

MERCURE

HOTEL


SHEFFIELD KENWOOD HALL
HOTEL & SPA



menu

SERVED THROUGHOUT THE DAY
12PM - 10PM

SMALL PLATES

SELECTION OF BREADS	6.50
olive oil and balsamic vinaigrette	
SOUP OF THE DAY	7.50
rustic bread	
FALAFEL (V) (VE) (GF)	6.50
artichoke puree, pickled shallot and pea shoots	
NACHOS	SMALL - 8.00 LARGE - 14.00
cheese, sour cream, sweet chilli, guacamole	
PICKLED BEETROOT (V) (VE) (GF)	7.50
scorched orange, fennel, raspberry pearls and sweet vinaigrette	
HAM HOCK TERRINE	7.50
sourdough shard, spring onion, pea shoot salad and apple puree	
OLIVES (V) (VE) (GF)	4.50

SANDWICHES

all sandwiches are served with a side salad and crisps and can be made gluten free (GF)

TRADITIONAL HAM AND ENGLISH MUSTARD		8.50
SMOKED SALMON		10.95
cream cheese and sliced cucumber		
CROQUE MONSIEUR		8.95
toasted in garlic butter, topped with béchamel sauce		
SLICED AVOCADO OPEN BAGEL (V) (VE)		8.95
diced pepper, pea shoots		
CHEESE AND RED ONION CHUTNEY (V)		8.50
CHICKEN TRIPLE STACKED CLUB		10.95
fried egg, streaky bacon, baby gem lettuce, slice tomato and mayonnaise		
EGG MAYONNAISE (V)		8.50

PIZZAS

MEAT FEAST	16.50
pepperoni, Parma ham, salami	
MARGHERITA (V)	12.95
VEGETARIAN (V)	15.50
sliced peppers, sweetcorn, red onion, mushroom, spinach	
PEPPERONI	15.50
GOATS CHEESE (V)	15.50
onion chutney, spinach	

MAINS

KENWOOD HOUSE BURGER	18.95
brioche bun, double stacked beef burger, streaky bacon, American-styled cheese, fried egg, bacon jam, chunky chips	
CRISPY PORK BELLY (GF)	21.50
bougalière potatoes, pan-fried green beans	
HERB CRUSTED SALMON FILLET (GF)	22.50
shellfish risotto, crab chowder	
SPINACH AND RICOTTA TORTELLINI (V)	16.50
mascarpone Napoli sauce	
FLAT IRON STEAK	24.95
chunky chips, garlic mushroom, onion rings, side salad	
SOUTHERN FRIED CHICKEN BURGER	16.95
brioche bun, baconaise, American-styled cheese, baby gem lettuce, tomato, dill pickle, chunky chips	
MOVING MOUNTAIN BURGER (V) (VE)	16.95
vegan patty, grilled pepper, crispy onion, vegan cheese, chunky chips	
FISH AND CHIPS	17.95
chunky chips, mint and dill crushed peas, tartare sauce, grilled lemon	

SIDES

GARDEN SALAD (V) (VE) (GF)	3.50
ONION RINGS (V) (VE)	4.00
CHUNKY CHIPS (V) (VE) (GF)	4.00
SWEET POTATO FRIES (V) (VE) (GF)	4.25
HALLOUMI FRIES (V)	4.95
MASH POTATO (V) (GF)	4.00
BÉARNAISE SAUCE (V) (GF)	3.50
PEPPERCORN SAUCE (V) (GF)	3.50

AFTERS

SALTED CARAMEL BROWNIE (V) (GF)	8.50
raspberry sorbet, chocolate soil	
SELECTION OF YORKSHIRE CHEESE (V)	11.50
three Yorkshire cheeses, celery, spiced apple chutney, crackers	
LEMON CHEESECAKE (V) (VE)	8.50
Judes vegan coconut ice cream	
APPLE AND RASPBERRY CRUMBLE (V)	8.50
a choice of warm custard or vanilla ice cream	

SWEET TREATS

CAKE OF THE DAY	4.95
SCONE	4.50
clotted cream, strawberry jam	
AFTERNOON TEA FOR ONE	18.50
selection of finger sandwiches: ham, dijon mayo smoked salmon and cream cheese cucumber and dill egg mayo and watercress selection of cakes scones with clotted cream and butter (V) (VE) (GF) available upon request	

Some dishes may contain nuts or traces of nuts. Please ask your food service team member for details if you have any specific dietary requirements or allergies. Dishes marked with (V) are suitable for vegetarians, (VG) for Vegan and (GF) Gluten Free. We try to purchase from local suppliers wherever possible but cannot guarantee this due to availability of produce. All prices are inclusive of VAT at the current rate. Service charges are not included in the prices and are left to your discretion.