BAR & RESTAURANT EVENING MENU

STARTERS

Selection of Breads (to share) 8 💟

With balsamic and olive oil

Wild Mushroom and Thyme Soup 🕡 🚭 6.50

Finished with herbed croutons

Cod and Chorizo Fishcake 10

Tomato ragu, chive oil

Smoked Salmon and Baby Prawns 9

Cucumber jelly, lemon emulsion

Chicken Liver, Port and Thyme Parfait 🚭 8.50

With apple and pear chutney, toasted ciabatta croutes

Glazed Goats Cheese and Winter Vegetable Tart **①** 9

Roasted winter vegetables, goats cheese, beetroot crumb, pea shoots

MAINS

Hand Battered Haddock @ 15.50

Double cooked chips, crushed garden peas, tartare sauce, lemon

Pan Fried Seabass Fillet @ 19

With chorizo, king prawn and sweetcorn chowder

12hr Braised Beef Blade @ 21

Chive mash, roasted winter vegetables, red wine sauce

Pan Fried Duck Breast @ 23.50

With braised red cabbage, fondant potato and black cherry jus

Wild Mushroom and Pea Risotto 🕡 📾 13

Fresh herbs, garlic, parmesan **Add Chicken Supreme for 4.50**

Traditional Christmas Dinner 15

Served with all the trimmings

Winter Vegetable Tart 🕡 14

Steamed new potatoes, chive oil

Cajun Spiced Sweet Potato Roulade 🚭 😘 15

Sauteed potatoes, winter greens, tomato ragu

KENWICK PARK SALADS

Kenwick Park House Salad @ 9.95

With cucumber, peppers, red onion, tomatoes, croutons and mustard seed dressing

With Chargrilled Chicken 14
With Goat's Cheese and Beetroot ① 12

FROM THE CHARGRILL

8oz Rump Steak 23

8oz Sirloin Steak 27

8oz Ribeye Steak 28

All served with herb roasted tomato, portobello mushroom, dressed leaves and chips

Chargrilled 6oz Beef Burger 🚭 15

With lettuce, tomato, caramelised red onion, melted brie, tomato ragu and chips

SIDES & SAUCES

Chunky Chips 4

Onion Rings 4

Side Salad 2.50

Garlic Bread 4

Seasonal Vegetables 3

Peppercorn Cream Sauce 4

Mustard Cream Sauce 4

DESSERTS

Warm Vanilla Pod Rice Pudding @ 7

Spiced pear

Homemade Mint Chocolate Cheesecake 9

Milk chocolate ganache, mint syrup

Homemade Sticky Toffee Pudding 8

Butterscotch sauce, vanilla ice-cream

White Chocolate Crème Brulee 8.50

With fresh winter berries, shortbread biscuit

Traditional Christmas Pudding 👁 8

With brandy sauce

Locally Sourced Winter Cheese Board 12

Served with spiced fruit chutney, fresh grapes, apple, celery and assorted biscuits