



SAMPLE

Sunday Menu

Why not start with a Bloody Mary 8.50

Daily sourdough, salted butter 4.5

TO START

Devilled chicken livers on toast

Marmande tomato dressed in tomato, sherry and blood peach

Smoked mackerel pate, pickled cucumber, sourdough

Curried whiting goujons, chilli emulsion, watercress

Confit chicken nuggets, chicken fat aioli, crispy chicken skin

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

Delicia pumpkin, Old Winchester and braised onion wellington, celeriac and thyme puree, roast potatoes and Yorkshire pudding

All served with mixed greens, cauliflower and leek cheese, braised red cabbage, bashed carrot and suede, sherry glazed beetroot and peas.

FOR AFTER

Sticky ale cake, butterscotch and cider sauce, house vanilla

Dark chocolate torte, puffed wild rice, salted caramel, blackcurrant compote

House sorbet

Vanilla affogato

British cheese, date and raisin chutney, cornichons, House poppyseed sourdough crackers **2 supplement**

Two courses £27

Three courses £35

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