

Kynd. (Sample Dinner Menu)

<i>Snacks</i>	Rosti Tartare of Ex-Dairy Beef Tomato Emulsion Fermented Lettuce	10
	Charcuterie	12

<i>3 Courses —</i>	85
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<i>Starters</i>	Tartare of Ex Dairy Beef Caper Jam Cured Egg Yolk Garden Leaves
	Kirkham Lancashire Cheese Yorkshire Asparagus Organic Chicken & Parsley Sauce
	Organic Mushroom Croquette Sunflower Seeds BBQ Hen of the Woods
	*Hebridean Hand Dived Scallops Organic Courgettes and Almonds Chilli Honey (£10 supplement)

<i>Mains</i>	<i>All served with a Potato Fondant to share</i>
	Sofia Arlott Lavington Lamb Rump Garden Salsa Organic Tomatoes
	Royal Oak Celeriac Greens Leek Cream Root Vegetables
	Line Caught Gurnard Bisque Fennel Sopressata
	Cornish Skate Wing Creamed Spinach Wild Garlic Capers Roasted Fish Bone Sauce
	Ex-Dairy Flat Iron Black Garlic & Onion Miso Butter Rainbow Chard
	*Upgrade to Cote De Beouf (for two to share, £20 supplement per person)

<i>Pudding</i>	Mille-Feuille of Rhubarb Tonka Bean Sour Cream
	Ruby Hue 66% Chocolate Marquis Crème Fraiche
	Tipsy Cake Soaked in Organic Welsh Rum Brown Butter Ice Cream (for two to share)
	British Cheeses Chutney Sourdough Crackers

Our menu changes regularly, depending on the best available produce each day.

On Sundays you'll always find a proper roast option on the menu.

Taste of Kynd five course menu also available (from £110). Upgrade available at time of dining.

Dietaries can be catered for, just let us know at the time of booking.