



# Sunday Menu Sample

Two courses £32  
Three courses £38



## *First*

Glazed pork belly, crispy squid, granny smith apple, bitter leaves, aioli  
Wye valley asparagus, sauce gribiche, shallots, chervil  
St Austell bay mussels, local cider, cream and soft herbs  
House fishcake, tartare sauce



## *Seconds*

Medium rare New Manor farm beef Sirloin, celeriac and thyme, roast potatoes, and Yorkshire pudding  
Fennel and black pepper rolled Chew Stoke pork belly, burnt onion, roast potatoes and Yorkshire pudding  
Mushroom, walnut and apricot loaf and cheddar loaf, celeriac and thyme, roast potatoes, and Yorkshire pudding

*All roasts served with mixed greens, Broccoli and cauli cheese, braised red cabbage, roasted heritage carrot and sherry glazed beetroot*

## *Kids Roasts*

*All roasts available as child portions £8*



## *Drink of the Day*

Belvedere bloody mary 10



## *For After*

White chocolate cheesecake, stewed rhubarb, almond, rhubarb sorbet  
Sticky Ale pudding, cider butterscotch sauce, Vanilla ice cream  
Lemon sorbet  
Dark chocolate torte, candied walnut, honeycomb, blood orange, Chantilly  
English cheeseboard, apple and date chutney, linseed crackers £2 supplement



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



#theponyfamily

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## 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

## Digestifs

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

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

Martell V.S. Cognac - 40% 4.5

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

Grappa di Moscato Bepi Tosolini - 40 % 5.5

Baron di Sigognac Armagnac 10yrs - 43% 7

Somerset Cider Brandy 5yrs - 43% 5

Grahams White Port - 19% 8

Out of all of brother and sister duo Josh and Holly Eggleton's establishments, we remain to be the only pub in the group. Run by GM Steph and Head Chef Oscar, 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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SALT & MALT

THE PONY  
*Drum & Snare*



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