

KILWORTH HOUSE

SAMPLE 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

£8.00

Italian “Buratta” with Prosciutto

Grilled Peaches, Pinenuts, Sourdough Crostini, Hot Honey and Balsamic Dressing

Allergens: Dairy, Nuts, Gluten, Soya, Sulphites

£9.50

Seared Asian Style Tuna

Fried Sushi Rice Cake, Chiffonade of Asian Slaw, Pickled and Crispy Shallots,

SsamJang, Chilli and Lime Dressing

Allergens: Fish, Soya, Sesame, Sulphites

£12.50

“Baby Vegetable Garden”

Baby Autumn Vegetables, Mushroom Purée, Mushroom Soil, Potato Crisp and Miso Gel

Allergens: Soya, Sulphites

£8.00

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

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Main Course

Pressed Pork Belly

Black Pudding Fritter, Leek and Potato Terrine, Pea Gel,
Baby Carrots and Apple Cider Sauce

Allergens: Soya, Sulphites, Dairy, Celery

£19.50

Catch of the Day

Petit Pois à la Française, Potato Dumplings, Sea Lettuce and Autumn Green Vegetables

Allergens: Fish Soya, Sulphites, Dairy, Celery

£25.00

Pan Fried Suffolk Chicken Supreme

Glazed with Tarragon, Cider and Crispy Shallots, Potato Fondant, Seasonal Vegetables,
Served with Wild Mushroom, Tarragon and Cream Reduction

Allergens: Sulphites, Soya, Celery, Dairy

£23.50

Orzo alla “Zucca” Risotto

Creamy Butternut Squash, Risotto Pecorino and Courgette

Allergens: Dairy, Sulphites, Soya

Vegan Option available – please ask your server for details

£18.00

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A LA CARTE DINNER MENU

From the Grill

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

Allergens: Soya, Dairy

Salt Aged Rump (7-8oz)

£28.00

Salt Aged Ribeye (8oz)

£35.50

Fillet Steak Middle Cut (8oz)

£39.50

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

Salted Caramel Fondant

Madagascar Vanilla Gelato

Allergens: Gluten, Soya, Dairy, Egg

£9.50

Plant Based Autumn Spiced Panna Cotta

Pear Jam, Pine Granola, Pear and Prosecco Sorbet

Allergens: Sulphites

£8.00

Tart au Citron

Macerated Berries, Lemon Sorbet

Allergens: Dairy, Gluten, Almonds, Egg

£9.00

Selection of British Cheeses

Mature Cheddar, Somerset Brie and Stilton

Artisan Crackers, Celery, Fig, Plum Chutney

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

£13.50

Blackberry and Apple Bavaois

Sweet Pickled Blackberry, Granny Smith Apple Gel, Fennel and Dehydrated Apple Sable

Allergens: Dairy, Gluten, Sulphites, Egg

£8.00

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