

KILWORTH HOUSE SAMPLE À LA CARTE MENU

Starters

Scallops, roast cauliflower, capers, raisin	£9.95
Rabbit terrine, carrot, apricot.....	£8.95
Tartare of beef, egg yolk, wasabi, watercress.....	£9.95
Ragstone goat's cheese, Jerusalem artichoke, celery.....	£6.95
Breast of pigeon, radicchio, pickled red onion, black pudding.....	£9.95
Smoked salmon, tiger prawn, béarnaise sauce	£8.95
Kedgeree, mango, crispy rice	£9.00

Mains

Loin of venison, red cabbage, cavolo nero, chocolate	£24.95
28-day aged fillet of beef, creamed potato, salt baked carrots, shitake mushroom...	£25.00
Loin of cod, squid ink risotto, chorizo, red pepper, avocado	£17.00
Lightly salted hake, brown shrimp, salsify, baby leek	£16.50
Breast of guinea fowl, girolles, celeriac, hazelnut	£17.95
Fillets of lemon sole, purple broccoli, mussels, nori seaweed.....	£18.00
Butternut squash ravioli, pine nuts, sage butter, Colston Bassett Stilton.....	£13.95

Desserts

Chocolate parfait, yoghurt sorbet, beetroot.....	£7.50
Whipped custard, blackberries, liquorice ice cream	£7.50
Coconut panna cotta, rhubarb, honeycomb, lemon balm.....	£7.50
Granny Smith apple, ginger foam, muscovado crumble	£7.50
Poached pear, almond granola, honey cornetto	£7.50
Dessert board to share (a selection of the above, please allow 20mins)	£20.00
Selection of British cheeses and biscuits, Kilworth House selection of Artisan Cheese (Stinking Bishop, Red Leicester – Thomas Hoe, Lincolnshire Poacher, Colston Bassett Stilton, Wigmore, Ragstone, Barkham Blue).	
Three cheeses.....	£8.50
Five cheeses	£12.50
Seven cheeses	£15.50

All main courses are garnished with vegetables but additional side dishes can be ordered.
For guests with special dietary requirements, a full list of allergens is available on request.



Should you have forgotten yours, reading glasses are available from the lounge bar along with reading lamps.

