

THE KENTISH HARE



TANNER BROTHERS

5th November 2023

Two courses - 35

Three courses – 40

Rosemary focaccia and seeded sourdough - 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 - garlic aioli - 8

White onion soup - roasted chestnuts

Loch Duart Salmon rilette - cucumber, dill, horseradish

Goats cheese - heritage beetroot, candied hazelnut

Ham hock terrine - smoked rapeseed, carrot

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

Delica pumpkin risotto - pumpkin seeds, Berkswell, rocket

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

Cornish cod - Shetland Isle mussels, sprouting broccoli, chive butter sauce

Sticky toffee Sundae

70% Saint Domingue chocolate namelaka - orange, tonka bean ice cream

Bramley apple crumble - vanilla custard

Crème brûlée - chocolate and peanut butter biscuit

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.