

An Unruly Night with The Kentish Hare

smoked lobster tartlet *carrot, caviar*
cheese gougere *beer, truffle*

wild rabbit terrine
muscat, grapes, duck liver, brown butter brioche

cornish cod
smoked st austell bay mussels, celeriac, vermouth

veal sweetbread
langoustine, delicata pumpkin

dry aged aylesbury duck
black garlic, kohlrabi, salted plum, green peppercorn

blackberry
yoghurt semifreddo, blackberry & calvados 'brudo'

70% guanaja chocolate
crémieux, miso, hazelnut praline



**The next chapter of our Unruly Guest Chef nights...
David Boswell, Head Chef from 'The Tanner Brothers'
The Kentish Hare
Cooking here at The Unruly Pig
Monday 30th September
7pm arrival**



The Kentish Hare is situated in the picturesque Kent village of Bidborough. Opened in May 2014 by the Tanner Brothers, Chris, and James. This award-winning restaurant is featured in all the major food guides including the Estrella Damm Top 50 Gastro Pubs UK.

Two minds really are better than one – a cliché brothers Chris and James Tanner hold true. Celebrating more than 20 years in the sector with restaurants in Devon and their award-winning gastropub the Kentish Hare, which they launched in 2014, there's no denying the duo have created something very special.

James has appeared regularly on popular British television cookery programmes including Great Food Live, Ready Steady Cook, Saturday Kitchen and ITV's Lorraine. He is chairman of judges for The Nestlé Professional Toque d'Or competition which offers opportunities within the hospitality industry to talented catering students.

Since growing up and attending college in Kent, the brothers' illustrious careers have taken them to some of the finest dining establishments in the UK. James has worked for Martin Blunos at Michelin-starred, Lettonie in Bath, while Chris held positions at Brands Hatch Hotel, Le Gavroche in Mayfair for the Roux brothers and Kitley House Hotel, a 500-year old country house in Devon. Stints overseas include the Roux Brothers' Lake Placid Lodge in New York for James while Chris has developed his skills in kitchens in France, Jersey and New York.