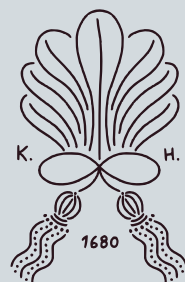


KIN HOUSE

Feasting Menu



CANAPÉS

Chicken, chorizo and corn bon bon, popped corn, edible flowers
Duck summer roll, pickled vegetables, herbs
Green chicken rice ball, mango, coriander
Lamb skewer, hung yoghurt, za'atar
Fillet of beef, thyme butter confit potato, béarnaise
Sticky pork belly skewer, pickled cucumber, crispy onions
Smoked haddock fish cake, fried quail's eggs, chervil
Salt and pepper squid, mango and lime dip
Curried monkfish, coriander and nigella crème fraiche
Goat's cheese and shallot tatin, lemon thyme and tomato chutney
Feta and pistachio mini cone, pomegranate
Tempura violo artichoke, saffron aioli (GF VE)

and / or

YAKITORI GRILL

Meat, fish and vegetable skewers chargrilled
on a Japanese BBQ at your reception
Yakitori chicken, spring onion
Teriyaki beef, chestnut mushroom
Pork bulgogi, cucumber
Miso king prawn, shishito pepper
King oyster mushroom, chilli, broccoli (GF VE)

Dinner

All our dishes are designed for sharing,
but can also be served plated

STARTER

Chicken and black pudding terrine, pickled
vegetables, baby leaves, sourdough

Confit duck, grilled purple sprouting, peanut, blood orange

Chargrilled baby squid, almond, lime salsa, herbs

Brinkworth blue baked cheesecake, pickled beets,
toasted almonds, thyme honey

Burrata and grilled figs, sumac honey, dukkah, fig leaf oil

Charred celeriac and apple, orange blossom-pickled
celeriac, smoked pistachio (GF VE)

MAIN

Local salt-crusted pork belly, kohlrabi and apple slaw, crispy baby potatoes,
fire-roasted heritage carrots, smoked bacon sauce

Citrus-cured salmon, herby couscous, sheep's yoghurt,
macadamia and watercress pesto

Lemon-roasted whole chicken, charred sweetheart cabbage,
wild mushroom freekeh, labneh, toasted seeds

Wiltshire ale-braised Jacob's ladder, crushed jersey royals,
parmesan and truffle carrots, romanesco

Smoked rainbow carrots and grilled baby leeks, Ras el hanout
lentils, honey-pickled kumquats, crispy garlic (GF VE)

DESSERT

Vanilla cheesecake, cardamon-poached rhubarb, crispy ginger, custard ice cream

Brown butter and spelt blondie, salted almonds, crème fraiche sorbet

Sticky banana bundt, miso caramel, frozen yoghurt

Lemon tart, hedgerow berries, citrus sorbet (available GF VE)

Chocolate torte, raspberries, clotted cream

ON THE SIDE

Chilli and garlic broccoli (GF VE)

Skin-on truffle fries, rosemary salt (GF VE)

Baby courgette tempura, parmesan

Fried artichokes, herbs

Sticky roasted aubergine (GF VE)

LATE-NIGHT SNACKS

Maple-glazed bacon brioche, tomato or mushroom ketchup

Lobster roll

Chuck steak burger, Emmental, burger sauce

Pulled BBQ pork bap, crunchy slaw

Sourdough rarebit

Smoky pulled mushroom bap, pickled red cabbage, chipotle mayo

Skin-on truffle fries

Local beer-battered onion rings