

To Begin

Kinghams soup of the day
£6.95

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

Smoked chicken, Bayonne ham and orange terrine
served on heritage tomato salad with parsley oil
£8.95

Fresh Cornish mackerel prepared three ways;
ceviche with chilli, lime, radish and cucumber
poached in citrus stock and pomelo
smoked and creamed with horseradish
£8.95

Summer salad of marinated artichokes, char grilled peppers
sun dried tomatoes, pickled shallots, feta cheese
£8.95

King scallops pan fried, served with sweetcorn, tomato and lime salsa
with crispy pancetta and pea shoots
£11.95

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

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 guinea fowl
breast marinated in mango and chili
roulade of leg with pine nut and herbs
served with warm vegetable minted salad
£16.95

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 warm waldorf walnut salad
£17.95

Duck breast carved onto a bed of puy lentils and whole grain mustard
served with a wild mushroom and green peppercorn compote
£18.95

Prime scotch sirloin 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
with mozzarella and spring onion filo roll, on red pepper coulis
£19.95

Pan fried spicy cashew nut, sun dried tomato and chickpea pattie
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

Kinghams Banoffee

Warm banana bread topped with fresh banana and toffee sauce
served with banana mousse and crushed walnuts

Chocolate and raspberry torte with frozen raspberry crumbs,
served with vodka and raspberry sorbet

Vanilla and elderflower pannacotta
with strawberries macerated in basil
served in strawberry consommé, basil sorbet and mint gel

Blackberry and apple oat crumble
served with vanilla ice cream and blackberry gel

Apricot parfait with brandy soaked apricots
on mixed nut granola and apricot glaze

Sorbets - mango, blackcurrant or sorbet of the day
Ice cream - vanilla, chocolate or ice cream of the day
£5.95 one scoop £6.95 two scoops £7.95 three scoop

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

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.