KELYRA

Dinner

Served in the dining room and under the pergola.

Snacks

Warm bread and cultured butter (v) 5
Baked in the house, with flaky salt.

Crisp potatoes (v) 7
Roasted garlic mayonnaise.

Smoked trout pâté 9
Pickled cucumber, toast.

Starters

Scallops 19
Cauliflower, golden raisins, hazelnut butter.

Beef tartare 18
Egg yolk, shallot, toasted sourdough.

Heritage tomatoes (v) 14
Fresh cheese, basil, aged vinegar.

Roasted squash soup (v) 12
Sage, toasted seeds.

Sides

Green salad (v) 6
Soft herbs, mustard dressing.

Roasted carrots (v) 6
Honey, thyme.

Chips (v) 5
Rosemary salt.

Mains

Fish of the day 32
Mussels, fennel, white wine butter.

Duck breast 34
Cherries, celeriac, duck jus.

Lamb rump 36
Slow-cooked shoulder, peas, mint.

Beef sirloin 38
Bone marrow butter, watercress, chips.

Wild mushrooms and barley (v) 26
Aged cheese, herbs, crisp shallots.

Desserts

Chocolate fondant (v) 12
Salted caramel, crème fraîche.

Poached pear (v) 11
Vanilla, almond crumble.

Three cheeses 14
Honeycomb, crackers, quince.

Sorbet (v) 8
Two scoops, churned in the kitchen.

(v) vegetarian
Please tell your server about any allergies or dietary needs before you order.

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