

# KILWORTH HOUSE

## WORDSWORTH MENU

### Starters

Duck liver parfait, duck ham, rhubarb, savory granola. £10.00

Ham hock, smoked eel, leek, potato, parsley. £10.00

Lobster, coconut, mango, Thai curry, coriander. £12.00

Salmon tartar, Calamansi curd, cucumber, dill. £10.00

Cumin yoghurt, linseed cracker, carrot, chervil. £10.00

### Mains

Partridge breast, maple glazed leg, pancetta, celeriac, apple. £21.00

Fillet of turbot, cauliflower, King oyster mushroom, roast chicken jus. £24.00

28-day aged fillet of beef, oxtail, turnip, cavolo nero. £27.50

Sea trout cooked in miso caramel, crab, fennel, sea herbs. £22.50

Root vegetable dumplings, truffle, roast onion consommé, winter brassicas. £19.00

### Desserts

Ginger parfait, Williams pears, pain d'épice, walnut praline ice cream. £9.50

Pistachio soufflé, white chocolate sauce, cherry sorbet. £9.50

Chocolate creameux, blackberry, anise hyssop. £9.50

Selection of cheese, biscuits, chutney, grapes. £12.00

(Wigmore, Stinking Bishop, Colston Bassett Stilton, Thomas Hoe Red Leicester.)

Guests are advised that some dishes may contain traces of nuts, shellfish and fish bones.  
For guests with special dietary requirements, a full list of allergens is available on request.

For guests on inclusive terms, £30 per person allowance is made for food.

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

