**Kentisbury Signature Menu.**

**Starters**

**Coconut Breaded Chicken Fillets 9**

*Paprika, Spiced Chicken Fillets, Garnish, Chilli & Lime Mayo*

**Slow Cook Beetroot & Goats Cheese Mousse 9.5**

*Beetroot, Candied Walnuts, Crispy Herb Sponge, Courgette, Micro Salad*

**Grilled Wild Bass 10.5**

*Seared Scallop, Creamed Cabbage, Red Cabbage Gel, Citrus Chilli Garlic Herb Dressing, Micro Herbs*

**Camembert Sharer 16**

*Warm Bread, Onion Marmalade, Salted Butter, Herb Oil & Balsamic Dill*

**Tempura Battered Cajun Halloumi Fries 8.5**

*Mixed leaf Salad, Homemade Chilli Jam*

**Pressed Beef Shin 9.5**

*Carrot Puree, Onion Marmalade, Carrot Crisps, Pickled Shallot, Thyme, Garlic & Rosemary Croutons*

**Mains**

**16oz Chateaubriand Centre Cut Fillet For 2** **100**

*Creamy Mash, Seasonal Greens, Truffle Parmesan Fries, Peppercorn Sauce, & Red Wine Jus*

**Shin of Beef Suet Pudding**  **26**

*Carrot Puree, Cabbage Faggot, Carrot Crisps, Red Wine & Onion Jus*

**8oz Flat Iron Steak 24**

*Tomato & Pickled Vegetables Salad, Truffle Parmesan Fries, Tenderstem, Chimichurri*

**Venison Stew 25**

*Braised Venison, Chocolate, Herb Dumpling, Root Vegetables, Red Wine Jus, Warm Bread*

**Grilled Wild Bass Fillet 26**

*Baked Crushed Dill New Potatoes, Creamed Cabbage, Red Cabbage Gel, Minted Peas, Parmesan Crisp*

**Tempura Batted Tenderstem 24**

*Seasonal Greens, Sautéed Garlic new Potato, Pickled Vegetables, Candied Walnuts,*

**Pan Fried Chicken Breast 26**

*Garlic Creamed Mash, Tenderstem Broccoli, Savoy Cabbage, Root Vegetable Crisps, Jus*