

THE KENTISH HARE



TANNER BROTHERS

17th December

Two courses - 35

Three courses - 40

Rosemary focaccia - Estate Dairy butter - 6.5

Roasted garlic hummus - rose harissa, flatbread - 7.5

Nocellara del Belice and Kalamata olives - 5

Beal's Farm Mangalitsa charcuterie - 10

Padron peppers - smoked sea salt - 7.5

Cod croquettes - smoked paprika aioli - 8

Celeriac soup - apple, walnut

Brown sugar cured Loch Duart salmon - clementine, kohlrabi, crème fraiche, dill

Goats cheese - heritage beetroot, candied hazelnut

Ham hock and chicken terrine - pickled mushroom, watercress

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

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

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

Roast Suffolk lamb leg - beef fat roast potatoes, Yorkshire pudding, gravy

Delica pumpkin risotto - pumpkin seeds, truffle ricotta, parmesan, rocket

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

Line caught cod - Cornish shellfish, sprouting broccoli, dill butter

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

Sticky toffee Sundae

70% Saint Domingue chocolate namelaka - passionfruit, mango sorbet

Bramley apple crumble - vanilla custard

Vanilla panna cotta - cider poached pear

Ice cream and sorbets

Selection of British cheeses

(3 Cheeses £6 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.