

A LA CARTE



STARTERS

Wild Garlic & Potato Soup

Salt cod croquettes, saffron mayonnaise £12

Salad of Heritage Beetroot

Windrush Valley goat's cheese, sorrel, quince, pine kernels, celery £12

Crispy Duck Egg

Cured ham, celeriac, cep puree, chicken jus £13

Dorset Crab Ravioli

Fennel, tomato confit, shellfish sauce £16

Parfait of Chicken Livers

Orchard chutney, sourdough toast £14

MAIN COURSES

Slow Cooked Beef Cheek & Sirloin

Carrots, Yukon gold mash, pickled walnut, Bordelaise sauce £29

Squab Pigeon

Citrus braised endive, puy lentils, orange sauce £30

Wiltshire Pork Belly

Cheek & head, smoked onion, salted apple puree, sage jus, braised barley £27

Sea Bream with Potato Scales

Creamed leeks, red wine sauce £28

Skrei Cod

Crushed potato, brown shrimps, sea vegetables, shellfish sauce £28

FROM THE GRILL



Hereford Ribeye £42

Veal Steak on the bone £34

Both served with triple cooked chips, onion rings, green salad

SIDES

Peppercorn Sauce £3

Smoked Mayonnaise £2

Extra sourdough bread £2.5 per basket

Mash ▪ Buttered cabbage ▪ Leaf salad ▪ Hand cut chips

All £3.5

Our food is freshly made on the premises & may contain traces of nuts;

Therefore we are unable to guarantee that any product is nut free.

For allergy advice and any special dietary requirements or if you prefer low salt please ask your waiter or waitress when you order.

For parties of 6 or more there is a 12.5% discretionary service charge.



@theCrossKenilworth



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TASTING MENU

Salad of Heritage Beetroot

Windrush Valley goat's cheese, sorrel, quince, pine kernels, celery

Wine A: Charles Baker Stratus VQA, Vinemont Ridge, Ontario, Canada 2012

Wine B: Rene Mure Clos Saint Landelin Grand Cru Vorbourg, Alsace, France 2012

Seared Hand Dived Scallop

Linzers, fennel, confit tomato, shellfish sauce

Wine A: Chenin Blanc Simonsig, Stellenbosch, South Africa, 2017

Wine B: Villa Beaulieu Coteaux d'Aix-Provence Blanc, Provence, France 2012

Crispy Duck Egg

Cured ham, celeriac, cep puree, chicken jus

Wine A: Carpineto Dogajolo Bianco, Tuscany, Italy, 2015

Wine B: Blanc De Pinot Noir, Impero Fattoria Mancini, Marche, Italy 2014

Squab Pigeon

Citrus braised endive, puy lentils, orange sauce

Wine A: Raats Family Wines, Stellenbosch, South Africa 2014

Wine B: Pommard Premier Cru Clos Blanc, Domaine Albert Grivault, Cote de Beaune, Burgundy, France 2011

Chocolate & Almond Sphere

Dried cherries, spices, hot cherry sauce

Wine A: Maury Rouge Domaine Mas Amiel Organic VDN, South West France 2013

Wine B: Recioto Della Valpolicella, Giovanni Allegrini, Veneto, Italy 2012

Optional cheese course £8.5

£75 per person

Wine A: £45 per person

Wine B: £75 per person

A food experience to be enjoyed by the whole table