



— THE —
KYNNERSLEY ARMS
— *at Leighton* —



The Kynnersley Arms*a brief history*

The Kynnersley Arms is a Grade II listed building which houses snapshots of history dating back almost 1000 years.

The corn mill, located at the main entrance off the car park dates back to the Domesday Book and possibly earlier. Leighton is recorded in this survey, executed for William I of England (William the Conqueror) and completed in 1086, as a medium sized settlement with a population of 19 households, three taxable units of land, woodland and the mill.

Beneath the pub is the cellar, accessible from the side of the building, which houses the blowing arch of a 17th century, pre-industrial revolution blast furnace and water wheel. When the blast furnace was in use, the cellar would have also housed two huge bellows, powered by the water wheel and operated through an axle and counterweight system to open and close the bellows. This would provide a near constant supply of air to stoke the furnace, allowing the bellows to pump 2000 litres of air into the heart of the blast furnace on each rotation, ensuring the furnace was able to get hot enough to smelt the molten iron. Each smelting 'campaign' lasted for nine months, until the furnace would have to be shut down to be re-lined, due to the intense heat created, ready to start again each winter.

The seating area in the Kynnersley Arms is where the 'charging area' was located, the area above the furnace where coal was loaded to fuel the smelting process.

In the lower car park, against the back wall of the pub is the site where Channel 4's 'Time Team' excavated in 2001, hoping to unearth the blast furnace itself. Its remains were found, along with the casting area where the molten iron would have run into sand moulds, to create a variety of products during the furnace's operation.

During the 'Time Team' visit, they also uncovered the means of transporting the iron and forged products from the blast furnace around the country. A small 17th century bridge, built in brick by the furnace's owner in 1633 when he was allowed to build a road to transport the iron to the River Severn was also unearthed in the field adjacent to Kynnersley's car park. They also discovered accounts from the 17th and 18th centuries, detailing the destinations of the iron produced including sending pig iron to local forges for refining, casting domestic utensils on site for retail and wholesale purposes and during the Civil war ammunition was produced. From 1630 there are accounts of battery shot and 'Granadoes', a revolutionary form of a terror weapon, being more intensively forged during the height of the English Civil war. There is also documentation from 1644 regarding the transportation of ammunition including cannon balls, from the Kynnersley, across the River Severn to continue onto Worcester and then to Royalist forces in Oxford.

The Kynnersley Arms blast furnace is an early version of those fashioned by the renowned industrial revolutionist Abraham Darby. Just two miles away, in the heart of Ironbridge, Darby was the first and most famous of three generations as he took the concept of the blast furnace, like the one discovered in Leighton, and developed blast furnaces fuelled by coke rather than charcoal, thus making the process more sustainable as well allowing the furnaces themselves to be taller and larger.

All of this was made possible due to the landscape surrounding Leighton. The valley, which leads from the Wrekin and is interjected by man-made dams, provided a large catchment area for water and created a constant managed flow of water to the wheel. The water wheel, situated in the cellar is a later model than the original one that was associated with the blast furnace, and was used to power the corn mill in the 19th century.

ANTIPASTI ... *to start*

SOUP OF THE DAY *(v)*

market inspired ~ changes daily ~ £5

GARLIC MUSHROOMS *(v)*

toasted pinenut crust ~ £6

BREAD AND OIL *(v)*

olive oil ~ balsamic vinegar ~ £3

OLIVES *(v)*

marinated ~ olive oil ~ balsamic vinegar ~ £4

KING PRAWNS

chilli ~ roast pepper sauce ~ £7

WHITEBAIT

crusty bread ~ lemon ~ garlic mayonnaise ~ £6

FARMHOUSE COARSE PATE

flatbread ~ fruit chutney ~ £6



PASTA ... *choose your pasta and sauce*

Pasta...

SPAGHETTI ~ long fine strands

GNOCCHI ~ potato dumplings

TAGLIATELLE ~ long medium ribbons

GLUTEN FREE PENNE ~ wheat free pasta tubes

Sauce...

ARRABIATA (*v*)

tomato sauce ~ garlic ~ chillies ~ £8

BOLOGNESE

slow cooked beef and pork ~ red wine ~ garlic ~ oregano ~ tomatoes ~ £9

CARBONARA

smoked pancetta ~ parmesan ~ garlic ~ egg yolks ~ £9

CARNAVORA

chicken ~ bacon ~ mushrooms ~ garlic ~ cream ~ £10

FUNGHI (*v*)

wild mushrooms ~ garlic ~ herbs ~ cream ~ £9

FRUITTI DI MARE

king prawns ~ mussels ~ cockles ~ squid ~ sambuca cream ~ £13

PASTA AND RISOTTO ... *All served with dressed rocket and cherry tomato focaccia bread*

LASAGNE AL FORNO

meat ragu ~ pasta ~ white sauce ~ £9

CANNELONI (v)

spinach and ricotta ~ tomatoes ~ white sauce ~ mozzarella ~ £10

RISOTTO AL FUNGHI (v)

wild mushrooms ~ garlic ~ parmesan ~ £10

PIZZA TRADIZIONALE

MARGHERITA (v)

tomato ~ mozzarella ~ oregano ~ £9

PROSCUITTO E FUNGHI

parma ham ~ wild mushrooms ~ £11

STROMBOLI

Peperoni ~ fresh chillies ~ £11

FIorentina

spinach ~ free range egg ~ olives ~ mozzarella ~ £10

BOLOGNESA

traditional meat ragu ~ mozzarella ~ oregano ~ £11



OLD FAITHFULS

BEER BATTERED 10oz HADDOCK FILLET

hand cut chips ~ mushy peas ~ tartare ~ £11

THE KYNN FISH PIE

salmon ~ haddock ~ king prawns ~ creamy mash
smoked cheddar glaze ~ fresh peas ~ £13

STEAK, POTATO & GUINNESS PIE

hand cut chips ~ pickled red cabbage ~ £13

VEGETABLE BALTI *(v)*

onions ~ cauliflower ~ aubergine ~ courgette ~ mushrooms ~ carrots
peppers ~ rich Balti sauce ~ £12

PAN FRIED LIVER & BACON

roasted onions ~ rich gravy ~ creamy mash ~ seasonal vegetables ~ £12

SLOW ROAST PORK BELLY

black pudding mash ~ greens ~ apple sauce compote ~ sage jus ~ £13

PARKINSONS OF DONNINGTON TRIO OF SAUSAGES

creamy mash ~ grain mustard and onion confit gravy ~ £10



STEAKS FROM THE GRILL

Our local speciality butchers, Parkinson of Donnington, take the choicest cuts of steak and mature them a little longer to ensure extra tenderness and succulence

10oz SIRLOIN ~ £18

8oz FILLET ~ £22

8oz RUMP ~ £14

Cooked to your liking and with hand cut chips ~ tomato ~ mushrooms ~ watercress

Add a sauce...

Hot peppercorn

Garlic and herb butter

Gorgonzola cream

Grain mustard

all £2.50

THE KYNN BURGER

Hand crafted 8oz burger ~ smoked pancetta taleggio cheese ~ rocket ~ olive mayo ~ pesto ~ foccacia bun ~ sweet potato chips ~ fennel slaw ~ £11

SIDE ORDERS

HAND CUT CHIPS (v) ~ £3

GARLIC BREAD (v) ~ £3

GARLIC BREAD WITH MOZZARELLA (v) ~ £3.50

TOMATO SALAD ~ ROCKET ~ OLIVES ~ PARMESAN (v) ~ £4

SEASONAL VEGETABLES (v) ~ £3

BEER BATTERED ONION RINGS (v) ~ £3



YOUNG PERSONS MENU

FISH FINGERS ~ £5.00

chips ~ baked beans

SAUSAGE AND MASH ~ £5.00

gravy

PASTA BOLOGNESE ~ £5.00

PASTA CARBONARA ~ £5.00

MARGHERITA PIZZA ~ £5.00

7" tomato ~ mozzarella ~ oregano

SUNDAY CARVERY ~ £5.00

Only on a Sunday!



LIGHT BITES

Served Lunchtimes

SANDWICHES

...Served on fresh white or brown bread

...with dressed leaves ~ coleslaw ~ a few hand cut chips

FISH FINGER ~ traditional favourite ~ £6

CAJUN CHICKEN ~ chilli dressing ~ £6

HOT ROAST PORK ~ seasoning ~ apple sauce ~ £6

HEREFORD HOP CHEDDAR ~ plum tomato ~ pickle (v) ~ £5

HOME COOKED HAM ~ free range egg mayo ~ watercress ~ £6

SHROPSHIRE STEAK ~ fried onions ~ £9

**ALL OUR FOOD IS BRITISH AND SOURCED LOCALLY WHERE POSSIBLE,
AND ALL OUR MEAT IS FARM ASSURED**

All prices are inclusive of VAT at 20%. All dishes are subject to availability. Salad dressing contains mustard seeds.
All fish dishes may contain bones. *All stated weights are approximate and uncooked. (v) These dishes are suitable for vegetarians. Ice cream is not suitable for lactose intolerant persons. All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens.

OPENING TIMES

Sunday-Thursday: 12:00pm until 11:00pm

Friday-Saturday: 12:00pm until 12:00am

FOOD SERVICE

Monday-Friday 12.00pm until 2.30pm, 5.30pm until 9.00pm

Saturday 12.00pm until 9.00pm



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(01952) 510233

HAVE YOU TRIED THE DARTMOUTH ARMS?
Snowdon Road, Burnhill Green Albrighton,
Wolverhampton WV6 7HU

