

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 lemon barley risotto, baby spinach
and a black sesame seed tuile
£11.95

Duck cannelloni in tarragon and orange broth
served with oak smoked duck breast
£8.95

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

Marinated salmon in 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

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

Trio of Surrey pork

Loin marinated in smoked paprika and lime, glazed with pomegranate mollasses
Strudel of pulled shoulder with red onion marmalade
Hock and black pudding fritter with spiced apple compote
£17.95

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

Organic guinea fowl marinated in coriander and orange
served on sweet potato and coconut purée
with chilli, mango and orange salsa
£18.95

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

To Finish

£7.95

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

Apricot and ginger almond crumble served with vanilla ice cream

Velouté of bitter sweet chocolate served on
a chocolate chip biscuit and white chocolate ice cream

Rhubarb and orange parfait
with roasted rhubarb and orange segments

Trio of aromatic pineapple
pineapple and star anise tart tartin
poached pineapple with rosemary and sugar glazed
pineapple and mint sorbet

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

£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.

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
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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.**