



AT KINGSTON COUNTRY
COURTYARD

to begin

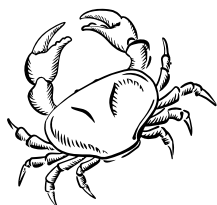
Asparagus - 7.50
duck egg, pancetta and Hollandaise

Crab and avocado tian - 7.50
wild nettle mousse, lemon vinaigrette

Moules mariniere - 7.50 / 14.00
chef's bread

Daily soup - 6.50
chef's bread and butter (v)

Roasted Provencal vegetable terrine - 6.50
thyme bread, tomato 'butter' (v)



from the grill

All grill items are served with a roasted field mushroom, plum tomato, chips and cooking liquor

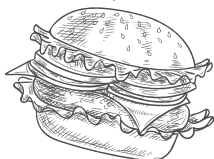
10oz rump steak - 21.50

8oz chicken supreme - 18.50

Pork chop, on the bone - 21.50
marinated in garlic, paprika and white wine

KCC Burger - 16.50
with cheese on a brioche bun, fries, coleslaw, relish

Cauliflower steak - 17.50
with hazelnut vinaigrette



Cabbage Steak - 17.50
with hazelnut vinaigrette

Spiced Plantain - 17.50

main event

Duo of Spring lamb - 21.50
potato rosti, parsley root, heirloom carrots, wild garlic, lamb jus

Locally caught Catch of the day - 17.50
buttered Ratte potatoes, panache of spring vegetables, sauce Meuniere

Pappardelle - 17.50
pine nuts, ricotta, lightly pickled mushrooms, watercress, hemp seed vinaigrette (v)

Heirloom tomato salad - 15.50
mozzarella, pesto, fennel crisps (v)

sides - £3.50

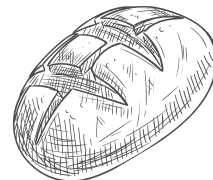
Paprika fries

Dirty fries

Chef's bread and butters

Rocket and parmesan

Mixed salad



to finish

Warm chocolate tart - 7.50
crème fraiche, Grand Marnier jus

Lemon Bavarois - 7.50
raspberries, pastry disc

Crème Brulee - 7.50
poached rhubarb, ginger tuile

Selection of English cheeses - 12.50
red onion marmalade, biscuits and bread, grapes

Purbeck Ice Cream and sorbet - 6.50
with boudoir biscuits

