

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, jalapeno granita - 5 each**

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**Roasted cauliflower soup - chestnuts**

**Ham hock and black pudding terrine - mushroom ketchup, watercress**

**Goats cheese - heritage beetroot, candied hazelnut**

**Brown sugar cured Loch Duart salmon - orange, fennel, dill, yoghurt**

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

**Moorland feather blade - cavolo nero, green peppercorn, tarragon**

**Middle white pork - celeriac, kale, grain mustard**

**Delica pumpkin risotto - pumpkin seeds, Parmesan, rocket**

**Cornish cod - sprouting broccoli, King Oyster, chive butter sauce**

**South coast hake - mussels, Jerusalem artichoke, vermouth, brown butter (£8 supplement)**

**70% Saint Domingue chocolate Namelaka - coconut sorbet**

**Bramley apple crumble - vanilla custard**

**Crème brûlée - chocolate and hazelnut cookie**

**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**

<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	18.5
<b>Black bean and mushroom burger</b> - miso mayo, fennel slaw, fries	15.5
<b>Steak burger</b> - smoked bacon, cheddar, pickles, burger sauce, fries	17.5
<b>Buttermilk fried chicken burger</b> - fried chicken, Caesar mayo, cheddar, fries	17.5

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