



A P R I L S E T M E N U

TO START

New manor farm beef tartare, St ewes egg yolk, house crisps *(gf)(dl)*

Wye valley asparagus, sauce gribiche, Chervil and shallots *(gf) (can be vegan)*

Confit pork belly, crispy squid, apple and bitter leaves *(gf)(dl)*

Mussels cooked in local cider with cream and soft herbs, sourdough *(can be dl)*

THE MAIN EVENT

West country bavette, slow roast onion, Jacob's ladder, bone marrow sauce, hand cut fries *(gf)*

Suffolk pork ribeye schnitzel, brown butter, tarragon and caper, aged parmesan, fried duck egg

Grilled English courgette, creamed polenta, hung yoghurt, crispy chili and peanut oil *(gf)(can be dl)(can be vegan)*

Market fish of the day *(gf) (dl)*

CHOPS AND STEAKS

1kg Hereford beef rib
85 for 2

Iberico pressa, wild garlic butter, jus
60 for 2

SIDES

Hand cut fries, rosemary sea salt 4.5

Cesar dressed gem lettuce 6.5

Crispy Ratte potatoes, confit garlic butter,
soft herbs 5.5

FOR AFTERS

Rhubarb and white chocolate cheesecake, rhubarb gel, almond crumb

Dark chocolate torte, salted caramel ganache, walnut and honeycomb, orange, Chantilly

Sticky ale pudding, house vanilla ice cream

English cheese, apple and date chutney, house crackers *(2 supplement)*

House Sorbet *(gf)(dl)(vegan)*

Two courses £28

Three courses £35

All our food is locally sourced and where possible
Menu items may contain or come into contact with some of the 14 listed allergens. For more information, please speak with a manager

Pub Restaurant Terrace Club Rooms 0117 944 6444 info@thekensingtonarms.co.uk @kensingtonarms