

First

- New manor farm beef tartare, St ewes egg yolk, house crisps 14
 Wye valley asparagus, sauce gribiche, Chervil and shallots 12
 House fishcake, tartare sauce, soft herbs 9
 Mussels cooked in local cider with cream and soft herbs, sourdough 9



Second

- Rare onglet, peppercorn sauce, puntarelle salad, triple cooked chips 28
 Suffolk pork ribeye schnitzel, brown butter, tarragon and caper, aged parmesan,
 fried duck egg 27
 English courgette, creamed polenta, hung yoghurt, crispy chili and peanut 20
 Market fish - see special board
 Aged beef burger, cheddar, pickled jalapenos, smoked streaky bacon,
 house burger sauce, served in a milk bun with rosemary fries and house slaw 18



Chops and steaks

- 1kg Hereford beef rib 85 (For 2 to share. *Inc. a choice of side and sauce*)
 Iberico presa, wild garlic butter, jus 56 (for 2)
 Pork tenderloin, jus, tarragon 25

Snacks

- Daily sourdough, Cep and marmite
 butter 5.5
 Scotch quail egg, branston puree 5.5
 Gordal Olives 4.5
 Braised ox cheek and coastal
 cheddar croquettes, apple and date
 ketchup 5.5
 Oak smoked cods roe, breakfast
 radish 5.5



Sides

- Hand cut fries, rosemary salt 4.5
 Coastal cheddar mac and cheese,
 Gruyere 8
 Caesar dressed Gem lettuce,
 boquerones 6.5
 Crispy Ratte potatoes, confit garlic and
 herb butter 6.5

Sauces & Butters

- Confit garlic and herb butter 3
 Bone marrow sauce 3
 Café des Paris butter 3
 Green peppercorn sauce 3

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.



For After

Lemon sorbet 6

Refreshing with a glass of prosecco 6.5 (125ml)

Sticky ale pudding, house vanilla 8.5

Perfect with Pedro Ximenez 5 (50ml)

White chocolate and rhubarb cheesecake, almond crumble, rhubarb sorbet 9

Decadent with a glass of Balfour Sparkling Wine 11 (125ml)

Dark chocolate torte, salted caramel ganache, walnut and honeycomb, orange, Chantilly 9

Paired with a glass of late harvest Sauvignon Blanc 5 (75ml)

Selection of British cheeses, house crackers, apple and date chutney 14

Classically paired with LBV Port 5 (75ml)

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, Rooibos, Decaff

Digestifs

Doisy-Vendrines Sauternes, Bordeaux (75ml) 7.5 / (50cl) 38

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

Grahams LBV Port, douro Valley (75ml) 5

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

Bramland Apple Ice, Sweden (50ml) 8

Indomita, Nostros Late Harvest Sauvignon Blanc, Chile - 12.5% 5

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

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 Head Chef Oscar Davis and GM Steph Colvin, the Kenny has been firmly rooted in Redland's 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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