

# Christmas 2017

## To Begin

Kinghams soup of the day  
£6.95

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

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

Pan fried king scallops on a squid ink fish risotto with  
crispy shallots and alfalfa sprouts  
£11.95

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

Balls of duck, duck liver and pork dipped in  
redcurrant and port glaze served with toasted brioche  
£8.95

Pan fried fillet of venison with chestnuts and apple  
served rare on a bed of shredded spinach leaves  
tossed in blackcurrant vinaigrette  
£10.95

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 though 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 on caramelised red onions  
with sundried tomato and stilton quenelle  
£26.95

Roast partridge served with cornbread and cranberry stuffing  
and a cranberry jus  
£18.95

Double lamb cutlet carved onto potted lamb shoulder  
with a minted crust served with white onion and rosemary purée  
£19.95

Duo of goose  
Confit of leg and roasted breast  
served with apple red cabbage and brown bread walnut sauce  
£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 and pearl barley risotto  
£15.95

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

**Fish specials change daily**

# Fish Specials Sample Menu

Steamed Brixham mussels  
with white wine, shallots, butter, lime and ginger

£8.95

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Fillets of monkfish with garlic king prawns  
on a bed of lemon scented fennel and a fish bisque

£22.95

Grilled dover sole with lemon and lime butter

£22.95

Fillet of hake on lemon and pickled ginger risotto  
served with pinenut, tomato, lime and avocado salsa

£18.95

# To Finish

£7.95

Kinghams Christmas pudding with brandy ice cream

Chocolate fondant on walnut brownie  
with orange scented anglaise

Blackberry and apple crumble with bramble coulis  
and vanilla 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

Kinghams almond crusted mince pies

Organic cafetière coffee (decaf available) £2.95

Floater Coffee £3.95

Liqueur coffee £6.95

(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.**

