

# SAMPLE 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

**Soup of the day**

*Please ask your server for today's Soup option and allergens*

£8.00

**Prosciutto Salad**

Grilled Peaches, Roasted Beetroot and Boursin Cheese, Hot Honey and Balsamic Dressing

*Allergens: Sulphites, Soya*

£8.00

**Lemon, Pepper and Fennel Chalk Stream Trout**

Dill and Garlic Crème Fraîche, Lemon Infused Oil

*Allergens: Fish, Dairy, Sulphites, Soya*

£9.50

**Ham Hock Terrine**

Pea and Mint Gel, Pea and Shallot Fricassée, Crostini

*Allergens: Sulphites, Gluten, Soya, Celery*

£8.00

**Plant Based Roasted Aubergine Roulade**

Plant Base Crème Cheese, Mediterranean Tapenade.

*Allergens: Soya, Sulphites*

£9.00

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## MAINS

### **Kilworth Pie of the Day**

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

£15.50

### **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

### **Traditional Fish and Chips**

Served with Tartare Sauce, Mushy Peas, Chunky Chips and Lemon

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

£18.00

### **Chicken Caesar Salad**

Crispy Baby Gem Lettuce, Pancetta, Croutons, Anchovies, Parmesan, Pan Fried Chicken Breast and Caesar Dressing.

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

£17.50

### **Kilworth Ciabatta**

Roasted Cumberland Sausage, Caramelised Onion and Brie  
Chips, Side Salad and House Dressing

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

£19.50

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## DESSERTS

### **Plant Based Autumn Spiced Panna Cotta**

Pear Jam, Pine Granola, Pear & 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 and Somerset Brie

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*

**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