

# Coln Kitchen the at **Craven** Arms

## Small Plates

Sourdough Bread, Rapeseed Oil, 12yr Balsamic £3 (VE)

Carrot & Coriander Soup, Micro Coriander, Sourdough £6.50 (VE/GF available)

Gin Cured Salmon, Pickled Fennel, Micro Herbs, Crouton £8 (GF available)

Smoked Duck & Hazelnut Salad, Sun-Blushed Tomatoes, Balsamic Dressing £8 (GF)

Pistachio Parfait, Micro Herbs, Onion Marmalade, Pistachios, Toasted Sourdough £8 (VE)

Beetroot & Dill Arancini Balls, Beetroot Puree, Micro Herbs £7.50 (VE)

Smoked Mackerel Rillette, Pea Shoots, Croutons £8 (GF available)

## Big Plates

8oz Sirloin or Ribeye Steak, Chips, Confit Tomato, Rocket Salad (GF/DF) £23

Overnight Slow Cooked Lamb, Mashed Potato, Pea Puree, Roasted Roots, Red Wine Jus £23

Fillet of Seabass, Crushed Potatoes, Tenderstem, Sun-Blushed Tomatoes, Chilli, Almonds (GF) £19

Trout Fillet, Courgetti, Celeriac Puree, Charred Leeks, Dill Hollandaise (GF) £18

Wild Mushroom & Nut Loaf, Crushed Potatoes, Celeriac Puree, Leeks, Roasted Carrot (VE/GF) £15

Roasted Celeriac Steak, Beetroot Puree, Braised Red Cabbage, Tenderstem, Crispy Kale (VE/GF) £14

Sides £3.50

Chips   Braised Red Cabbage   Mixed Vegetables   Rocket & Sun-Blushed Tomato Salad

**Please Turn Over For Classics & Baguettes**

(VE) Vegan, (V) Vegetarian, (DF) Dairy Free, (GF) Gluten Free

## Coln Kitchen Classics

Local Ham, Legbar Eggs, Chips £12 (GF)

Monkfish Tail Scampi in a Basket, Chips, Tartare Sauce £13

Coln Kitchen Smoked Croquettes in a Basket, Chips, Onion Ketchup £11 (VE)

Coln Kitchen Fried Chicken in a Basket, Chips, Chipotle Ketchup (boneless) (GF available) £13

Boz Beef Burger, Brioche Bun, Cheese, Garnish, Chips, Spicy Tomato Relish £14

Spiced Butternut Squash Shortcrust Pie, Mashed Potato, Seasonal Vegetables £14 (VG)

Steak & Ale Shortcrust Pie, Mashed Potato, Seasonal Vegetables £15

"Fish & Chips", Battered Haddock, Crushed Peas, Chips, Tartare Sauce £15

## Sourdough Baguettes, Slaw, Rocket £7

Smoked Salmon, Cream Cheese      Local Ham, Brie, Cranberry

Hereford Hop Cheddar, Pear Chutney

## Coln Kitchen Ethos

Here at Coln Kitchen we are inspired by using locally sourced ingredients where possible & focusing on sustainability, traceability & the seasons.

We have chosen the name Coln Kitchen @ the Craven Arms as the origin of the River Coln is in Brockhampton, This idea stems from our ethos about tracing produce back to the source

Our menu descriptions do not include all ingredients – if you have a food allergy or intolerance, please speak to a member of staff before ordering. Full Allergen information is available.

If Gluten Free please state as we use different equipment to prepare & cook to avoid contamination.

Please Note, a discretionary 12.5% service charge will be added to the bill, 10% will be split between the staff & 2.5% covers extra cost incurred by Covid-19