

To Begin

Soup of the day
£6.95

Confit of yellow fin tuna loin served medium rare,
poached in garlic infused olive oil and served on avocado, crispy
seaweed and crispy garlic with lemon and ginger dressing
£9.50

Seared king scallops served with whipped soy, soy beans, rocket
and a cuttlefish ink tuile
£11.95

Steak tartare
served the traditional way with egg yolk
and melba toast
£11.95

Rabbit and pork terrine filled with brandy soaked prunes,
pistachio nuts, wrapped in bacon
and served with gooseberry compote
£7.95

Sondes place farm asparagus prepared three ways
blanched ribbons with parmesan and truffle oil
wrapped in pancetta and roasted
mini asparagus tart with mascarpone and chives
£8.95

Soft shell crab pan fried in a crispy tempura batter
served with a chilli, lime, pineapple and cucumber salsa
£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 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 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

Gressingham duck breast with an elderflower glaze
with char grilled little gem, roasted shallots and watercress purée
£17.95

Prime scotch 10oz sirloin steak served with tomato trio;
tomato jam, slow roasted tomatoes and sundried tomato stilton butter
£24.95

Rump of English lamb carved onto a bed of ratatouille
with lovage, pine nut and caper salsa
£20.95

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 compote
£18.95

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

To Finish

£7.95

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

Lemon and raspberry medley;
lemon meringue pie
lemon and raspberry jelly
raspberry and mint sorbet

Strawberry parfait with warm balsamic strawberries, strawberry coulis
and strawberry powder dusted tuille

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

Charcoal Cheddar

Creamy Mature Cheddar with added charcoal giving it a gritty texture and black colour
made with pasteurised cow's milk

Norfolk White Lady

Soft brie, handmade with a mild and creamy flavour and rich finish
made with pasteurised ewe's milk

Suffolk Blue

Creamy, rich, lightly blue veined cheese with a soft and luxurious texture
made from pasteurised cow's milk

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.**