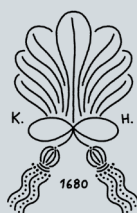


KIN HOUSE

Spring-Summer House Menus 2026





HOUSE MENU

Our main menu, served for lunch or dinner

Two courses for £60 or three courses for £78

To begin

Rosemary focaccia

Olive oil and balsamic vinegar, Netherend Farm cultured butter

Choose one from each section

STARTER

Seared scallops, roasted cauliflower, granny smith apple

Torched mackerel, cucumber kimchi salad, crème fraîche, dill oil

Wye Valley asparagus, poached egg, tarragon hollandaise

Smoked duck, compressed fennel, heirloom tomato, apricot

MAIN

Sea bass, Jersey Royals, sprouting broccoli, sauce vierge

Roast chicken, wild mushroom, cavolo nero, chilli

Rack of lamb, broad beans, courgette lyonnaise, wild garlic

Orecchiette alla vodka

EXTRA SIDES

(+ £7pp per side)

Ratte potatoes, chive butter

Chargrilled summer vegetables

Walled Garden salad

PUDDING

Rhubarb and custard Paris-Brest

Grapefruit posset, raspberry, shortbread

Grilled apricots, clotted cream, amaretti, thyme

Monmouth Coffee tiramisu

SHARING

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

£66 per person

To begin

Rosemary focaccia

Olive oil and balsamic vinegar, Netherend Farm cultured butter

MAIN

Please choose two

Chicken thighs, charred spring onion salsa verde

Wild mushroom and truffle flatbread, parmesan

Côte de boeuf, garlic and parsley butter (+ £9pp)

Baked cod, San Marzano tomato, Nocellara, lemon

Baked pearl barley, porcini, black garlic ketchup, summer truffle

Roast Scottish salmon, watercress tzatziki, freekeh

SIDES

Please choose three

Courgette, toasted almond, lemon

Blistered sugarsnaps, Old Winchester, sourdough pangrattato

Grilled nectarines, bitter leaves, balsamic vinegar

Crispy Jersey Royals, chive butter

Braised peas, jamón ibérico emulsion

Grilled Tenderstem, anchovy, lemon

Parmesan polenta, black truffle

Roasted aubergine, paprika hummus, pomegranate

Heirloom tomatoes, White Lake goat's curd, orange

Yukon Gold, Wye Valley asparagus, pancetta

PUDDING

Please choose one

Burnt-vanilla Basque cheesecake

Sauternes-poached pears, crème fraîche, toasted almond

Chocolate and olive oil mousse, cocoa crumb

Morello cherry Bakewell tart, amaretto cream



Photography: Felix Russell-Sam

GARDEN & POOL MENU

Served on the lawns, the Garden House or at the pool, this menu is for everyone to share or for guests to help themselves. Choose your main, three sides and a pudding, or please speak to the team if you'd like to create your own bespoke combination.

PIZZA

Please choose three (£25pp)

Wild mushroom and truffle pizza bianca

Datterini tomato and buffalo mozzarella

Heritage courgette and pesto

Fig, prosciutto and rocket

Caramelised leek and hot honey

Chorizo, corn and coriander

WOOD OVEN

Please choose one (£35pp)

Quince-glazed smoky pork ribs

Pork loin, fennel, lemon, garlic

Whiskey-braised beef brisket

Slow-cooked Tuscan lamb shoulder, anchovies, heirloom tomatoes

BBQ

Please choose two (£35pp)

Lemon and thyme-roasted chicken, pistachio romesco

6oz sirloin steaks, smoked garlic (+ £5pp)

Smoked whole cauliflower, harissa

Courgettes, smoked yogurt, dukkha

Orkney scallops in the shell, Champagne, parsley butter (+ £6pp)

Half lobsters in the shell, brown butter (+ £10pp)

SIDES

Please choose three

Corn ribs, coriander, chilli and lime salt

Hashbrowns, paprika mayo, pancetta

Tzatziki potato salad, mint

Shaved fennel, orange, mint

Heirloom tomatoes, white balsamic, lemon thyme

Crab-loaded fries, paprika aioli, jalapeño

Brown rice and black bean salad, charred corn, tahini dressing

Charred baby gem, Caesar dressing

Watermelon, cucumber, feta, mint

Grilled nectarine and pancetta panzanella

Tenderstem broccoli, romesco

Cabbage, apple and heritage carrot slaw, toasted sesame

Mediterranean chickpea salad, harissa, feta, pomegranate

PUDDING

Please choose one

Fruit salad, lime, mint

Mini Campari, orange and apricot trifles

Raspberry and peach cake, lemon ricotta

Or

Please choose any two gelatos and sorbets

GELATO

Rhubarb and custard

Fresh mint and dark chocolate chip

Fior di latte

Salted caramel

Pistachio stracciatella

SORBET

Elderflower and apricot

Campari and grapefruit

Lemon and thyme

Blood orange

GIANT PAELLA (£40pp)

Monkfish, shell-on prawns, mussels and clams

If you'd like to add any additional sides or puddings, please refer to the menu
above and the team can provide a bespoke quote

All prices listed are including VAT

