



Christmas menu 2016

To Begin

Smoked eel fillet served with horseradish pannacotta,
cucumber ribbons and tomato and dill dressing
£9.95

Potted duck with roasted wild mallard breast served pink
with apple, fig and juniper chutney and toasted brioche
£8.95

Seared king scallops on an onion squash purée,
toasted pumpkin seeds and chilli oil
£10.95

Spiced chestnut and parsnip soup with brandy cream
£6.95

Whipped gorgonzola with spiced pecan nuts, grapes,
poppy seed toasts and a spiced honey reduction
£7.95

Marinated fillet steak in muscovado, balsamic, garlic and thyme, flash grilled rare on
portobello mushroom and crispy shallots
£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 though the fields.
We buy fish daily from Billingsgate Market and direct off day boats from Brixham.

To Follow

Char grilled prime rib steak with caramelised onions,
glazed with garlic, green peppercorn and sun dried tomato butter
£22.95

Rump of lamb, pan roasted and carved onto a swede and haggis pancake
with rosemary scented potato purée
£19.95

Fillet of venison on celeriac and grain mustard mash
served with bacon wrapped dates and crispy fried celeriac
£22.95

Duo of goose;
Confit of leg and roasted breast with goose jus
served with cranberry red cabbage and gooseberry chutney
20.95

Slow roasted pork belly glazed with spiced apple
served on ham hock and black pudding fritter,
pea purée and crispy crackling
£18.95

Char grilled cranberry polenta on wild mushroom and shallot ragout
served with a roasted nut and quinoa salsa
£15.95

FISH BOARD CHANGES DAILY
See daily board as menu changes regularly

To Finish

£7.95

Kinghams Christmas pudding with brandy ice cream

Goosey chocolate pudding laced with cointreau
marinated caramel oranges and pistachio ice cream

Frozen honeycomb parfait with sticky toffee apples

Lemon and orange medley

orange jelly

lemon and orange mousse

lemon and elderflower sorbet

orange and ginger pudding with marmalade sauce

Treacle tart with clotted cream and pineapple and mint salad

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 The Sharpham Dairy in Devon. It is made using unpasteurised Jersey cow's milk. It is 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. It has a smooth, buttery texture.

Shropshire Blue

Produced by Tuxford and Tebbutt in Leicestershire using pasteurised cow's milk, yellowy coloured cheese as a result of annatto which is added to the milk. Taste and texture of a typical blue cheese