

- SAMPLE MENU ONLY -

Our menus are subject to regular changes as we only use the freshest seasonal ingredients, and source them as locally as possible.

Test Kitchen adapt the menu each day based on the produce available.

You'll be served a selection of our current menu, for the table to share.

PATCH



...Includes a welcome glass of fizz for each guest

Bites

Test Kitchen fried chicken, spiced aioli

Sourdough pizza fritta, pear, thyme, Cashel blue cheese & chilli honey (v)

Beetroot & roasted garlic houmous, chilli oil & yeast extract, ciabatta (pb)

Plates

Roast chicken supreme, fricassée of chorizo, kale & peas (gf)

Blue cheese & honey glazed Chantenay carrots, blue cheese & pumpkin seed crumble (v)

Miso cream sauce, pickled mushrooms, soy cured hens egg yolk, crispy shallots (v)

Sliced Somerset beef rump served medium-rare, sauce Foyot (gf)

Charred hispi, tempura kale scraps, porcini purée, salsa verde (pb)

Jerusalem artichokes, mature cheddar cheese sauce (v)

Sides

Toasted ciabatta (pb)

Twice-cooked skin-on fries (gf, pb)

Castelfranco & Butterhead leaves, wholegrain mustard & honey dressing (pb, gf)

.... all served to share, across the table



Our kitchen is not allergen free, please speak to your server;

n - contains nuts // v - vegetarian // pb - plant-based // gf - gluten-free

A discretionary 12.5% service charge will be added to your bill