

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
- Cod croquettes** - smoked paprika aioli - 8
- 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** - clementine, kohlrabi, crème fraiche, dill
  - Yellowfin tuna tartare** - watermelon, avocado, sesame, ponzu (£6 supplement)
  
  - Chart Farm Sika deer faggot** - cavolo nero, wild mushrooms, green peppercorn
  - Ross Cobb chicken** - parsnips, kale, hazelnuts, tarragon
  - Delica pumpkin risotto** - pumpkin seeds, Parmesan, sage
  - 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** - passionfruit, coconut
  - Tonka bean panna cotta** - cider poached pear
  - 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

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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