KIN HOUSE

Autumn-Winter House Menus 2026



HOUSE MENU

Our main menu, served for lunch or dinner

Two courses for £60 or three courses for £78

To begin

Dutch oven sourdough

Netherend Farm cultured butter

Choose one from each section

STARTER

Venison carpaccio, red chicory, beetroot ketchup

Crispy hen's egg, watercress, hazelnut, Salt Pig pancetta

Chicken liver quenelle, apricot chutney, charred bread

Charred carrots, labneh, chimichurri, crispy shallot

MAIN

Duck leg ragu, hand-cut pappardelle, 24 month-aged parmesan

Roasted pigeon, cavolo nero, beetroot, blackberry

Red mullet, red pepper and caper ragu, charred fennel

Slow-cooked courgettes, chickpeas, stracciatella, chilli

EXTRA SIDES

(+ £7pp per side)

Roasted Jerusalem artichokes

Bitter leaves, balsamic dressing

Crispy Pink Fir potatoes

PUDDING

Mont Blanc tart, chestnut ice cream

Sheep's yoghurt mousse, blackberry sorbet, bay leaf meringue

Whipped Valrhona 64% Manjari, cocoa biscuit, coffee ice cream

Upside-down pear cake, cinnamon cream, oat crumble



SHARING

Mains, sides and pudding served family-style for the whole table to share

£66 per person

To begin

Dutch oven sourdough

Netherend Farm cultured butter

MAIN

Please choose two

Crispy pork belly, baked Braeburn apple, sage jus

Wiltshire chicken Florentine, tarragon, baby spinach, parmesan

Roasted monkfish, ewe's curd, endive, gremolata

Beef rib, borlotti beans, Swiss chard *(+ £8pp)*

Charred hispi cabbage, hazelnut, chilli butter

Crown Prince pumpkin, wilted cavolo nero, jasmine raisins, ricotta salata

SIDES

Please choose three

Brown butter-roasted baby turnips

Marmalade-glazed sprouts, chestnuts

Extra virgin olive oil mashed potato

Winter heirloom tomatoes, whipped feta, balsamic

Braised baby gem, confit garlic, lardo

Sherry-braised Tropea onions

Delica pumpkin fritti, aioli, crispy sage

Roasted Jerusalem artichokes, marjoram butter

Rocket, fine bean and pecorino salad

Sprouting broccoli, garlic, chilli, pickled shallots

PUDDING

Please choose one

Mulled wine-poached winter berries and plums, toasted oats, Chantilly

Monmouth coffee, pistachio and amaretto tiramisu

Brown sugar meringue, blackcurrant compote, whipped mascarpone

Ricotta, date and almond cake, crème fraîche

All prices listed are including VAT