



SUNDAY

Sample

Why not start with a Bloody Mary 8.50

TO START

Game faggots, spiced bread sauce and quince, Swiss chard

Crispy Monk cheeks, shellfish bisque, samphire

Smoked mackerel pate on toast, pickled cucumber

Roasted carrot soup, gremolata

FOR MAINS

Medium rare rump of Hereford beef, celeriac and thyme puree, roast potatoes and Yorkshire pudding

12 Hour brined slow roasted belly of Chew valley pork, spiced carrot puree, roast potatoes and Yorkshire pudding

Field mushroom, squash, Cornish cheddar, hazelnut and prune loaf, celeriac and thyme puree, roasted potatoes and Yorkshire pudding

Overnight shoulder of Lamb, spinach and apricot stuffing, celeriac and thyme puree, roast potatoes and Yorkshire pudding

All served with buttered greens, broccoli and leek cheese, braised red cabbage, bashed carrot and suede sherry glazed beetroot

FOR AFTER

Sticky Ale pudding, cider butterscotch, house vanilla

Black cardamon crème Brule, Armagnac soaked prunes

Dark chocolate torte, rum and raisin puree, honeycomb and winter berries

British cheese, *Tor goats cheese, Godminster Cheddar, Devon Blue*, Quince jam, cornichons, House poppyseed sourdough crackers *2 supplement*

House vanilla affogato

Two courses £25

Three courses £31

A 12% optional and discretionary service charge will be added to your bill

All our food is locally sourced 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 Private Dining Rooms 0117 944 6444 info@thekensingtonarms.co.uk @kensingtonarms