

KIN HOUSE

Woodland Menu





FROM THE FIRE

STARTERS

Grilled aubergine and courgettes, wild garlic and herb oil

West country sausages

Charred spring onions, romesco, hibiscus salt

Blackened Padron peppers, red grapes, lime aioli

Smokey Salamanca olives

Served with rustic breads and whipped butter

Spiced king oyster mushrooms (PB)

Plant based option served plated

MAINS

45 day-aged cote de boeuf carved from the bone

Langoustines

Corn on the cob, chilli lime butter

Smoked salsify and broccoli

Roasted baby cauliflowers, cave aged cheddar, black truffle

New leaf salad

DESSERT

A selection of canelés

Pistachio | Rum and vanilla | Coconut

*Served with clotted cream, smoked mascarpone
and berries*