

# Kilworth House Hotel

## Sample Orangery Dinner Menu

**Homemade Bread served with Flavoured Whipped Butter**

### To Start

**Classic French Onion Soup with British Twist £9.50**

Classic Beef Stock Base, Baked with Brioche and Old Winchester Cheese

**Chicken Liver Parfait £10.95 (GF\*)**

Chicken Liver Parfait, Mandarin Jelly, Served with Grilled Sourdough Toast

**Smoked Trout and Horseradish Pate £12.50 (GF)**

Pickled White Radish and Cucumber, Spiced Beet Gel

**Black Pudding Hash £9.50 (GF)**

Served with Sous Vide Hen Egg, Garlic Hollandaise, Bacon & Chilli Jam, Pork Scratching

**Vegan Cauliflower Panna Cotta £8.50 (GF)**

Pickled Golden Raisins, Walnuts, Spiced Beet Gel, Crispy Tempeh, Lemon Infused Oil

### Main Course

**Slow and Low Braised Short Rib £28.50 (GF)**

Artichoke Puree, Sauteed Wild Mushroom and Kale with Confit Garlic, Bacon Crisp, Bordelaise Sauce, Green Oil

**Handmade in-house Pasta of the Day £24.50**

**Pork Osso Bucco £31.00 (DF)**

Carrots, Leeks and Savoy Cabbage Slow Cooked in a Pear Barley and Shallot Fricassee

**Catch of the Day £27.50 (GF)**

Pomme Anna, Winter Vegetables, Lovage Puree, Winter Tomatoes Velouté

**Pan Fried Beef Fillet Rossini £46.00**

48 days dry aged fillet of beef served on Brioche Tournedos, Sautéed Spinach, Pan-Seared Foie Gras, Truffled Mushroom Duxelles, Red Wine and Bone Marrow Jus

\*Foie Gras from UK sustainable sources and ethical feed

### Plant Based Options

**Caramelized Celeriac £19.50 (GF)**

Treacle Carrots, Wild Mushroom, Tarragon Velouté

**Slow Cooked Tagliatelle Ragu £24.50**

Smoked Isle of Wight Tomatoes, Basil Pangratatto, Plant Base Parmesan

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### **From the Grill**

*48 Days Dry Aged Steaks*

**8 oz Ribeye £37.00 (GF)**

**8 oz Sirloin £35.00 (GF)**

Accompanied with Slow Roasted Tomato, Sauté Mushrooms, Café de Paris Butter

### **Marmite Grilled Chicken £21.50 (GF)**

Pomme Anna, Red Pepper Romesco Sauce, Natural Jus

### **Sauces £3.95**

Bordelaise Jus or Peppercorn

### **Sides £4.95**

House Made Triple Cooked Chips or Truffled Chips  
Selection of Winter Vegetables Sautéed with Beurre Noisette

Pomme Anna

Seasonal Mix Leaf Salad

Pomme Puree + add on extra truffle

### **Dessert**

**Egg Custard Tart £9.00**

Rhubarb Sorbet

**Kilworth House Double Chocolate Fondant £9.00**

Kirsch Cherries, Madagascar Vanilla Clotted Cream

**Crème Brûlé £9.50 (GF\*)**

Caramelized Pain Perdu with Winter Spices  
*(can be adapted to accommodate plant-based diet)*

**Baron Bigot with winter Truffle £16.75**

British Lavender Honey, Lavash Bread

**Frozen Tonka Beans Parfait £14.00 (GF)**

Blackthorn Warm Consommé