

To Begin

Soup of the day
£6.95

Carpaccio of octopus on wilted lambs lettuce
smoked paprika and lemon
£8.95

Seared king scallops on sweetcorn puree
with tomato and lime salsa and crispy parsley
£11.95

Trio of lamb's bits:
sweetbreads and tomato jam
liver with onion
kidney with pea purée
£8.95

Pancetta wrapped pigeon breast
roasted aubergine and crispy fried greens with juniper dressing
£8.95

Marinated salmon sea salt and lime
served with cucumber spaghetti, poached quail egg and caviar
£9.85

Baked portabello mushroom and wild mushroom duxelle
with a crispy rice and parmesan crust
£8.95

To Follow

Duo of venison with botanicals of gin

Fillet marinated in bay and coriander served rare with angelica and orange glaze
slow braised venison and juniper cottage pie with coriander mash
£22.95

Pan fried calves liver on creamed savoy cabbage
served with bacon wrapped prunes and crispy sage
£17.95

Fillet steak and braised ox cheek sprinkled with a vegetable confetti
and finished with beetroot horseradish
£22.95

Risotto cake of piquillo pepper and spinach
with sautéed paneer cheese and chilli pineapple
£15.95

Corn fed organic chicken served in a leek and chicken broth
with saffron and sun dried tomato risotto
£16.95

Rump of Surrey lamb char grilled and served
on haggis and swede mash with roasted garlic purée
£20.95

Fish choices and side dishes please take a look at the board

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 through 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 Finish

Apple and toffee medley
Mini toffee apple pie
Hot toffee apple cake
Poached apple in toffee sauce
Clotted cream and apple ice cream

Black cherry and almond crumble served with vanilla ice cream

Chocolate, raisin and baileys bread and butter pudding
served with baileys ice cream and hot chocolate sauce

Blood orange parfait with cointreau soaked oranges
and an orange tuille

Spiced red wine poached pear
with pistachio nuts and pistachio ice cream

Sorbets - mango, blackcurrant or sorbet of the day
Ice cream - vanilla, chocolate or ice cream of the day

Selection of British farm cheese
with grapes, apples, homemade chutney and biscuits

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.

Rosary Ash

Produced in Salisbury, this cheese has a light, creamy flavour combined with a natural acidity. It has a mousse like texture and an edible ash rind.

Coffee, Tea and Liqueurs

Organic cafetière coffee (decaf available) £2.95

Floater Coffee £3.95

Liqueur coffee £6.95

all served with chocolate 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 2015

£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.