



Kilnwick Percy

— RESORT —

Evening Menu

Nibbles

3 for £6 or £2.50 each

Sage pork scratchings | Yorkshire crisps | Marinated feta cheese & olives | Wasabi peas | Parmesan cheese sticks | Vegetable crisps

Bread

£3.50 each

Selection of warm mini tin loaves served with flavoured butter, Balsamic & Olive Oil

Starters

Homemade Soup of the Day £4.95

Served with warm mini tin loaf

Homemade Scotch Egg £5.95

Apple & Black Pudding salad, homemade salad cream

Goats Cheese & Beetroot Melts (V)(GF) £6.50

With apple & celery, toasted walnut beetroot glaze

Chicken & Mushroom Terrine (GF) £6.50

Wrapped in Parma ham, asparagus spears & finished with truffle oil

Peppered Rump Steak Salad £7.50

Served with red onion preserve, thyme fritter

Pan Fried Button Mushrooms £6.50

In a garlic & rosemary sauce with a charred ciabatta crouton

Smoked Salmon & Dill Mousse £5.95

Served with pickled spring vegetables, oat cake, dill oil

Spiced Whitby Crab Cake £6.50

Served with micro leaf salad, tomato compote, basil oil

Spiced King Prawns (GF) £7.50

Served in Ras Al herb spices, guacamole puree, pomegranate & radish salad

Mains

Beer Battered Haddock £12.25

Served with chunky chips, minted peas & tartar sauce

KP Pie of the Day £12.99

Served with champ & seasonal vegetables

Lamb Massaman Curry £13.95

Served in a crispy tortilla shell with basmati rice and bok choy

Crispy Skinned Stone Bass (GF) £15.75

With sautéed new potatoes, spring vegetables & steamed clams

Wild Mushroom Risotto Cake (V) £11.95

With truffled asparagus, spring greens & tarragon cream sauce

Roast Pork Fillet £16.25

Sage Pommes Anna, confit belly pork press & sage jus

Braised Yorkshire Beef Blade (GF) £16.75

Celeriac & potato dauphinoise, garlic savoy, Bourguignon Sauce

Roast Pork Loin Steak £14.95

With smoked Applewood & sage crust, sage Parmentier, Cider Cream sauce

Baked Fillet of Salmon, Tomato & Basil Tart £17.50

Chard Provençal vegetables & red pesto

Tarragon Roast Chicken Breast £13.95

With wild mushroom risotto cake, broad bean & tarragon cream sauce

Confit Gressingham Duck Leg & Ginger Spring Roll £13.95

With Curried Noodles and Laksa sauce

The Chargrill

All served with a watercress salad, field mushrooms, grilled tomato and chunky chips

10oz Sirloin £19.95

8oz Ribeye £18.95

6oz Rump £15.95

Pork Loin £14.95

Mixed Grill £24.95

With 6oz rump steak, 4oz gammon steak, sausage, 4oz chicken breast & fried egg

8oz Gammon & Egg £13.50

Served with chunky chips & garden peas

Side Orders

£2.50 each

Homemade chips | Fries | Peppercorn sauce | Seasonal vegetables | Onion rings | Mixed dressed salad | Minted new potatoes | Butter Champ

Please inform your server of any special dietary requirements or food allergies.

Whilst every effort is made to adhere to all dietary needs, our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients e.g. nuts and shellfish



Kilnwick Percy

— RESORT —

Desserts

Warm Pistachio Cake £5.95
With cherry ice cream

Coffee Cup Crème Brulee £5.95
With brown & white chocolate sugar cubes

Strawberry Parfait £5.95
With spiced granola and yoghurt sorbet

Chocolate Fondant £5.95
White chocolate sauce

Sticky Toffee Pudding £5.95
With a caramel sauce & honeycomb ice cream

Lemon Posset and Raspberry Jelly £5.95
With vanilla sable biscuit

Selection of Homemade Ice Cream £3.50

Selection of Yorkshire Cheese & Biscuits £8.50
Served with house chutney, celery & grapes

Coffees

Latte £2.65
Double espresso, steamed milk

Cappuccino £2.65
Espresso, foamed milk

Espresso £1.75
A strong shot

Macchiato £1.90
Double espresso, a little foamed milk

Americano £1.90
Espresso, hot water

Mocha £2.85
Espresso, chocolate, steamed milk

Hot Chocolate £2.25
Chocolate, steamed milk

Liqueurs

**Americano Coffee with a choice
of liqueur** £4.20
Choose from Amaretto, Baileys,
house Brandy, Whisky or Rum,
finished with cream

Teas

Pot of tea for 1 £1.75
Pot of tea for 2 £3.15

Herbal teas £1.80
Taylors of Harrogate – English Breakfast,
Green Tea, Earl Grey, Organic Chamomile,
Raspberry & Vanilla Organic Peppermint

Please inform your server of any special dietary requirements or food allergies.

Whilst every effort is made to adhere to all dietary needs, our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients e.g. nuts and shellfish