

Kynd Dinner Sample

Snacks	Cornish Crab Chilli Lemon Verbena Rosti	10
	Charcuterie	12
Taste of Kynd —		105
	Our Bread Organic Butter	
	Flame Badger Beetroot Kale Smoked Hummus	
	Tartare of Ex Dairy Beef Caper Jam Cured Egg Yolk Garden Leaves	
	Hebridean Hand Dived Scallops Organic Courgettes and Almonds Chilli Honey	
	Pakington Estate Venison BBQ Celeriac Black Truffle	
	Or - Cote De Boeuf (for two to share, £15 supplement per person)	
	*Add British Cheeses Chutney Sourdough Crackers (£12 supplement)	
	Mille-Feuille of Peach Tonka Bean Peach Sorbet	
3 Courses <i>(please turn over)</i>		85

Eat.

Contd.

3 Courses —

85

Starters	Tartare of Ex Dairy Beef Caper Jam Cured Egg Yolk Garden Leaves
	Flame Badger Beetroot Kale Smoked Hummus
	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>
	Pakington Estate Venison BBQ Celeriac Black Truffle
	Royal Oak Celeriac Greens Leek Cream Root Vegetables
	Cornish Hake Sea Vegetables Tartare Hollandaise
	Cornish Skate Wing Creamed Spinach Wild Garlic Roasted Fish Bone Sauce
	Ex-Dairy Flat Iron Black Garlic & Onion Miso Butter Rainbow Chard
	*Upgrade to Cote De Boeuf (for two to share, £20 supplement per person)

Pudding	Mille-Feuille of Peach Tonka Bean Peach Sorbet
	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

Sides	Wood-Fired Carrots	8
	Organic BBQ Greens	8