo nero**

**Hand cut Rigatoni - onion squash, kale, pine nuts, Pecorino**

**Whole baked lemon sole - sea vegetables, new potatoes, caper brown butter (£12 supplement)**

**South coast pollack - Shetland Isle mussels, rainbow chard, 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**

**Baked heritage carrots**

**Baby gem salad** - aged parmesan

**Roasted hispi cabbage** - 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>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
<b>K.H.F.C. burger</b> - fried chicken, chipotle mayo, cheddar, fries	17

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