

# K

## KITCHEN

All of our steaks are served with dressed baby gem, bacon crisps, caramelised onion loaf, crispy mushroom & slow roasted plum tomato.

### CHOOSE A STEAK

<b>227g Bistro rump steak.</b> <i>(Best served medium rare, rich in flavour with a great meaty texture)</i>	<b>16.50</b>
<b>227g New York strip.</b> <i>(Cut from the short-loin making this very tender and tasty, best served medium rare.)</i>	<b>21.50</b>
<b>285g Rib-eye steak.</b> <i>(The chefs' favourite cut, marbled to give rich notes, best served medium.)</i>	<b>22.20</b>
<b>13oz Beef plank.</b> A selection of all three of our steaks cooked to your liking.	<b>26.20</b>
<b>Cauliflower steak heart.</b> Butter basted with herbs and garlic. (V)	<b>13.50</b>

### CHOOSE 2 SIDES

- Charred asparagus dressed with Cotswold gold rapeseed oil. (V)
- Cabbage, leeks & peas. (V)
- Rosemary & orange glazed carrots. (V)
- Truffle & parsley mashed potato. (V)
- Skinny fries. (V)
- Crispy Anna potato chips. (V)

### CHOOSE A SAUCE

- Horseradish hollandaise.
- Peppercorn & brandy cream.
- Blue cheese & leek.
- Smoky BBQ. (V)

### ADDED EXTRAS

- Truffle mac 'n' cheese gratin. (V) **4.75**
- Extra sides. **2.95**

**COMPLIMENTARY**  
*Wine*

**WEDNESDAY'S**

Receive a **large glass** of house red wine when dining off our grill menu on **Wednesday's**

# GRILL

# K

## KITCHEN

Our fish & fizz Thursday evening is a perfect way to break up your week. Choose your perfect fish dish and sides, finish it off with one of our delicious sauces.

**T W E N T Y P O U N D S**

### CHOOSE A FISH

Pan seared loin of fresh **cod**, chorizo butter, cockle popcorn.

Mustard brushed fillet of **salmon**, vibrant parsley crust.

Roasted fillet of **sea-bass**, dressed sea vegetables.

### CHOOSE 2 SIDES

Charred asparagus dressed with Cotswold gold rapeseed oil. (V)

Cabbage, leeks & peas. (V)

Rosemary & orange glazed carrots. (V)

Truffle & parsley mashed potato. (V)

Crushed baby new potatoes. (V)

Crispy Anna potato chips. (V)

### CHOOSE A SAUCE

Herby hollandaise.

Béurre blanc.

Pea & watercress veloute.

### ADDED EXTRAS

Truffle mac 'n' cheese gratin. (V)

**4.75**

Extra sides.

**2.95**

**COMPLIMENTARY**

*Prosecco*

**THURSDAY'S**

Receive **Two** glasses of  
**Prosecco** when dining off  
our fish menu on  
**Thursday's**

# FISH

# K

## KITCHEN

### APERITIFS

<b>Negroni</b> , Campari & sweet vermouth, gin & compressed orange peel.	<b>8.50</b>
<b>Kir Royale</b> , crème de cassis, frozen blackberries, Champagne.	<b>13.50</b>
<b>Park Avenue</b> , Grand Marnier, sweet vermouth, dry gin & fresh pineapple juice.	<b>8.50</b>

### GRAZING

Sourdough, oil, balsamic & local butter.	<b>4.50</b>
Crispy pig skin, sticky toffee apple sauce.	<b>3.50</b>
Gordal olives served on crushed ice. (Ve)	<b>3.50</b>

### STARTERS

Cornish crab, compressed watermelon, apple, tarragon.	<b>8.80</b>
Rosemary cured lamb, focaccia, pesto hummus, wild herbs.	<b>8.60</b>
Cashew roasted garlic butter mushroom Kiev, endive, mushroom ketchup. (Ve)	<b>7.50</b>

### MAIN COURSE

Creedy carver duck breast, rhubarb gel, walnut granola, charred baby leeks, celeriac textures.	<b>18.20</b>
Sea-bass, soy sauce meringue, romanescos, squash, edamame, pickled girolles, spiced oil.	<b>17.50</b>
Corn-fed chicken, potato terrine, truffled corn puree, asparagus, chicken jus, chicken crumb.	<b>15.50</b>
Pappardelle pasta, wild mushrooms, asparagus, peas, spinach, toasted pinenuts. (Ve)	<b>13.20</b>

### DESSERTS

Butterscotch brownie, chocolate curd, vanilla ice cream, chocolate tuile.	<b>7.20</b>
The perfect tiramisu, coffee syrup.	<b>7.20</b>
Crème brûlée mille feuille, cherry gel, cherry sorbet.	<b>7.30</b>
Local cheese board, frozen grapes, chef's chutney, baked crackers.	<b>7.90</b>

If you have an allergies or food intolerances please make your server aware before ordering.

*Signature*  
**CHEFS MENU**

# K

## KITCHEN

### APERITIFS

<b>Negroni</b> , Campari & sweet vermouth, gin & compressed orange peel.	<b>8.50</b>
<b>Kir Royale</b> , crème de cassis, frozen blackberries, Champagne.	<b>13.50</b>
<b>Park Avenue</b> , Grand Marnier, sweet vermouth, dry gin & fresh pineapple juice.	<b>8.50</b>

### GRAZING

Sourdough, oil, balsamic & local butter.	<b>4.50</b>
Crispy pig skin, sticky toffee apple sauce.	<b>3.50</b>
Gordal olives served on crushed ice. (Ve)	<b>3.50</b>

### SALADS

Corn-fed chicken, charred gem, free-range egg, crispy bacon, hazelnuts, parmesan, Caesar.	<b>7.50/12.50</b>
Crayfish, scorched red pepper, pistachio, spinach, vine tomato, leaves, brandy & paprika dressing.	<b>7.60/12.70</b>
Roasted tofu, beetroot, wild mushrooms, grains, pickled courgette salad. (Ve)	<b>6.50/11.50</b>

### MAIN COURSE

Pappardelle, Merguez sausage, cherry tomatoes, peppers, garlic cream sauce, heaps of parsley.	<b>11.75</b>
Garden pea & edamame risotto, roasted chicken breast, shaved parmesan, wild rocket.	<b>12.75</b>
Crispy battered loin of cod, skinny fries, pea purée, chunky tartare sauce, lemon.	<b>12.80</b>
Roasted squash, asparagus open lasagne, pesto & wild herbs.	<b>11.50</b>

### DESSERTS

Butterscotch brownie, chocolate curd, vanilla ice cream, chocolate tuile.	<b>7.20</b>
The perfect tiramisu, coffee syrup.	<b>7.20</b>
Crème brûlée mille feuille, cherry gel, cherry sorbet.	<b>7.30</b>
Local cheese board, frozen grapes, chefs chutney, baked crackers.	<b>7.90</b>

If you have an allergies or food intolerances please make your server aware before ordering.

# LUNCH