

KÖD



GROUP MENUS



TASTER MENU

£49

Starter

Beef carpaccio

Thinly sliced prime British beef with a pepper crust, aged parmesan cheese, crispy croutons, pearl onion shells pickled in red wine, rocket salad, & browned butter cream. (MU,E, M,W)

Homemade bread

with tarragon & mustard mayo, sea salt

Main

Roast – Tri-Tip – Australian – Grass-fed

Rosemary, sea salt & KöD's pepper blend (M)

Buffalo Wings

Juicy, golden & with just the right kick (W, E, M)

Sides - Unlimited

Steak chips à la KöD

Crispy steak chips with fresh thyme & sea salt

Honey Glazed Carrots

Honey Glazed chantennay carrots, garlic yoghurt, feta cheese, honey & mustard glaze. (M,MU)

Caesar salad

With romaine and radicchio lettuce, caesar dressing, crispy croutons, & aged parmesan cheese. (M,E,W)

Sauces - Unlimited

Signature sauce – Port Glaze (M, SD, S)

Homemade Bearnaise (SD, S)

CLASSIC MENU

£59

Starter

Beef carpaccio

Thinly sliced prime British beef with a pepper crust, aged parmesan cheese, crispy croutons, pearl onion shells pickled in red wine, rocket salad, & browned butter cream. (MU,E, M,W)

Homemade bread

with tarragon & mustard mayo, sea salt

Main

Roast – Tri-Tip – Australian – Grass-fed

Rosemary, sea salt & KöD's pepper blend (M)

Buffalo Wings

Juicy, golden & with just the right kick (W, E, M)

Sides - Unlimited

Steak chips à la KöD

Crispy steak chips with fresh thyme & sea salt

Honey Glazed Carrots

Honey Glazed chantennay carrots, garlic yoghurt, feta cheese, honey & mustard glaze. (M,MU)

Caesar salad

With romaine and radicchio lettuce, caesar dressing, crispy croutons, & aged parmesan cheese. (M,E,W)

Sauces - Unlimited

Signature sauce – Port Glaze (M, SD, S)

Homemade Bearnaise (SD, S)

Dessert

Dark chocolate cake & burnt white chocolate

Dark chocolate cake served with burnt white chocolate, cherry crumble, sweet cherry coulis, & vanilla ice cream.

(M, E, W, N, S)

ALL-IN MENU

£84

Starter

Garlic prawns & Tabasco dip

Garlic and chilli marinated king prawns, tomato oregano, feta & rosemary focaccia.

Homemade bread

with tarragon & mustard mayo, sea salt

Entrée

Beef carpaccio

Thinly sliced prime British beef with a pepper crust, aged parmesan cheese, crispy croutons, pearl onion shells pickled in red wine, rocket salad, & browned butter cream. (MU,E, M,W)

Main

Australian Ribeye

Corn-fed, MB3 Black Angus, minimum 35-day aged (M)

United Kingdom Sirloin

Grass-fed, Hereford & Angus, aged in Himalayan salt (M)

Buffalo Wings

Juicy, golden & with just the right kick (W, E, M)

Sides - Unlimited

Steak chips à la KöD

Crispy steak chips with fresh thyme & sea salt

Honey Glazed Carrots

Honey Glazed chantennay carrots, garlic yoghurt, feta cheese, honey & mustard glaze. (M,MU)

Caesar salad

With romaine and radicchio lettuce, caesar dressing, crispy croutons, & aged parmesan cheese. (M,E,W)

Sauces - Unlimited

Signature sauce – Port Glaze (M, SD, S)

Homemade Bearnaise (SD, S)

Dessert

Dark chocolate cake & burnt white chocolate

Dark chocolate cake served with burnt white chocolate, cherry crumble, sweet cherry coulis, & vanilla ice cream. (M, E, W, N, S)

CHRISTMAS TASTER MENU

£60

Starter

Beef carpaccio

Thinly sliced prime British beef with a pepper crust, aged parmesan cheese, crispy croutons, pearl onion shells pickled in red wine, rocket salad, & browned butter cream. (MU,E, M,W)

Homemade bread

with tarragon & mustard mayo, sea salt

Main

Roast – Tri-Tip – Australian – Grass-fed

Rosemary, sea salt & KÖD's pepper blend (M)

Slow-cooked pork belly

Slow-cooked pork belly with berries & rosemary

Sides - Unlimited

Steak chips à la KÖD

Crispy steak chips with fresh thyme & sea salt

Honey glazed carrots

Carrots glazed with honey & whole grain mustard glaze (MU,M)

Braised red cabbage

with port wine, cinnamon, orange, brown sugar & a splash of red wine vinegar (SD,M)

Caesar salad

With romaine and radicchio lettuce, caesar dressing, crispy croutons, & aged parmesan cheese. (M,E,W)

Sauces - Unlimited

Signature sauce – Port Glaze (M, SD, S)

Madagascar pepper (M,SD,CE,S)

CHRISTMAS CLASSIC MENU

£70

Starter

Beef carpaccio

Thinly sliced prime British beef with a pepper crust, aged parmesan cheese, crispy croutons, pearl onion shells pickled in red wine, rocket salad, & browned butter cream. (MU,E, M,W)

Homemade bread

with tarragon & mustard mayo, sea salt

Main

Roast – Tri-Tip – Australian – Grass-fed

Rosemary, sea salt & KöD's pepper blend (M)

Slow-cooked pork belly

Slow-cooked pork belly with berries & rosemary

Sides - Unlimited

Steak chips à la KöD

Crispy steak chips with fresh thyme & sea salt

Honey glazed carrots

Carrots glazed with honey & whole grain mustard glaze (MU,M)

Braised red cabbage

with port wine, cinnamon, orange, brown sugar & a splash of red wine vinegar (SD,M)

Caesar salad

With romaine and radicchio lettuce, caesar dressing, crispy croutons, & aged parmesan cheese. (M,E,W)

Sauces - Unlimited

Signature sauce – Port Glaze (M, SD, S)

Madagascar pepper (M,SD,CE,S)

Dessert

Danish "RØD GRØD MED FLØDE"

Cream with winter berries & white chocolate sauce. Topped with crunchy crumble. A Danish delight and tongue twister (W,M,S)

CHRISTMAS EXCLUSIVE MENU

£85

Starter

Smoked salmon & avocado

Lightly-smoked salmon, avocado, sweet pickled cucumber, creme fraiche, capers, mustard & dill dressing (F, M, MU, CE, SD)

Homemade bread

with tarragon & mustard mayo, sea salt

Entrée

Beef carpaccio

Thinly sliced prime British beef with a pepper crust, aged parmesan cheese, crispy croutons, pearl onion shells pickled in red wine, rocket salad, & browned butter cream. (MU,E, M,W)

Main

Australian Ribeye

Corn-fed, MB3 Black Angus, minimum 35-day aged (M)

United Kingdom Sirloin

Grass-fed, Hereford & Angus, aged in Himalayan salt (M)

Slow-cooked pork belly

Slow-cooked pork belly with berries & rosemary

Sides - Unlimited

Steak chips à la KôD

Crispy steak chips with fresh thyme & sea salt

Honey Glazed Carrots

Carrots glazed with honey & whole grain mustard glaze (MU,M)

Braised red cabbage

with port wine, cinnamon, orange, brown sugar & a splash of red wine vinegar (SD,M)

Caesar salad

With romaine and radicchio lettuce, caesar dressing, crispy croutons, & aged parmesan cheese. (M,E,W)

Sauces - Unlimited

Signature sauce – Port Glaze (M, SD, S)

Madagascar pepper (M,SD,CE,S)

Dessert

Dark chocolate cake & burnt white chocolate

Dark chocolate cake served with burnt white chocolate, cherry crumble, sweet cherry coulis, & vanilla ice cream. (M, E, W, N, S)

ALTERNATIVE MENU

Starter

Pescatarian: Garlic and chilli marinated king prawns, tomato oregano, feta & rosemary focaccia.

Vegetarian: Classic creamy Italian burrata, served with roasted squash, crispy kale, toasted pine nuts, smoked chive emulsion, chilli & sage oil.

Vegan: Vegan cheese, served with fresh & pickled heritage tomatoes, fresh basil, toasted pine nuts & balsamic glaze

Main

Pescatarian: Pan-roasted salmon, baked tomatoes, green beans, capers & parsley

Vegetarian: Scandinavian 'meat' balls Plant based 'meat' balls with tomato, chilli, oregano & feta cheese.

Vegan: Scandinavian 'meat' balls Plant based 'meat' balls with tomato, chilli, oregano & vegan cheese.

Dessert

Vegan: Vegan Brownie

CANAPÉS AND BOWL FOOD

Canapés

Corn Ribs (V, VE) - £4

Miso, panko, smoked chipotle

Prawn Skewers - £4

Chili & garlic, horseradish & tabasco

Steak Tartare - £4

Smoked chive cream, Jerusalem Artichoke crisps

Danish mini 'Smørrebrød'

Steak tartare - £2.5

Smoked chive cream, Jerusalem artichoke

Smoked Salmon - £2.5

Avocado purée, mustard vinaigrette, dill crème fraîche

Baked tomatoes (V) - £2.5

Balsamic glaze, olives, pine nuts

KöD Tacos

Beef - £4.5

Braised tri-tip, avocado purée, mango salsa

Prawn - £4.5

Garlic marinated prawns, tomato salsa

Corn (V, VE) - £4.5

Toasted corn salsa, onion, coriander

KöD Sliders

Beef - £4.5

Beef patty, burger sauce, cheese, tomato

Chicken - £4.5

Breaded chicken, burger sauce, cheese, tomato

Mushroom (V, VE) - £4.5

Portobello mushroom, burger sauce, cheese, tomato

Bowls

Italian Burrata (V) - £8.5

Butternut squash, fried kale, pine nuts

Australian Sirloin - £8.5

Mashed potatoes, port glaze

Australian Tri-Tip - £8.5

Steak chips á la KöD, bearnaise sauce

Uruguayan Fillet - £9

Green beans, Madagascar peppercorn sauce