

Kynd | Dinner

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 Sweetcorn Velouté Mushroom Tarragon	
	Packington 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 Sweetcorn Velouté Mushroom Tarragon	
	*(£10 supplement)	
Mains	<i>All served with a Potato Fondant to share</i>	
	Packington Estate Venison BBQ Celeriac Black Truffle	
	Royal Oak Celeriac Greens Leek Cream Root Vegetables	
	Cornish Hake Mussels BBQ Leek Organic Cider Apple	
	Wild Seabass 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 70% 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