



Welcome to Kev's Kilkenny Kitchen; the home of slow cooked food. We are a Country Dining Pub determined to deliver a first rate experience. Kev cooks everything from soups, chutneys, desserts and sauces from scratch, (if you have any questions, please ask).

We obtain all fish from sustainable sources via Tim @New Wave Seafood. Our butchery is from Nigel & Nick @Waghornes, traditional country butcher. Ales & Wines are from Charles Wells; we also have seasonal guest Ales and super selection of Wines from around the globe.

## Evenings @ Kev's Kilkenny Kitchen

**WE ASK OUR OUTSIDE DINERS TO ORDER AT THE BAR AND PAY AT THE TIME OF ORDERING**  
**WE ARE SORRY FOR ANY INCONVENIENCE THIS MAY CAUSE**

### Starters & Snacks

<i>Chorizo, Black Pudding &amp; Potato Hash with a Poached Egg</i>	£8
<i>Roasted Red Pepper &amp; Goats Cheese Tart (V) with Tapenade</i>	£6
<i>Crab &amp; Prawn Cakes with Lemon Butter Sauce</i>	£8
<i>Warm, Creamy Garlic Chestnut Mushrooms (V, N, gfo) Walnut &amp; Raisin Toast</i>	£6
<i>Smooth Potted Duck Liver &amp; Port Paté (gfo) Toast &amp; Burnt Elderberry Jelly</i>	£7
<i>Soup of the Day (please ask) (V)</i>	£6

### Kilkenny Kitchen - Home of "Slow-Cooked"

SLOW-COOKED IS TENDER, JUICY & HEART-WARMING

<i>Rolled Shoulder of Cotswold Lamb, Apricot &amp; Rosemary Stuffing Seasonal Vegetables &amp; Buttery Mashed Potato</i>	£15
<i>Pot Roast Rabbit with Oregano &amp; Dijon Mustard (GF) Seasonal Vegetables &amp; Buttery Mashed Potato</i>	£15
<i>Gloucester Old Spot Belly of Pork, Sage, Cider &amp; Apple (GF) Seasonal Vegetables &amp; Buttery Mashed Potato</i>	£14

### Grill

**Served with Grilled Mushrooms, Tomato & Chips (Hand Cut or Regular)**

<i>Breast of Chicken</i>	£14
<i>10oz Rump Steak</i>	£21
<i>8oz Sirloin Steak</i>	£21
<i>6oz Fillet Steak</i>	£27
<b>Add Creamy Peppercorn, Horseradish or Mushroom Sauce</b>	<b>£ 2</b>

## Main Courses

<b>Whole Pan-Fried Bibury Trout (GF)</b> <i>Seasonal Greens &amp; New Potatoes</i>	£15
<b>Fillets of Gilt-Head Bream</b> <i>Stir-Fried greens &amp; New Potatoes</i>	£16
<b>North Sea Fish Cakes &amp; Tartare Sauce</b> <i>Seasonal Greens or Salad &amp; New Potatoes or Chips (Hand Cut or Regular)</i>	£14
<b>Beer Battered Haddock &amp; Chips (gfo)</b> <i>Pea Purée &amp; Tartare Sauce</i>	£14
<b>Mushroom &amp; Cream Cheese Stuffed Breast of Chicken wrapped in Serrano Ham (GF)</b> <i>Creamy Sun-Dried Tomato Sauce, Seasonal Greens, New Potatoes</i>	£15
<b>Chicken &amp; Leek Pie (puff pastry topped)</b> <i>Seasonal Vegetables &amp; Buttery Mashed Potato</i>	£14
<b>Beef Fillet (GF)</b> <i>Honey Roast Root Vegetables &amp; Garlic, Fondant Potato &amp; a Port Wine Sauce</i>	£28
<b>Handmade Beef Burger, Bacon, Mature Cheddar</b> <i>Brioche Bun, Coleslaw, Chips (Hand Cut or Regular)</i>	£14
<b>Broad Bean, Asparagus, Fennel &amp; Pea Risotto (V, GF, VgO)</b>	£13
<b>Chana Dahl &amp; Spicy Roast Vegetables (V, gfo, VgO)</b> <i>with Naan Bread</i>	£13

## Sides

*Hand Cut Chips, Regular Chips, Garlic Bread, seasonal Vegetables, Mixed Salad, Coleslaw*  
All £2.50

<b>Homemade Puddings -</b> <i>Please ask for today's selection or see Blackboard</i>	£6
<b>Bennetts Farmhouse Ice-Creams &amp; Sorbets</b> <i>Please ask for today's selection or see Blackboard</i>	£4

May Contain Nuts or Nut Products (N) Vegetarian (V) Vegan Option (VgO) Suitable for Gluten Free (GF) or can be adapted (gfo)  
Allergy information for all food dishes and draught beverages served is available upon request.

Please ask a member of staff for information if you have food allergies or intolerance, **before** you order your food and drinks  
**Genuine Coeliacs please note we do not consider GF or gfo suitable due to potential cross contamination**  
**Please discuss options with staff directly**

**Due to food being freshly prepared and cooked to order, there may be a short wait during busy periods, the prices quoted include VAT, but do not include a service charge, gratuities at your own discretion.**