#### **Starters**

Soup of the day crusty bread & butter (V) £5

Pulled pork terrine, piquillo pepper salsa & toast £6

Hummus with ras el hanout chick peas, coriander & chargrilled pitta (V) £5

Tempura Pickled vegetables with sesame, soy & mirin dipping sauce £6

Calamari with Piquillo pepper Aioli & lemon £6

Smoked Mackerel & Dill Pate, Horseradish crème fraiche, watercress & toast £6

## Salads

Grilled Harissa chicken breast, Avocado & Pink Grapefruit salad, little gem lettuce, tomato, orange & Harissa dressing  $\pounds$  2 (Without chicken  $\pounds$  0)

Griddled vegetable & pearl barley tabbouleh salad, lemon, olive oil & parsley f'0 (With feta f'2)

Grilled Poached Pear, White Chicory, & hazelnut, balsamic & honey dressing £ 0 (With gorgonzola £ 2)

## **Classics**

Fish & chips beer battered haddock, hand cut chips, mushy peas, seaweed salt, homemade tartare sauce f'4

Chicken & Chorizo pie buttered mash or Chips & sautéed greens

Gourmet Hot Dog, Gloucester old spot sausage, sage caramelised onions, cheddar cheese sauce & French fries

Delhi Tikka masala with spiced cardamom & sultana basmati rice, sweet potato, mango, mint & coriander yoghurt (V) £´´ (With chicken breast £´3)

## **Sides**

Hand cut chips £3.50

Homemade onion rings £3.50

Seasonal vegetable selection £3.50

Yorkshire pudding, ale & onion gravy £3.50

House salad £3.50

## **Burgers & Grill**

Burgers are served in a toasted Bun with baby gem lettuce, tomato, house coleslaw, pickled gherkin & hand cut chips

Kenwood Hall Gourmet 7oz Burger, mature cheddar & caramelised onion chutney £´3

Harissa grilled chicken breast, mature cheddar & roasted pepper salsa £'3

Butternut squash, goats cheese & beetroot burger, caramelised onion chutney (V)  $\pm$  '2

'Steak & Frites' 8oz Bavette steak (Served pink), French fries & Steak garnish

Glazed BBQ Beef short rib, French fries & Steak garnish £'6

#### **Pasta**

Tomato, caper & olive linguine with gremolata (V) £´0

Lemon & parsley squid, puttanesca sauce with pappardelle pasta, crispy capers f' 2

Spinach & ricotta tortellini with (Nut free) pesto cream & parmesan (V) £' 2

## **Specials**

Catch of the day seasonal daily fish special created by our chefs

Classic of the day seasonal British and world dishes  $\pounds' 5$ 

Veggie of the day creative and seasonal vegetarian dishes (V)  $f \cdot A$ 

## **Desserts**

Passionfruit Posset, Pineapple salsa, mango coulis & cardamom shortbread £6

Apple Tart Tatin, vanilla ice cream & raisin syrup  ${\tt \pounds6}$ 

Chocolate & Amaretto Cheesecake, Almond Chantilly cream & Cherry compote £6

Raspberry Pannacotta, meringue & raspberry coulis

Selection of ice creams & sorbets, coulis & chocolate pencil £6

British cheeseboard, biscuits chutney, grapes & celery







#### **Starters**

Soup of the day crusty bread & butter (V) £5

Pulled pork terrine, piquillo pepper salsa & toast £6

Hummus with ras el hanout chick peas, coriander & chargrilled pitta (V) £5

Tempura Pickled vegetables with sesame, soy & mirin dipping sauce £6

Calamari with Piquillo pepper Aioli & Iemon £6

Smoked Mackerel & Dill Pate, Horseradish crème fraiche, watercress & toast £6

# Salads

Grilled Harissa chicken breast, Avocado & Pink Grapefruit salad, little gem lettuce, tomato, orange & Harissa dressing £12 (Without chicken £10)

Griddled vegetable & pearl barley tabbouleh salad, lemon, olive oil & parsley £10 (With feta £12)

Grilled Poached Pear, White Chicory, & hazelnut, balsamic & honey dressing £10 (With gorgonzola £12)

## **Classics**

Fish & chips beer battered haddock, hand cut chips, mushy peas, seaweed salt, homemade tartare sauce £14

Chicken & Chorizo pie buttered mash or Chips & sautéed greens £12

Gourmet Hot Dog, Gloucester old spot sausage, sage caramelised onions, cheddar cheese sauce & French fries £12

Delhi Tikka masala with spiced cardamom & sultana basmati rice, sweet potato, mango, mint & coriander yoghurt (V) £11 (With chicken breast £13)

## **Sides**

Hand cut chips £3.50

Homemade onion rings £3.50

Seasonal vegetable selection £3.50

Yorkshire pudding, ale & onion gravy £3.50

House salad £3.50

## **Burgers & Grill**

Burgers are served in a toasted Bun with baby gem lettuce, tomato, house coleslaw, pickled gherkin & hand cut chips

Kenwood Hall Gourmet 7oz Burger, mature cheddar & caramelised onion chutney £13

Harissa grilled chicken breast, mature cheddar & roasted pepper salsa £13

Butternut squash, goats cheese & beetroot burger, caramelised onion chutney (V) £12

'Steak & Frites' 8oz Bavette steak (Served pink), French fries & Steak garnish £16

Glazed BBQ Beef short rib, French fries & Steak garnish

#### **Pasta**

Tomato, caper & olive linguine with gremolata (V) £10

Lemon & parsley squid, puttanesca sauce with pappardelle pasta, crispy capers £12

Spinach & ricotta tortellini with (Nut free) pesto cream & parmesan (V) £12

# **Specials**

Catch of the day seasonal daily fish special created by our chefs £17

Classic of the day seasonal British and world dishes

Veggie of the day creative and seasonal vegetarian dishes (V)

## **Desserts**

Passionfruit Posset, Pineapple salsa, mango coulis & cardamom shortbread £6

Apple Tart Tatin, vanilla ice cream & raisin syrup £6

Chocolate & Amaretto Cheesecake, Almond Chantilly cream & Cherry compote £6

Raspberry Pannacotta, meringue & raspberry coulis £6

Selection of ice creams & sorbets, coulis & chocolate pencil  ${\mathfrak L} 6$ 

British cheeseboard, biscuits chutney, grapes & celery £8