

To Begin

Kinghams soup of the day
£6.95

Pan fried lamb sweetbreads
on slow roasted pressed lamb shoulder, herb breadcrumbs,
beetroot crisps and minted cider jelly
£8.95

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

Summer salad of marinated artichokes, chargrilled peppers, pickled
shallots, feta cheese and crispy Bayonne ham
(Can be served without the ham for vegetarians)
£8.95

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

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

Fresh asparagus from Sondes place farm Westcott
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 buttered spinach, onion purée
served with white veal sausage
£17.95

Duo of pork
Slow roasted belly with cider vinegar braised shallots
Tenderloin wrapped in smoked bacon
with a warm Waldorf walnut salad
£17.95

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
£22.95

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

Strawberry medley

Strawberry mousse
Strawberry marshmallow
Strawberry ice cream
Strawberry meringue

Chocolate tower of chocolate delice on crunchy pecan and almond base whiskey salted caramel ice cream and chocolate sauce

Orange polenta cake with orange jelly,
blackcurrant mascarpone, blackcurrant snap and orange gel

Summer apricot and blueberry oat crumble
with apricot sorbet and apricot crème fraiche

Pina Colada parfait with coconut cream, ginger nut crumbs
and glazed pineapple

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, homemade chutney and biscuits

£8.95

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

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| 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.