

BRASSERIE LUNCH 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.

Glass of Prosecco £10.50

Glass of Prosecco Rose £10.75

Bellini £13.95

Peach, Champagne.

Glass of Champagne £13.95

Glass of Champagne Rose £14.95

Gin (**Botanist**) & Fever Tree Tonic £11.40

STARTERS

Sweet Carrot and Coriander Soup

Burnt Corn Salsa

Allergens: Soya, Sulphites

£7.50

Hot Smoked Salmon

Melon and Feta Salad

Allergens: Fish, Dairy, Soya, Sulphites, Gluten

£8.50

Chicken Liver Parfait

Red Onion Marmalade, Balsamic Reduction, Toasted Brioche

Allergens: Dairy, Sulphites, Soya, Egg, Gluten

£8.50

Plant Based Beetroot Carpaccio

Macerated with Orange and Treacle, Pea and Mint Emulsion

Allergens: Sulphites

£8.00

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MAINS

Kilworth Pie of the Day

Allergens: Please ask your server for today's pie option and allergens

£15.50

Classic Fish and Chips

Homemade Chunky Tartare Sauce, Minted Mushy Peas

Allergens: Fish, Egg, Soya, Gluten, Sulphites

£19.00

Chicken Caesar Salad

Grilled Chicken Fillet, Crispy Pancetta, Lettuce, Homemade Caesar Dressing, Garlic Croutons and Shaved Parmesan

Allergens: Gluten, Soya, Egg, Dairy, Sulphites

£13.00

Plant Based Aubergine Parmigiana

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

Allergens: Celery, Sulphites, Soya

£14.50

Rustic Ciabatta BLT

Crispy Bacon, Lettuce, Tomato, Mayonnaise served with French Fries and Side Salad

Allergens: Gluten, Soya, Egg, Dairy, Sulphites

£13.50

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DESSERTS

Gin and Tonic Cheesecake

Cucumber Sorbet, Candy Floss

Allergens: Dairy, Gluten, Sulphites

£8.00

Salted Caramel and Chocolate Tart

Torched Meringue

Allergens: Sulphites, Egg, Soya, Dairy, Gluten

£8.50

Kilworth Strawberry and Cream Flan

Strawberry and Mint Compote

Allergens: Free from the 14 major allergens

£8.00

Selection of Cheese

Mature Cheddar and Somerset Brie, Smokehouse Chutney, Artisan Crackers, Grapes.

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

£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

Martini Rosso £5.40

Taylors LBV Port £9.20

Benedictine £6.20

Brandy

Courvoisier VSOP £8.50

Martell VS £6.50

Remy Martin VSOP £6.50

Single Malt £9.20

Glenfiddich

Glenmorangie 10yr

Laphroaig 10 yr

Highland Park 12 yr