



First

Australian A5 Wagyu bavette, peppercorn jus, pickled girolle, parsley, shallot 16

Hand dived scallops, Malt glazed pig cheek, watercress, monks beard 14

Whole Mackerel cooked over coals, BBQ glaze, lemon mayonnaise, charred corn and jalapeno salad 10

Marmande tomato dressed in English tomato and sherry, blood peach 10

St Austell bay mussels, local cider, soft herbs 9.5



Seconds

Hereford Onglet, peppercorn, watercress, Koffman fries 26.5

Whole lemon sole Meniere, brown shrimp and tarragon 30

Courgette cooked over coals, whipped almond, Homewood ewes curd, chimichurri and sumac 14.5

Market fish *ask for price*

Aged beef burger, cheddar, house burger sauce, chilli jam, pickled jalapeno, served in a milk bun with rosemary fries 18



Chops and steaks

Hereford rump cap 400g/800g 32/48

32-day aged 1kg cote de boeuf 85

Muscovado and fennel cured pork chop, celeriac 23

600g Devonshire bone in sirloin 60



Snacks

Scotch quail egg, branston puree, chive 5.5

Confit chicken nugget, chicken fat aioli 6.5

Short rib & taleggio croquette 6.5

Gordal olives 4.5

Burrata, cold pressed rapeseed oil 7

Daily sourdough, marrow butter 5.5



Sides

Chargrilled Hispi cabbage, black truffle rarebit 7.5 (v)

Chopped gem, caesar, soft boiled egg and tarragon 7.5 (v)

Burnt leeks, hazelnut and cider vinegar brown butter 6 (v)

Rosemary Koffman fries 4.5

Sauces

Chimichurri 3

Peppercorn sauce 3.5

Brown butter bearnaise 3.5

Bone marrow and thyme butter 3.5



Drink of the Day

Assyrtiko, Kir-Yianni £6 (175ml)

Please inform a member of staff if you have any allergies before placing your order

A 12% discretionary service charge will be added to the bill.



SALT & MALT



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For After

Sticky Ale pudding, clotted cream ice cream, cider butterscotch 8.5

Paired with a glass of Pedro Ximenez 5 (50ml)

Lime and vanilla posset, strawberry and mint, meringue 8.5

Great with a St Germain Royal 10

Mandarin sorbet 5.5

Lovely with a glass of Gewurztraminer 9.5 (125ml)

Dark chocolate torte, salted caramel, blackcurrant and sherry 9.5

Great with a glass of Maury Grenat 6 (75ml)

Cheese selection, house crackers, date and raisin chutney 13

Classically paired with LBV port 5 (75ml)

Digestifs

Alfieri Marsala Fine I.P. Ambra, Italy (50ml) 6

Chateau Grand Jauga 2018 Sauternes, France
(37.5cl) 38 / (75ml) 7.5

Lafarge Maury Grenat 2017, France (50cl) 38 /
(75ml) 6

Pedro Ximenez, Bodega Valdespino, Jerez, Spain
(50ml) 5

Martell V.S. Cognac - 40% - 4.5

Remy Martin V.S.O.P - Cognac - 40% 5

Lazzaroni Amaretto - 28% - 5

Espresso Martini - 10

Coffee and Hot Drinks

All our coffee is supplied by a Bristol's very own Wogan Coffee

Espresso / Americano 2.75

Macchiato / Latte / Cappuccino / Flat white 3.15

Hot chocolate 3.15

Irish / French / Caribbean / Baileys coffee 9

Tea: English Breakfast, Earl Grey, Peppermint, Green, Roobios, Decaff

Out of all of brother and sister duo Josh and Holly Eggleton's establishments, we remain to be the only pub in the group. The Kenny has been firmly rooted in Redlands local scene for decades already, and with some light refreshing here and there, we hope to remain still!

Our core values are very simple; the people, the produce and the team and talent behind it all.

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