

## To Begin

Smoked haddock, smoked eel, prawn, leek and salmon terrine  
with shaved fennel and chervil salad  
£9.95

Cornish crab and avocado wrapped in a smoked salmon parcel  
with avruga caviar and soft quail egg  
£10.95

Seared king scallops on sweetcorn puree  
with tomato and lime salsa and crispy parsley  
£10.95

Red wine poached pear served on stilton and walnut salad  
with rosemary and walnut biscuits  
£7.95

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

Smoked fillet steak on rocket leaves  
with baby capers, roasted garlic and sun dried tomato dressing  
£12.95

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.

## To Follow

Duo of Scottish beef:  
char grilled prime sirloin steak with beetroot horseradish  
braised ox cheek with a vegetable confetti  
£22.95

Roast corn fed spring chicken with thyme, celery and pecan stuffing  
with brown bread onion sauce and a light jus  
£16.95

Fillet of venison carved onto venison sausage  
with potato and parsnip mash and blackcurrant vinaigrette  
£22.95

Pork cooked three ways:  
slow roasted pulled pork shoulder with roasted apples and chestnuts  
char grilled loin with marsala wine sauce  
roasted fillet wrapped in bacon with chilli pineapple salsa  
crispy crackling  
18.95

Gressingham duck breast carved round a mushroom timbale  
with wild mushroom and tarragon jus  
£18.95

Celeriac, potato, red pepper and artichoke roulade  
on red onion, black olive and tomato ragout  
£15.95

**FISH BOARD CHANGES DAILY**  
**See daily board as menu changes regularly**

# To Finish

**£7.95**

Hot blackcurrant, apple and almond tart served with vanilla ice cream

Medley of chocolate desserts

hot chocolate fondant

warm walnut brownie

white chocolate chip ice cream

Irish coffee shot with chocolate foam

Sticky toffee pudding with pecan brittle  
with rum and date ice cream

Banana and sage parfait with brown sugar roasted banana

Char grilled pineapple served with passion fruit panna cotta  
and sichuan pepper tuille

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

Selection of English farm cheese with grapes, apples and biscuits

Sharpham Brie - produced by Sharpham Dairy in Devon. It is made using unpasteurised Jersey cow's milk. A soft, creamy cheese with a rich, buttery, smooth flavour.

Grandma Singleton's Strong Lancashire - produced in Lancashire by Singleton's Dairy using pasteurised cow's milk. Matured for about a year in order to create an intense strong flavour. A smooth, buttery texture.

Shropshire Blue - produced by Tuxford and Tebbutt in Leicestershire using pasteurised cow's milk. A yellow coloured cheese as a result of annatto which is added to the milk. Taste and texture of a typical blue cheese.

# 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.**