

## GRAZING

Garlic & rosemary focaccia, sticky cranberry glaze. (V)	3.95
Marinated olives (V)	3.95
Crispy pig sticks, apple & cinnamon chutney dip.	4.25

## STARTERS

Potted duck & Armagnac parfait, blood orange cured fennel, crispy pancetta & endive salad, bacon jam, buttermilk scone.	7.75
Gower crab & cranberry crab cakes, creamy almond spinach, chili & coriander hollandaise.	8.20
Roasted butternut squash & cinnamon veloute, welsh rarebit crouton, shallot & sage jam. (V)	6.80
Bang bang cauliflower, radish, ginger & parsley salad, sweet chilli dip, chia seeds. (V) (Ve)	7.30
Caramelised onion tart, torched Cotswolds goats cheese. (V)	8.10

## MAIN COURSE

Hay smoked Glamorganshire turkey breast, confit leg bon bon, crispy roasties, cranberry glazed pigs in blankets, chorizo & sage stuffing, sticky red cabbage, roasted roots, rich turkey gravy.	15.90
12hr braised short-rib of Herefordshire beef, smoked horseradish & rosemary mash, caramelised shallot petals, shaved sprout & leek, rich Malbec jus.	16.30
Orange & cinnamon glazed duck breast, macaroni cheese, pancetta & parsley croquette, cauliflower cheese purée, wilted spinach.	17.25
Wild sea-bass, mustard crust, potato terrine, slow cooked bean stew finished with heaps of fresh parsley.	17.20
Roasted lentil, vegetable & nut roast, crispy roasties, date & sage stuffing, sticky red cabbage, roasted roots, gravy. (V)	13.90
Courgette, spelt and cumin fritters, courgette, parsley and cashew salad (Ve)	14.10

## SIDES - 2.50

Goose fat & rosemary gigantic Yorkshire puddings | Crispy roast potatoes | Roasted root vegetables | Cranberry glazed pigs in blankets.

## PUDDINGS

Rum glazed pineapple with pink peppercorns, pistachio, torched banana & passion fruit sorbet. (Ve)	6.95
Homemade custard tart, cinnamon pastry, poached rhubarb, ginger gel.	6.95
Dark chocolate & orange ganache, orange parfait & cocoa nib tuile, orange sorbet.	7.20
Selection of local cheese, baked crackers, frozen grapes & chefs chutney.	7.65

Restaurant  
**KINGSCOTE  
BARN**  
by Cleverchefs



## CHRISTMAS BURGER

Hand-pressed Herefordshire beef Pattie, BBQ pulled turkey, american cheese, pigs in blankets, cranberry mayo, little gem. In a brioche bun, Christmas slaw & skin on fries.

**FIFTEEN FIFTY**

## Afternoon CHRISTMAS TEA

Roast turkey, cranberry & cucumber slider.  
Mature cheddar, chutney bloomer.  
Egg & rocket mayonnaise wrap.  
Smoked salmon & cucumber pretzel roll.  
Bacon, leek & parmesan puff.  
Pulled turkey & chutney lattice.  
Egg nog pannacotta, Christmas pudding soil.  
Praline brownie  
Mini homemade battenburg  
Pot of tea pigs

**SIXTEEN POUNDS**  
Served between 12pm - 4pm

## BRUNCHFAST

Served from 11:00 - 15:00pm Daily

<b>THE FULL KITCHEN</b> - 2 rashers of dry aged bacon, 2 luxury sausages, free-range eggs, butter roasted mushrooms, plum tomato, Heinz baked beans, chunky sourdough, Netherend farm butter.	3.95
<b>YOGHURT BOWL</b> - Creamy local yoghurt topped with fresh berries, coulis, homemade granola & super seeds. (V)	3.95
<b>OUR EGGS</b> - Perfectly poached free-range eggs topped with velvety rich hollandaise sauce, toasted bottom oven baked muffins. (V)	4.25
<b>ADD CRISPY BACON +</b>	1.80
<b>ADD SMOKED SALMON +</b>	2.50

Please make your server aware of any food allergies or intolerance's you may have prior to ordering your food or drink.