

THE KENTISH HARE



TANNER BROTHERS

Sunday 12th March 2023

Two courses - 35

Three courses - 40

Roasted garlic hummus - rose harissa, flatbread - 7.5

Sourdough - Estate Dairy cultured butter - 6.5

Nocellara del Belice and Kalamata olives - 5

Beal's Farm Mangalitsa charcuterie - 8.5

Smoked haddock arancini - 8

Padron peppers - smoked sea salt - 7.5

Roasted carrot soup - smoked ham hock, yoghurt, pistachio dukkah

Buffalo Burrata - William's pear, walnut, bitter leaves, truffle honey

Cured Loch Duart salmon - pickled cucumber, dill, crème fraiche

Chicken liver parfait - pear and orange, madeira jelly, toasted brioche

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

Roast sirloin of Shorthorn beef - beef fat roast potatoes, Yorkshire pudding, gravy

Roast Middle White pork belly - beef fat roast potatoes, Yorkshire pudding, gravy

Roast Ross Cobb chicken - beef fat roast potatoes, Yorkshire pudding, stuffing, gravy

Dry aged 700g Moorland Côte de boeuf for 2 - beef fat roast potatoes, Yorkshire pudding, gravy (£40 supplement)

Dry aged 600g Moorland Chateaubriand for 2 - beef fat roast potatoes, Yorkshire pudding, gravy (£50 supplement)

Hand cut Macaroni - onion squash, kale, hazelnuts, Pecorino, chanterelles

Tanner's beer battered fish and chips - crushed peas, lemon, tartare sauce

Cornish hake - Shetland Isle mussels, leeks, watercress

Sticky Toffee Sundae

Crème brûlée - gingerbread biscuit

Pavlova - forced Yorkshire rhubarb, lemon sorbet

Dark chocolate mousse - salted caramel, pistachio

Ice cream and sorbets

Selection of British cheeses

(3 Cheeses £5 supplement / 5 Cheeses £10 supplement)

FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.

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.