

KILWORTH HOUSE

A LA CARTE DINNER MENU

Aperitifs

An aperitif (the word comes from the Latin *aperire*, "to open") is a light, most often dry, modestly alcoholic beverage meant to spark the appetite without overwhelming the senses.

Negroni £14.40

Gin, Campari, Sweet vermouth, Orange Twist

Bellini £13.95

Peach, Champagne

Glass of Prosecco £10.50

Glass of Prosecco Rose £10.75

Glass of Champagne £13.95

Glass of Champagne Rose £14.95

Artisan Bread served with Flavoured Butter

Allergens: Dairy, Sulphites, Sesame, Soya, Gluten

Starters

Soup of the Day

Allergens: Gluten, please ask your server for any other allergens

£9.50

Grilled Asparagus

Spiced Lemon and Herb Chermoula, Potato Pavé, Egg

Allergens: Sulphites, Egg, Soya, Mustard

£10.75

Spanish Gambas Al Ajillo

Parsley, Chilli and Herb Butter Sauce, Homemade Focaccia

Allergens: Fish, Dairy, Soya, Sulphites, Gluten, Crustaceans, Molluscs

£10.75

Beef Carpaccio

Garlic Aioli, Pine Kernels, Rocket, Shaved Parmesan and Lemon Infused Oil

Allergens: Sulphites, Soya, Nuts, Egg, Dairy

£11.50

Plant Based Beetroot Carpaccio

Macerated with Orange and Treacle, Pea and Mint Emulsion, Puffed Quinoa and Lemon Dressing

Allergens: Sulphites

£8.00

For guests on inclusive terms, £38 per person allowance is given for food.

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Main Course

French Classic Salad Niçoise

Tomatoes, Green Beans, Salad Leaves, Potatoes, Anchovies & Olives, Dressed with Olive Oil, Lemon and Vinegar.

Allergens: Fish, Sulphites, Celery, Soya, Sulphites

£13.00

Add On

Grilled Breast of Chicken

£5.50

Grilled Tuna Fillet

£10.00

Catch of the Day

Please ask your server for today's option

Dill Velouté, Parmentier Potatoes, Lemon Oil

Allergens: Fish, please ask your server for any other allergens

£26.50

Confit Pork Cutlet French Trimmed

Creamy Spring Onion Mash, Pork Stuffing with Caramelized Apple and Garden Herbs, Seasonal Summer Vegetables & Sage and Onion Reduction

Allergens: Soya, Dairy, Celery, Sulphites

£18.00

Homemade Pasta of the Day

Ask staff for today's freshly made pasta option.

Allergens: Please ask your server for details of allergens

£19.00

Plant Based Aubergine Parmigiana

Plant Based Cheese, Grilled Aubergine, Sweet Herbs, Tomato Sauce

Allergens: Celery, Sulphites, Soya

£14.50

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From the Grill

All grilled Items are served with pan fried seasonal mushrooms and grilled tomatoes

Allergens: Soya, Dairy

n48 Day Salt Aged Steaks

8 oz Fillet Steak (GF)

£39.50

8 oz Ribeye (GF)

£35.00

Sauces

Bordelaise Sauce

Green Peppercorn

£4.50

Sides

£5.50

House Made Triple Cooked Chips

Selection of Seasonal Vegetables

Truffle Mash

Seasonal Side Salad

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Desserts

Kilworth Strawberry and Cream Flan

Strawberry and Mint Compote

Allergens: *Free from the 14 major allergens*

£8.00

Gin and Tonic Cheesecake

Cucumber Sorbet, Candy Floss

Allergens: *Dairy, Gluten, Sulphites*

£8.00

Tiramisu

Guinness Cake, Espresso Buttercream, Coffee Tuille, Tia Maria Ice Cream

Allergens: *Dairy, Egg, Gluten, Sulphites, Soya*

£8.00

Choux au Craquelin

White Chocolate Ganache, Fudge, Mandarin Sorbet

Allergens: *Gluten, Egg, Soya, Dairy*

£8.00

Selection of British Cheese

Artisan Selection of Crackers, Grapes and Celery, Apple and Plum Chutney

Allergens: *Celery, Gluten, Dairy, Sulphites, Sesame*

£13.50

DIGESTIFS

A digestif is an alcoholic beverage served after a meal with the intention of aiding digestion. Apéritifs, such as gin and dry vermouth, tend to be dry or bitter, designed to whet the palate and wake up the digestive system.

In contrast, digestifs are less acidic, contain more sugar and alcohol, and offer a more relaxing, richer flavour profile.

Old Fashioned £14.40

Makers Mark Bourbon, Sugar Syrup, Angostura Bitters, Orange Twist, Maraschino Cherry.

Brandy

Courvoisier VSOP

Martell VS

Remy Martin

Highland Park 12 yr

Martini Rosso £5.40

Taylors LBV Port £9.20

Benedictine £6.20

Single Malt £9.20

£8.50 Glenfiddich

£6.50 Glenmorangie 10yr

£6.50 Laphroaig 10 yr