

To Begin

Kinghams soup of the day
£6.95

Trio of salmon
*home cured with cucumber spaghetti,
salmon fish cake with tomato jam
smoked salmon with dill sour cream*
£8.95

Seared tuna loin with black olive tapenade, soft quail's egg
and potato and green bean salad
£9.95

Pan fried scallops on spiced butternut squash purée
served with mini poppadoms and mango and coriander dressing
£10.95

Char grilled asparagus on mascarpone pancake
with heritage tomato and basil salad
£8.95

Roulade of smoked chicken, chorizo, bayonne ham and pistachio
on lamb's lettuce with grand marnier marinated melon balls
£8.95

Warm duck liver mousse served in a pastry tartlet with crispy onions
on mushroom and roasted garlic vinaigrette
£7.95

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.

To Follow

Whole corn fed spring chicken, semi boned and stuffed with leek, chive and cream cheese mousse on shallot and carrot velouté
£16.95

Prime scotch sirloin steak, char grilled and finished with slow roasted tomatoes, red onion, lovage, watercress purée and beef jus
£22.95

Pan fried calves liver with lemon and sage butter
on oyster mushrooms and crispy pancetta
£18.95

Slow roasted belly of pork on sweet potato puree
with black pudding and shallots, finished with apple glaze
£18.95

Chickpea, quinoa and aubergine fritter
served with avocado, tomato and lovage salsa
£15.95

Breast of Gressingham duck on a roulade of caramelised onions,
thyme and celeriac served with orange,
pomegranate and molasses compote
£18.95

Selection of seasonal vegetables and potatoes
£3.95
see fish board for our choice of vegetables

Fish specials change daily

To Finish

£7.95

Hot chocolate velouté
served with pistachio ice cream and sugar roasted almonds

Raspberry medley

raspberry parfait
raspberry jelly
lemon curd and raspberry shortbread
raspberry eton mess

Apricot and ginger crumble with stem ginger ice cream

Burnt orange cream served with poached rhubarb,
rhubarb gel and ginger tuille

Apple tarte tatin served with apple balls poached in mulled wine,
vanilla ice cream and apple crisps

Sorbets - mango, blackcurrant or sorbet of the day
Ice cream - vanilla, chocolate or ice cream of the day
(All our ice cream and sorbet is made at Kinghams
using fresh eggs, cream, milk and pure fruits)

Selection of English farm cheese with grapes, apples and biscuits

Norbury Blue

The cheese is made with vegetarian rennet and unpasteurised cow's milk.
A Roquefort type culture

Dirty Vicar

A cross between a Caerphilly on the inside and a camembert on the outside.
Unpasteurised, full-flavoured cheese with a slight mushroom aroma.

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

Both Norbury Blue and Dirty Vicar are made by Neil and Michaela Allan at
Norbury Park farm, situated within Norbury Park, Surrey. It is entirely handmade
and the only blue cheese made in the South of England with milk from a closed
herd of Friesian cows, fed on GM-free grass.

Coffee, Tea and Liqueurs

Organic cafetière coffee (decaf available) £2.95

Floater Coffee £3.95

Liqueur coffee £5.95

(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

Pillitteri Carretto Vidal Ice Wine

£34.95 20cl

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 staff.**

Fish Specials Sample Menu

Fillet of Cornish hake with a parsley tartare crust
served on a mushroom purée
£16.95

Roasted monkfish tail served with spiced king prawns,
mango and pinenut salsa
£23.95

Grilled Dover sole with lemon and lime butter
£25.95

Midweek Menu

We offer a starter and a main from our
A La Carte menu starting from
£18.95

Tuesday - Saturday Lunch
Tuesday to Thursday Dinner