



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 DO NOT SET UP TABS FOR OUTSIDE DINING; SORRY FOR ANY INCONVENIENCE THIS MAY CAUSE

<u>Filled Roll or Tortilla Wrap</u> (Granary Brown or White Torpedo Roll)	
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)	
<u>Small Plates-Starters</u>	
Homemade Scotch Egg	£7
Mustard Mayo & Watercress	
Roasted Red Pepper & Goats Cheese Tart (V)	£6
with Tapenade	
Sweet Chilli Prawns (GF)	£8
Stir Fry Seasonal Vegetables & Beansprouts	
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

Indian Spiced Slow Cooked Chicken Breast (N) (GF) £14
Peanut Slaw & Basmati Rice

Rolled Shoulder of Cotswold Lamb, Redcurrant & Mint Stuffing £15
Seasonal Vegetables & New Potatoes

Gloucester Old Spot BBQ Pulled Pork (gfo) £14
Coleslaw, Chips (Regular or Hand-Cut) or New Potatoes

Main Courses

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

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

Caesar Salad with Smoked Chicken £15
Croutons, Garlic Mayo & Parmesan

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

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.