

To Begin

Kinghams soup of the day
£6.95

Cannelloni of crab and prawn
served on a rich crab bisque and finished with caviar and prawns
£8.95

Pan fried chicken livers on white truffle oil mash
served with crispy fried leeks
£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

Whipped goats cheese with roasted figs, spiced pecan nuts
and lavender infused honey
£8.95

King scallops pan fried and served on chestnut mushroom purée
and sautéed girolles with shallots and parsley butter
£11.95

Pan fried breast of wild mallard duck
served with red wine poached pear
and orange scented pistachio crumbs
£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 chilli
and roulade of leg with pine nut and herbs
served with warm vegetable minted salad
£16.95

Pan fried loin of venison on onion squash purée,
oatmeal pancake with candied orange and red onion compote
finished with quince jelly
£24.95

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 stilton and celeriac mash
with roasted cherry tomatoes and crispy bacon
£22.95

Double lamb cutlet carved onto slow roasted lamb shoulder wrapped
in bayonne ham on white onion and rosemary purée
and minted redcurrant glaze
£20.95

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

To Finish

£7.95

Warm stem ginger and walnut sponge on white chocolate sauce
with crushed walnuts and vanilla ice cream

Chocolate and mint marquise dome
with chocolate and mint ice cream

Brown sugar and apple pannacotta,
toffee apples served with whiskey and apple sorbet

Blackberry and apple strudel
served with vanilla ice cream and blackberry coulis

Lemon meringue parfait with almond biscotti
and lemons curd

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

Bath Blue

Produced in Bath by Bath Soft Cheese Ltd. It is made using pasteurized cow's milk. This cheese has a creamy and smooth texture, and a strong and creamy flavour. Bath Blue received a Super Gold World Cheese Award in 2014 and has been judged as one of the best 62 cheeses in the world.

Mull of Kintyre

Scottish Cheddar produced by the Campbeltown Creamery. It is made using 100% Scottish cow's milk. This cheese had a firm texture and a nutty, sweet flavour. Mull of Kintyre has received many Gold awards over the years, it's most recent being, Best Vintage Cheddar in Show at the International Cheese Awards 2012.

Cerney Ash

Made in Cerney, Gloucestershire, this cheese is produced using unpasteurized goat's milk and is coated with an oak ash and sea salt mix. It has a fresh mild flavour which deepens as it matures becoming nuttier and a mousse like texture. Cerney Ash received Super Gold at the World Cheese Awards 2015 as the Best Goat Cheese

Coffee, Tea and Liqueurs

Organic cafetière coffee (decaf available) £2.95

Floater Coffee £3.95

Liqueur coffee £6.95

all served with brandy truffles

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.