



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.

### Lunchtimes @ 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

#### Filled Roll or Tortilla Wrap (Served on Granary Brown or White)

With Kilkenny Salad

£6

With Chips

£7.50

Sweet Chilli Beef

Tuna Mayo

Mature Cheddar, Grandma's Chutney (V)

Spicy Cajun Chicken

Grilled Sirloin Steak, Fried Onions

Brie & Mushroom (V)

#### Small Plates-Starters

Chorizo, Black Pudding & Potato Hash

£8

with a Poached Egg

Roasted Red Pepper & Goats Cheese Tart (V)

£6

with Tapenade

Crab & Prawn Cakes

£8

with Lemon Butter Sauce

Warm, Creamy Garlic Chestnut Mushrooms (V, N, gfo)

£6

Walnut & Raisin Toast

Smooth Potted Duck Liver & Port Pâté (gfo)

£7

Toast & Burnt Elderberry Jelly

Soup of the Day (please ask) (V)

£6

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 Coeliac please note we do not consider GF or gfo suitable due to potential cross contamination**

**Please discuss options with staff directly**

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

SLOW-COOKED IS TENDER, JUICY & HEART-WARMING

*Rolled Shoulder of Cotswold Lamb, Apricot & Rosemary Stuffing* £15  
*Seasonal Vegetables & Buttery Mashed Potato*

*Pot Roast Rabbit with Oregano & Dijon Mustard (GF)* £15  
*Seasonal Vegetables & Buttery Mashed Potato*

*Gloucester Old Spot Belly of Pork, Sage, Cider & Apple (GF)* £14  
*Seasonal Vegetables & Buttery Mashed Potato*

### Main Courses

*North Sea Fish Cakes & Tartare Sauce* £14  
*Seasonal Greens or Salad & New Potatoes or Chips (Hand Cut or Regular)*

*Beer Battered Haddock & Chips (gfo)* £14  
*Pea Purée & Tartare Sauce*

*Chicken & Leek Pie (puff pastry topped)* £14  
*Seasonal Vegetables & Buttery Mashed Potato*

*Handmade Beef Burger, Bacon, Mature Cheddar* £14  
*Brioche Bun, Coleslaw, Chips (Hand Cut or Regular)*

*Broad Bean, Asparagus, Fennel & Pea Risotto (V, GF, VgO)* £13

*Chana Dahl & Spicy Roast Vegetables (V, gfo, VgO)* £13  
*with Naan Bread*

### Grill

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

*Breast of Chicken* £14

*10oz Rump Steak* £21

*8oz Sirloin Steak* £21

*6oz Fillet Steak* £27

*Add Creamy Peppercorn, Horseradish or Mushroom Sauce* £ 2

### Sides

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

*Homemade Puddings -* £6  
*Please ask for today's selection or see Blackboard*

*Bennetts Farmhouse Ice-Cream & Sorbets -* £4  
*Please ask for today's selection or see Blackboard*

**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 you own discretion.**