



## Starters

**Soup of the day – Warm crusty bread - 3.00**

**Kilns Prawn Cocktail – Crispy lettuce – Marie Rose sauce - 7.95**

**Beetroot Carpaccio with Goats Cheese – Loose leaf salad, Kilns chutney – 6.95**

**Homemade Chicken Liver Pate – Brandy and madeira, red onion marinade and garlic and thyme croute - 4.95**

**Confit of Wild Mushrooms on Toasted Brioche - Shallots and garlic white wine sauce - 6.95**

**Breast of Quail – Loose leaf salad, Kilns chutney - 6.95**

## Main Courses

**Roast Beef, Roast Lamb – 14.95 Roast Chicken 12.95**

*The above roast dishes are all served with a crispy Yorkshire pudding, roast potatoes, Roasted parsnips, braised cabbage, seasonal vegetables & a rich stock gravy*

**Sirloin Steak and Doonbar Pie 13.95**

*Creamy mashed potatoes and seasonal vegetables*

**Pan Fried Duck Breast – 16.95**

*Mashed potato, red cabbage, caramelized apple, rich stock gravy*

**Pan Fried Seabass - 16.95**

*Crushed potatoes, chorizo, kale, herb oil*

**Butternut Squash and Feta Cheese Wellington - 13.95**

*Tomato coulis, mashed potato, seasonal vegetables*

**For the children - Mini Roast - 9.95**

*Cod Goujons or Chicken Goujons, fries, beans or peas*

## Desserts

**Crème Brulee – Fresh strawberries, shortbread biscuit – 5.50**

**Mixed Chocolate and Vanilla Cheesecake- Pouring cream 5.50**

**Apple and Sultana Crumble – Custard – 5.50**

**Warm Chocolate Brownie – Ice Cream – 5.50**

**Lemon Tart – 5.50**

**Ice Cream – Vanilla, strawberry, caramel, pistachio, walnut, coffee or chocolate - 1.50 per scoop**

**Cheeseboard - 8.50**

*Red onion chutney, apricots, dates, apple compote and crackers*

A discretionary 10% service charge will be added for groups of 6 or more, otherwise service is not included.

