

To Begin

Kinghams soup of the day
£6.95

Breast of goose smoked over oak chips
carved around a ball of papaya and melon, set on earl grey tea
shortbread and szechuan pepper dressing
£8.95

Pan fried braised octopus on smoked paprika purée
with crispy chorizo and shredded spinach
£8.95

Slow roasted strips of pork belly on spiced pear and celeriac salad
with wasabi, soy and ginger dressing
£8.95

King scallops served with spring vegetables, pea purée
and a squid ink tuille
£11.95

Marinated tuna with sesame seed dressing and avocado
served with seaweed tapioca crackers
£9.95

Fresh asparagus on basil and parmesan brioche
and saffron mayonnaise
£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 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

Free range corn fed poussin
marinated breast in lemon and thyme and leg rolled with apricots and
pistachio nuts served with preserved lemon and thyme sauce
£14.95

Pan fried calves liver on a sweet potato cake, crispy pancetta and
deep fried crispy sage leaves
£16.95

Fillet of venison carved onto lemon and tarragon quinoa
served with shiitake mushrooms, pink grapefruit and gin sauce
£24.95

Five spice duck breast carved onto spiced spring onions and
chinese cabbage, finished with crispy noodles and an orange glaze
£17.95

Prime rib steak on a bed of garlic field mushrooms served with slow
roasted plum tomatoes and fresh watercress quenelle
£20.95

Char grilled rump of Surrey lamb marinated in basil and garlic
served with a mozzarella and spring onion tartlet on red pepper coulis
£19.95

Pan fried spicy cashew nut, sun dried tomato and chick pea patties
served with tomato jam and garlic mushrooms
£14.95

Side Dishes £3.95

Today's fish choices - see board

Fish Specials Sample Menu

Steamed Brixham mussels
with white wine, shallots, butter, lime and ginger
£8.95

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

Chocolate and raspberry medley
chocolate and raspberry mousse with chocolate soil
Raspberry and vodka sorbet
chocolate brownie
Chocolate panna cotta

Caramelised apple sponge
poached toffee apples and custard

Honey poached apricots on sultana and apricot cake,
apricot sorbet and apricot crème fraiche

Lemon and lime tart with brown sugar meringue
and blackberry ice cream

Strawberry and almond parfait served on black pepper shortbread,
balsamic strawberries and strawberry coulis

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

Cornish yarg

Wrapped in nettles, made from cow's milk

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 £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

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 our team.