

THE KENTISH HARE



TANNER BROTHERS

Sunday 15th January 2023

Two courses - 30

Three courses - 38

Roasted garlic hummus - rose harissa, flatbread - 7.5

Sourdough - estate dairy cultured butter - 6

Nocellara del Belice and Kalamata olives - 4.5

Fish croquettes - smoked paprika aioli - 7.5

Beal's Farm Mangalitsa charcuterie - 8.5

Honey roasted parsnip soup - chestnut crème fraîche

Sicilian blood orange - ricotta, tahini, fennel, bitter leaves

Line caught mackerel - pickled cucumber, dill, yoghurt

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

Yellowfin tuna ceviche - watermelon, avocado, sesame, ponzu (£5 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)

Cauliflower risotto - pecorino, extra virgin olive oil, rocket pesto

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

Cornish Ray Wing - brown shrimp caper butter, new potatoes

Tiramisu

Sticky toffee Sundae

Brioche bread and butter pudding - Vanilla custard

Pavlova - forced Yorkshire rhubarb, lemon sorbet

Ice cream and sorbets

Selection of British cheeses (£5 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.