

KILWORTH HOUSE

BRASSERIE DINNER MENU

Artisan Bread served with Flavoured Butter

Allergens: Dairy, Sulphite, Sesame, Soya

Starters

Soup of the Day

Allergens: TBC

£9.50

Modern Ham and Egg Terrine

Pressed Ham Hock, Truffle Emulsion, Gently Fried Quails Egg, Potato Crisp and Watercress

Allergens: Sulphites, Egg, Soya, Mustard

£11.00

Classic Salmon Rillettes

Caper Berries, Wild Salmon Roe, Lemon Infused Oil

Allergens: Fish, Sulphites, Soya, Dairy

£9.50

Pomegranate Roasted Selection of Beetroot (Plant Based)

Homemade Baba Ganoush and Mini Flat Bread

Allergens: Sulphites, Sesame, Soya, Gluten

£8.50

Brussels Pâté

Port-Soaked Prunes and Focaccia

Allergens: Sulphites, Soya, Egg, Dairy, Gluten

£9.00

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

KILWORTH HOUSE

BRASSERIE DINNER MENU

Main Course

Chicken Diane

Wild Mushroom Sauce, Truffle Potato Purée, Seasonal Vegetables

Allergens: Sulphites, Celery, Soya, Dairy

£19.50

Pan Fried Hake

Lemon Beurre Blanc, Chive Mash, Seasonal Vegetables

Allergens: Fish, Dairy, Celery, Sulphites

£27.50

Salt Aged Fillet A La Rossini

48-day salt aged fillet of beef served on Toasted Brioche, Sautéed Spinach, Pan-Seared Foie Gras, Truffled Mushroom Duxelles, Red Wine Reduction and Bone Marrow Jus

*Foie Gras from UK sustainable sources and ethical feed

Allergens: Sulphites, Celery, Soya, Dairy

£53.00

Handmade in house - Pasta of the Day

Allergens: TBC

£19.95

Slow Baked White Cabbage (Plant Based)

Garden Herbs, Maple Syrup Beets, Carrots, Potato Ragout and Natural Jus Reduction

Allergens: Sulphites, Celery, Soya

£17.00

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

KILWORTH HOUSE BRASSERIE DINNER MENU

From the Grill

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

Allergens: Soya, Dairy

48 Days Salt Aged Steaks

8 oz Fillet Steak (GF)

£44.50

8 oz Ribeye (GF)

£37.50

Sauces

Bordelaise Sauce

Green Peppercorn

£4.50

Sides

£5.50

House Made Triple Cooked Chips

Selection of Seasonal Vegetables

Truffle Mash

Seasonal Mix Leaf Salad

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KILWORTH HOUSE BRASSERIE DINNER MENU

Desserts

Buttermilk Panna Cotta

Textures of Rhubarb

Allergens: Dairy

£8.50

Madagascar Vanilla and Ginger Crème Brulee

Confit Pineapple, Sable Biscuit

Allergens: Dairy, Egg, Gluten

£8.50

Selection of British Cheese

Artisan Crackers, Plum Chutney

Allergies: Sesame, Gluten, Dairy, Sulphites, Celery

£12.95

Crème Caramel (Plant Based)

Homemade Shortbread

Allergens: None

£8.00

White Chocolate Rice Pudding

Candied Blood Orange, Caramelised White Chocolate

Allergies: Dairy, Soya

£8.50

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