



N I B B L E S

a little something to nibble... perfect with an aperitif

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Piper's Crisps Sea Salt / Sea Salt + Cider Vinegar / Chorizo / Sweet Chilli	1
Pig Twigs + Apple Sauce Salty crispy pig skins with homemade apple sauce	2
Pistachio Provenance Hint of saffron + citrus	2.5
Chilli Popcorn A pint of delicious light popcorn with a chilli hint	2.5
Scotch Egg Quail scotch egg + our version of Branston pickle	2.5
Sausage Roll Local pork and beautiful flaky pastry	2.5
Sourdough + Cod's Roe Homemade sourdough with lovely whipped smoked cod's roe	3
Crispy Chilli Squid Fresh coriander, spring onion in a roasted lemon + chilli mayo	5
Rock Oysters Porthilly oysters served with red wine vinegar shallots	2.5 each 12.95 for 6

Nibbles board for two Quail scotch egg, pig twigs, crispy squid, whitebait + sourdough with smoked cod's roe	15
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A P E R I T I F S

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Gin + Tonic Ask for a recommendation or see our full list of gins (+ 50p for Fever Tree Tonic)	from 4
Sloe Gin Negroni Sipsmith's Sloe Gin, Regal Rogue Rosso + Campari	6.5
Blood Orange Spritz Solerno Liqueur, Fino + Soda	5.5
Falernum Dark + Stormy Dark Matter rum with lime, Velvet Falernum + Ginger Beer	6.5
Regal Rogue Rosso + Ginger Beer Amazing Aussie Vermouth, perfect with ginger + orange	5.5
Tarquins Cornish Pastis Cornish take on a French classic aperitif	4
Something Fortified: Manzanilla/ Olorosso/ Madeira	from 3
Bloody Mary The Kenny Classic or opt for... Smoked Chase Vodka +50p/ Horseradish Vodka +50p / Oyster + £1 / Beef consommé + £1 / Pickle juice + 50p or the whole shebang	5.5 8

M E N U

a little something to start with

Chicken Liver Parfait Chutney + homemade sourdough toast	6
Brawn With piccalilli + cornichons	6
Heritage Squash Salad Warm salad with walnut + chicory	5.5
Fish Cakes Smoked haddock, salmon + cod - served with warm tartare sauce	6
Oxtail Braised onions + Yorkshire Pud - a take on French onion soup	6
Caesar Salad Anchovies + croutons (+ £1 for home-cured bacon)	6
Smoked Salmon From Chew Valley with pickled cucumber + capers	6

the main event

Kenny Burger With our burger sauce, chilli jam, cheese, coleslaw + of course chips	10
Fish + Chips Breaded plaice, crushed peas, tartare sauce + chips	12
H.E.C Honey glazed ham, free range eggs, pickles + chips	10
Celeriac Arancini Crispy risotto balls with mushroom, onion + truffle	13
Aubergine Tagine Aubergine + sweet potato tagine with lemon + coriander couscous	13
Onglet Rare onglet steak, roast tomato + mushroom, chips + peppercorn sauce	16
Pork Belly Pressed pork belly, parsnip + apple croquette, burnt apple puree	16
Lemon Sole Whole lemon sole with mussels + chorizo	15

+ don't forget to check out our specials board

extra bits

Buttered kale + sprout tops	3
Bashed curried turnip + swede	3
Buttered potatoes	3
Handcut chips	3

All our food is sourced locally + is organic where possible
Dishes may contain nuts, please inform our staff of any allergies
Dishes are subject to change based on local availability

AFTERS

room for something to finish?

+	Orange Pannacotta A creamy pannacotta + burnt orange caramel Try with Sparkling Moscato or Rhum Orange	6
	Sticky Toffee Pudding Sticky toffee sauce and homemade vanilla ice cream Try with Maury or Tawny Port	6
	Warm Treacle Tart Served with a creme fraîche sorbet + burnt apple Try with Passito or Plum Sake	6
	Dark Chocolate Torte With raspberry gel + sorbet Try with Raspberry Liqueur or Rhum Orange	6
	Blood Orange Sorbet Try with Solerno Blood Orange Liqueur	4
	Salted Caramel Ice Cream Try with Pedro Ximenez	4
	Local Cheese Selection, Chutney + Biscuits Bath Blue, Tunworth + Wookey Cave Aged Cheddar Try with Quince Liqueur or Ruby Port or Madeira	7.5

TEAS

lovely tea's from Bluebird Tea Co.

+	Black Great British Cuppa / Earl Grey Creme	2.5
	Rooibos Gingerbread Chai / Honey Bee Beautiful	2.5
	Yerba Mate Morning Kick	2.5
	Green Mojitea	2.5
	Fruit Strawberry Lemonade	2.5

COFFEE

a caffeine kick from Brian Wogan (double shot as standard)

Black Espresso / Americano	2
Milky Macciato / Latte / Cappuccino	2.5
Proper Hot Chocolate	3
+ Decaf / Soya Milk	.25
+ Jamesons / Tia Maria / Baileys / Rhum Orange / Amaretto	2.5
Espresso Martini	6.5