

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

Rosemary focaccia - Estate Dairy butter - 6.5

Padron peppers - smoked sea salt - 7.5

Beal's Farm Mangalitsa charcuterie - 10

Maldon Rock oyster - cucumber, dill, jalapeño granita - 5 each

Cauliflower soup - roasted chestnuts

Ham hock terrine - smoked rapeseed, carrot

Goats cheese - heritage beetroot, candied hazelnut

Smoked mackerel rilette - crème fraîche, dill, cucumber, horseradish

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

Ross Cobb chicken - parsnips, kale, hazelnut, tarragon

Middle white pork - celeriac, sprouting broccoli, grain mustard

Delica pumpkin risotto - pumpkin seeds, Berkswell, rocket

Cornish Ray Wing - sea vegetables, rainbow chard, sauce grenobloise

South Coast hake - Shetland Isle mussels, Jerusalem artichoke, Coco de Paimpol, vermouth (£10 supplement)

70% Saint Domingue chocolate Namelaka - orange, tonka bean ice cream

Bramley apple crumble - vanilla custard

Crème brûlée - chocolate and peanut butter biscuit

Selection of British cheeses

(3x cheeses £6 supplement, 5x cheeses £10 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 - 39

225g fillet - 46

700g Côte de boeuf - 90

550g Chateaubriand - 95

Peppercorn - blue cheese - cowboy butter - roasted garlic & parsley

Triple cooked chips - fries - creamed potato - new potatoes

Sides

Baked heritage carrots - burnt honey butter - 6.5

Roasted cabbage - white miso, crispy chilli - 6.5

Baby gem salad - ranch, avocado, dill, mint, aged Parmesan - 7

Bar Menu

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan	15.5
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	18.5
Black bean and mushroom burger - miso mayo, fennel slaw, fries	15.5
Steak burger - smoked bacon, cheddar, pickles, burger sauce, fries	17.5
Buttermilk fried chicken burger - fried chicken, Caesar mayo, cheddar, fries	17.5

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