



## BANNATYNE KINGSFORD PARK

### RESTAURANT MENU

#### Nibbles

Baked bread, oil and vinegar	£3.60
Red pepper and black olive tapenade, balsamic reduction, anchovy, basil, toast	£4.50
Olives, balsamic dressing	£3.60

#### Starters

Soup of the day, fresh baked bread	£6.50
Calamari, sour cream, lime, coriander, paprika, salt	£7.50
Warm goats cheese, cooked beetroot, honey, sesame, balsamic pearls, balsamic reduction	£7.50
Fried tofu, spiced cauliflower puree, spring onion, chilli, coriander (VE)	£7.00
Chargrilled tiger prawns, romesco sauce, lime, chicory, paprika, chervil	£8.50

#### Mains

Chorizo, smoked bacon and butterbean stew, herb infused polenta	£14.00
Braised beef, truffle and parmesan potato terrine, kale, red wine and beef sauce (£4 supp)	£17.50
Wild mushroom, wine and cream sauce tagliatelle, truffle oil, toasted hazelnut, parmesan	£14.00
Grilled sea bream, brown butter gnocchi, pickled cauliflower, charred cauliflower, lemon beurre blanc, watercress (£4 supp)	£17.50
Slow cooked aubergine, butter bean puree, burnt onion, tamarind sauce (VE)	£14.00

#### Grill

The kingsford burger, mayo, lettuce, tomato, cheese, bacon, red onion relish, Bretzel bun (£4 supp)	£17.00
8oz British rump steak, roast tomato, rocket and parmesan, rustic fries (£8 supp)	£22.00

#### Add your sauce:

Bearnaise, garlic and herb cream or red wine and beef

#### Warm Salads

Searred duck breast, watercress, radicchio, orange, hazelnut (£3 supp)	£16.00
Puy lentil, red pepper, tomato, cucumber, red onion, parsley (VE)	£14.00

#### Sandwiches £10.00

Multiseed, white or toasted panini (GFA)- salad garnish and rustic chips
Tuna, spring onion, black pepper, cucumber, lemon creme fraiche
Red pepper and black olive tapenade, salad tomato, balsamic reduction (VE)
Brie, smoked bacon, mango chutney
Cheddar and tomato chutney
Roast chicken, radicchio, romesco sauce

#### Desserts £8.00

Blackberry and apple crumble tart, raspberry coulis, vanilla ice cream
Poached baby pears, dark chocolate ganache, pistachio crumb, vanilla gel
Orange and anise bread pudding, cinnamon creme Anglaise, burnished orange, toasted almond soil
Salted caramel cheesecake, honeycomb, toffee sauce, coffee cream
Dark chocolate mousse, blueberries, strawberries, honeycomb (VE)

#### Side Orders £3.50

Rustic chips
Cheesy rustic chips - add 50p
Buttered kale
Herb infused polenta
Bearnaise sauce
Garlic and herb cream sauce
Red wine and beef sauce

GF = Gluten free | VE = Vegan | GFA = Gluten free available | VEA = Vegan alternative available

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen free. "Our suppliers and chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one".