



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 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

<u>Filled Roll or Tortilla Wrap</u> (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)	
<u>Small Plates-Starters</u>	
Homemade Scotch Egg	£7
Mustard Mayo & Watercress	
Baked Beetroot Risotto, Goats Cheese (V) (GF)	£6
Beetroot & Onion Relish	
Sweet Chilli Prawns (GF)	£8
Stir Fry Seasonal Vegetables & Beansprouts	
Parsnip Fritters (N) (V)	£7
Blue Cheese & Walnut Whip	
Potted Chicken Liver & Pistachio Pâté (N)	£6
Toast, Crab Apple Jelly	
Soup of the Day (please ask)	£6

May Contain Nuts or Nut Products (N) Vegetarian (V) 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

Gloucester Old Spot Pork Belly, Apple & Prune Stuffing (GF) £14
Winter Vegetables & Mashed Potato

Rolled Brisket of Beef, Spinach & Mushrooms (GF) £15
Root Vegetables, Mashed Potato

Confit of Duck Leg, Figs (GF) £14
Braised Red Cabbage, Fondant Potato,

Main Courses

North Sea Fish Cakes £13
Winter Greens & New Potatoes or Chips (Hand Cut or Regular) & Tartare Sauce

Beer Battered Haddock, Chips (gfo) £13
Pea Purée & Tartare Sauce

Chicken & Leek Pie £13
Root Vegetables, Mashed Potato

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

Chestnut Mushroom & Spinach Risotto (V) (GF) £12
Goats Cheese

Spicy Moroccan Bean Tagine (V) £12
Cous-Cous, Tzatziki

Grill

Served with Grilled Mushrooms, Tomato & Chips

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, Winter Vegetables, Mixed Salad, Coleslaw
All £2.50

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

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

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.