

Kynd. (Sample Lunch Menu)

3 Courses —		65
Starters	Tartare of Ex Dairy Beef Caper Jam Cured Egg Yolk Garden Leaves	
	Organic Fennel Isle of Wight Tomatoes Sheeps Curd Garden Basil	
	Organic Mushroom Croquette Sunflower Seeds BBQ Hen of the Woods	
	*Hebridean Hand Dived Scallops Organic Courgettes and Almonds Chilli Honey (£10 supplement)	
Mains	<i>All served with a Potato Fondant to share</i>	
	Royal Oak Celeriac Greens Leek Cream Root Vegetables	
	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)	
Pudding	Mille-Feuille of Rhubarb Tonka Bean Sour Cream	
	Ruby Hue 66% Chocolate Marquis Creme Fraiche	
	Tipsy Cake Soaked in Organic Welsh Rum Brown Butter Ice Cream (for two to share)	
	British Cheeses Chutney Sourdough Crackers (*£8 Supplement)	
Sides	Wood-Fired Carrots	8
	Organic BBQ Greens	8

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

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

Kynd.

(Sample Sunday
Roast Menu)

Sunday Lunch — 3 Courses		65
Starters	Long Lane Farm Sheeps Curd Confit Tomato Garden Basil	
	Tartare of Ex Dairy Beef Caper Jam Cured Egg Yolk Garden Leaves	
	Organic Mushroom Croquette Sunflower Seeds BBQ Hen of the Woods	
	*Hebridean Hand Dived Scallops Organic Courgettes and Almonds	
	Chilli Honey	
	* (£10 supplement)	
Mains	Dry Aged Beef Rump Cap BBQ Carrot Yorkshire Pudding Beef Sauce	
	Royal Oak Celeriac Greens Celeriac Veloute Root Vegetables	
	Cornish Skate Wing Creamed Spinach Wild Garlic Roasted Fish Bone	
	Sauce	
	Sofia Arlott Lavington Lamb Rump Garden Mint BBQ Carrot	
	Add Cauliflower Cheese £8 Add Yorkshire Pudding £2	
Pudding	Mille-Feuille of Rhubarb Tonka Bean Sour Cream	
	Ruby Hue 66% Chocolate Marquis Creme Fraiche	
	Topsy Cake Soaked in Organic Welsh Rum Brown Butter Ice Cream (for two to share)	
	British Cheeses Chutney Sourdough Crackers (£8 supplement)	

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