

THE KENTISH HARE



TANNER BROTHERS

17<sup>th</sup> September 2023

**Two courses - 35**

**Three courses - 40**

**Seeded sourdough** - whipped butter - 6.5

**Roasted garlic hummus** - rose harissa, flatbread - 7.5

**Nocellara del Belice and Kalamata olives** - 5

**Padron peppers** - smoked sea salt - 7.5

**Beal's Farm Mangalitsa charcuterie** - 10

**Fish croquettes** - miso mayonnaise - 8

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**Sweetcorn soup** - yoghurt, pistachio dukkah

**Line caught Rye mackerel** - oyster emulsion, crème fraiche, cucumber, dill

**Buffalo burrata** - Isle of Wight tomatoes, Nocellara tapenade

**Creedy Carver chicken and duck terrine** - carrot, hazelnut, smoked rapeseed

**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, gravy

**Delicata squash risotto** - pumpkin seeds, Berkswell, rocket

**Cornish Ray wing** - new potatoes, purple sprouting broccoli, devilled caper brown butter

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

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

**Sticky toffee Sundae**

**Hugh Lowe Farm raspberry frangipane tartlet** - tonka bean ice cream

**Peach crumble** - vanilla custard

**70% Saint Domingue chocolate delice** - hazelnut, salted caramel

**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.