



Kenton Park Estate Menu

In our kitchen, every dish is prepared fresh to order, using ingredients sourced with care and cooked with genuine passion. We want every plate to feel vibrant, seasonal and full of flavour.

To help us serve you at your best, please let your server know about any dietary requirements or allergies before ordering. We're always happy to guide you through the menu or suggest suitable alternatives.

An optional service charge of 12.5% will be added to your bill. This goes directly toward supporting our team and maintaining the level of service we aim to deliver. Let us know if you wish for us to remove it.

Please note we are a smoke and vape free venue across the entire Estate.
We appreciate your understanding!



Bar Snacks and Deli Platters

Pitted Mixed Olives Marinated in Extra Virgin Olive
Oil (GF, VG) £8

Today's Artisan Bread with Balsamic Vinegar de
Modena & Extra Virgin Olive Oil (VG) £8

Confit Heritage Tomato, Garlic, Basil & Olive
Crostini (VG) £7

Aubergine Caviar Crostini (VG) £7

**Motley Cru Deli Feast Platter (min. 2 people) ~~£31.50~~
per person**

Our Famous Platter of Artisan Cheeses, Charcuterie,
Savoury Pastries, Tomatoes, Olives, Grapes, Fruit,
Crackers & Chutney (Vegetarian and GF Version
Available).



Main Menu

Starters

- Crab & Amber Smoked Prawn Thermidor with Kenton Park Estate's Sparkling Wine £13
Estate Pumpkin, Forest Mushrooms, Rainbow Beetroot & Wilted Cavolo Nero (VG, GF) £12
Tiger Milk Salcombe Scallop Carpaccio (GF, DF) £12
Estate Autumn Terrine (Duck, Pork, Chicken) with Hedgerow Berries, Endive & Crostini (GFA) £13
'Overnight' Crispy Free Range Pork Belly with Kenton Park Estate Greengage Plum Sauce (GF, DF)

£11

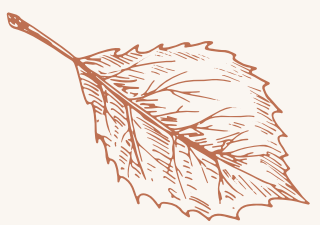
Mains

- 700g Chateaubriand (Serves 2) with Pumpkin & Potato Dauphinoise, Bone Marrow, Root Vegetables, Estate Pinot Noir Grape Jus (GF) £84 (min. 30 minute wait)
Exe Estuary Mussels, Prawn & Monkfish Chowder with Medieval Barley & Vine Leaf Bread £31
Venison Wellington with Pumpkin & Potato Dauphinoise, Root Vegetables, Estate Pinot Noir Grape Jus £35 (min. 30 minute wait)
Off the Boat - Today's Fish Special (GF) £31
Autumn Squash & Woodland Mushroom Quinoa, Smoked Chestnuts, Foraged Herbs (VG, GF) £28
Devonshire Lamb & Venison Rosemary Burger with Smoked Chipotle Bacon & Onion Jam, Homemade Chips £24
100z Spiral Cut Rump Fillet, Marinated for 24 hrs in Parsley & Garlic, Bone Marrow, Homemade Chips & Crushed Peppercorn Sauce (GFA) £36
Wild Herb Marinated Chicken Suprême with Celeriac, Forest Mushrooms, Pumpkin & Aubergine Caviar (GF, DF) £24



Sides

- Homemade Chips (VG) £5
Roasted Root Vegetables (VG, GF) £6
Buttered Estate Greens (VGA, GF) £5
Parmesan & Truffle Homemade Chips £6.50
Estate Autumn Salad, Sherry Vinegar Dressing (VG, GF) £6
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Desserts & Cheese

Elderflower Poached Pear, Vanilla Rice Pudding
& Almond Crumble (GFA, VGA) £10

Dark Chocolate & Cointreau Tartlet with the
Estate's
own Honey Whipped Mascarpone & Charred
Orange £11

Autumn Raspberry Cranachan with Whiskey &
Toasted Oats £10



Harvest Cheeseboard - a selection of our favourite
Local Artisan Cheeses
with Quince, Walnut Crostini & Pickled Beetroot.
£15

Why not add a glass of port!

