

Supper Club.

(Sample)

Snacks	Our Bread Organic Butter	4.5
	Jerusalem Artichoke Smoked Harissa	8
	Charcuterie	12

2 Courses or 3 courses	45/55
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Flame Badger Beetroot | Kale | Smoked Hummus

Slow cooked BBQ beef short rib | Smoked garlic cabbage | Garden herb and chilli dressing

Or

Gnocchi | Smoked pepper romesco | Purple sprouting broccoli

British Cheeses | Chutney | Sourdough Crackers (£12 supplement)

Sticky toffee paupers cake | Coffee caramel | Brown butter Ice Cream

Taste of Kynd Tasting Menu

(Sample)

Snacks	Jerusalem Artichoke Smoked Harissa	8
	Cornish Crab Chilli Lemon Verbena Rosti	10
	Charcuterie	12

Taste of Kynd —	105
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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 Smoked Carrot Vadouvan Apple
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)
Bramley Apple Choux Bun Caramel Crème Diplomat Roasted Apple Ice Cream

3 Courses (please turn over)	85
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Kynd Dinner.

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 Smoked Carrot Vadouvan Apple *(£10 supplement)
Mains	Packington Estate Venison BBQ Celeriac Black Truffle Royal Oak Celeriac Greens Leek Cream Root Vegetables Cornish Cod Mussels BBQ Leek Organic Cider Apple Wild Seabass Organic Cauliflower 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) <i>All served with a Potato Fondant to share</i>
Sides	Wood-Fired Carrots Organic BBQ Greens
Pudding	Bramley Apple Choux Bun Caramel Crème Diplomat Roasted Apple Ice Cream Ruby Hue 70% Chocolate Marquis Crème Fraiche Passionfruit Tipsy Cake Soaked in Organic Welsh Rum Brown Butter Ice Cream (for two to share) British Cheeses Chutney Sourdough Crackers