

To Begin

Kinghams soup of the day
£6.95

Kinghams fish sausage made of prawns, haddock and salmon
served on dill potato puree and rich tomato jam
£8.95

Smooth chicken liver parfait infused with brandy
on piquant shallots and orange dressing with melba toast
£7.95

*Smoked haddock, leek and welsh rarebit tartlet
served with artichoke and smoked salmon salad*
£8.95

Pan fried king scallops on beef tomato and basil compote,
roasted garlic aioli and crispy pancetta
£11.95

Whipped goats cheese with saffron poached pear, oatmeal biscuits and toasted almonds
£8.95

Rabbit, thyme and shallot strudel
served with rhubarb purée and apple salad
£8.95

We try and source the best local ingredients from trusted farms.
Where possible our lamb is from Bonhurst Farm, Bramley. Our beef is from Dipple Farm, Burnside in
Scotland where the river Spey runs through the fields.
We buy fish daily from Billingsgate Market and direct from Brixham day boats.
We hand pick our crabs so please bear with us if you find a tiny piece of shell

To Follow

Prime scotch fillet steak served on a fricassée of girolle and field mushrooms with pearl barley,
glazed with sundried tomato and horseradish butter
£26.95

Breast of chicken filled with piquillo peppers,
feta cheese and black olives served on a bed
of slow cooked sticky red onions
£16.95

Gressingham duck breast carved on parsnip purée
with blackcurrant vinaigrette and parsnip crisps
£18.95

Shank of lamb, redcurrant glaze and parsley brioche crumbs
with roasted celeriac, shallots and sweet potatoes in rosemary oil
£19.95

Duo of pork
slow roasted belly with apple glaze and crispy crackling
fillet wrapped in smoked bacon with chilli pineapple salsa
£18.95

Portobello mushrooms stuffed with spiced paneer
and spinach with a chick pea crust,
on wild mushroom, pearl barley and pinenut risotto
£15.95

Side Dishes
see fish board for today's choices
£3.95

Fish specials change daily

To Finish

£7.95

Autumn crumble

Blackberry and apple crumble with bramble coulis
and vanilla ice cream

Chocolate fondant on walnut brownie
with orange scented anglaise

Classic sticky toffee pudding served with toffee bananas
and sage and banana ice cream

Lemon meringue pie

with a brandy snap filled with blueberry and mint fool

Hot black cherries infused with peach schnapps
served with cherry and almond parfait and a baby meringue

Sorbets - mango, blackcurrant or sorbet of the day
Ice cream - vanilla, chocolate or ice cream of the day
(All our ice cream and sorbet is made at Kinghams
using fresh eggs, cream, milk and pure fruits)

Selection of English farm cheese with grapes, apples and biscuits

Shropshire Blue

Similar to stilton cheese but with a subtle twist of adding annatto to the milk to give it an orange hue. The result is a soft textured, mellow, blue cheese with a glorious contrast of colours between the orange hue of the curd and the delicate blue veins

Dirty Vicar

A cross between a Caerphilly on the inside and a camembert on the outside. Unpasteurised, full-flavoured cheese with a slight mushroom aroma.

Waterloo Camembert

Only the English could make a camembert and call it Waterloo !!!

Waterloo is made by Village Maid Cheese, Berkshire. This is a mild, semi-soft Guernsey milk cheese with a buttery flavour, made using a wash curd method which dilutes the acidity to achieve a soft, gentle flavour

Coffee, Tea and Liqueurs

Organic cafetière coffee (decaf available) £2.95

Floater Coffee £3.95

Liqueur coffee £5.95

(Please ask for our options)

Selection of traditional and herbal teas £2.95

English Breakfast; Earl Grey; peppermint or fresh mint;
green tea; lemon and ginger; vanilla chai; spicy chai;
selection of fruit teas

Ports

Kinghams House Port

£4.95 by the glass

Quinta de la Rosa Tonnix 2009 Port

£30.50 half bottle

Berry's 2007 Bottled Crusted port

£49.50 by the bottle

Dessert Wine

Muscat de Beaumes de Venise 2011

£5.00, £28.95 half bottle

Pillitteri Carretto Vidal Ice Wine

£34.95 20cl

Courvoisier £4.00

Remy Martin £5.00

Selection of various Calvados,
Armagnac & other liqueurs from £4.00

Glass of house champagne £10.95

Kinghams Gift Vouchers are available to take home today. Please speak to a member of staff.

Fish Specials Sample Menu

Fillet of Cornish hake with a parsley tartare crust
served on a mushroom purée
£16.95

Roasted monkfish tail served with spiced king prawns,
mango and pinenut salsa
£23.95

Grilled Dover sole with lemon and lime butter
£25.95

Midweek Menu

We offer a starter and a main from our
A La Carte menu starting from
£18.95

Tuesday - Saturday Lunch
Tuesday to Thursday Dinner