

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

Torched Mackerel

Cauliflower Purée, Apple and Beetroot Salad, Chervil Infused Oil

Allergens: Fish, Gluten, Soya, Dairy, Sulphites

£9.50

Crayfish Cannelloni

Provençal Lemon Thyme Pesto

Allergens: Gluten, Dairy, Fish, Crustations, Soya, Sulphites, Egg

£11.50

Spring Vegetable Bruschetta

Whipped Ricotta, Red Pesto

Allergens: Gluten, Soya, Sulphites, (Vegan)

£8.50

Smoked Duck Breast Carpaccio

Homemade Apricot and Chilli Jam, Crispy Pig Crackling Crumbs, Infused Coriander Oil

Allergens: Sulphites, Soya

£9.50

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

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Main Course

Smoked Tamworth Pork Pig Cheeks

Potato Gratin, Green Spring Vegetables, Cask Ale Sauce

Allergens: Celery, Gluten, Soya, Dairy, Sulphites

£17.00

Seasonal Catch of The Day A la Véronique

Pomme Purée, Caramelised Endive, Pickled Grapes, Seasonal Vegetables, Butter Sauce

Allergens: Fish, Celery, Dairy, Soya, Sulphites

£27.50

Handmade in House - Pasta of the Day

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

£19.95

Plant Based Spring Vegetables and Haricot Blanc Pie

Plant Based Mash Crust, Wilted British Vegetables

Allergens: Soya, Celery, Sulphites

£17.00

Chicken Chasseur

Roscoff Onion, Hasselback Potatoes and Tarragon Jus

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

£19.50

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From the Grill

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

Allergens: Soya, Dairy

48 Day 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

Pomme Purée

Seasonal Mix Leaf Salad

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Desserts

Salted Caramel Tart

Pear and Prosecco Sorbet

Allergens: Gluten, Egg, Dairy, Sulphites, Nuts (almonds)

£8.50

White Chocolate Mousse

Strawberry Consommé, Texture of Rhubarb

Allergens: Dairy, Soya

£8.00

Plant Based Exotic Flan

Plant Based Marshmallow, Apple Granola

Allergens: Soya, Nuts

£9.00

Selection of British Cheese

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

Allergens: Celery, Gluten, Dairy, Sulphites

£12.95

Plant Based Elderflower Crème Brulee

Gin & Tonic Jelly, Lavender Sable

Allergens: Sulphites, Gluten

£8.50

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