

# KILWORTH HOUSE

## WORDSWORTH SAMPLE MENU

Three courses £60

### Starters

Foie gras  
with pickled rhubarb and granola.

Cured sea trout  
with watercress, horseradish and dill.

Asparagus with brown butter,  
hazelnut and egg yolk.

### Mains

Lamb with Jersey Royals,  
wild garlic and spring vegetables.

Turbot with brassicas,  
caviar and Champagne.

Mushroom ravioli  
with truffle and celeriac.

### Desserts

Chocolate with banana,  
yuzu and caramel.

Yoghurt with bee pollen,  
honey and lemon.

Local cheese selection.

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.

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

