SPRING/SUMMER MENUS 2018

KING’S OFFERS SEASONALLY CHANGING MENUS THAT ARE DESIGNED WITH A VARIETY OF INGREDIENTS WHILST SUPPORTING LOCAL BUSINESSES & THEIR PRODUCTS.

OUR MENUS ARE KEPT AS CURRENT AS POSSIBLE, AS WE LIKE TO SOURCE AND SHOWCASE THE MOST SEASONAL PRODUCE FROM OUR SUPPLIERS, OCCASIONALLY ITEMS MAY CHANGE.
**CANAPÉS**

**FISH**

*Cold*
- Cured sea trout, shallots, bacon & lime
- Native lobster, mango, Thai basil & salted cucumber
- Seared tuna, wasabi mayo & Tobiko caviar
- Smoked eel, Granny Smith apple & horseradish

*Hot*
- Fish, chips & peas
- Smoked haddock rarebit, marinated tomatoes & spinach
- Mackerel brandade, beetroot, dill & crème fraîche
- Monkfish tikka, mint chutney & red onion

**MEAT**

*Cold*
- Beef tartare, truffle cream & Osietra caviar
- Chicken liver parfait, poached quince & pain d’épice
- Suffolk prosciutto, fig relish, walnut & Chilford Hall blue
- Hay baked lamb, minted peas, morels & onion toast

*Hot*
- Pig cheek bon bon, pommery mustard & cornichon
- Indian spiced chicken, lime pickle & naan crostini
- Macsween haggis scotch egg, whiskey hollandaise
- Lamb shoulder shepherd’s pie, Parmesan mash

**VEGETARIAN**

*Cold*
- Semolina puffs, sprouting beans, yoghurt & tamarind
- Goat’s cheese mousse, balsamic pearls, beetroot & hazelnut
- Artichoke & tomato filo roll, broad bean pesto & grilled courgette
- White gazpacho, ewe’s milk cheese & buttermilk snow

*Hot*
- Truffle arancini, celery gel & semi dried tomato
- Edamame & shitake mushroom fritter, yeasted cauliflower & Lilliput capers
- Quail egg Florentine
- Butternut squash & basil tart, locally produced honey

**DESSERTS**

- Brown sugar tartlets, lemon pearls
- Strawberry pâté de fruit, lime sugar
- Milk chocolate & coconut truffle
- Maldon sea salted fudge
- Raspberry & white chocolate Paris-Brest

**PRICES - PER PERSON**

- Select 4 - £11.55
- Select 6 - £15.95
- Select 8 - £20.25
- Select 10 - £23.95
STARTERS

**FISH**
Seared & marinated tuna, quails’ eggs, wasabi, fresh peas, Japanese dressing £11.50
Hot smoked trout, crisp apple, walnuts, celery & radish £10.50
Salmon escabeche, fine herbs, cucumber, horseradish, soy & asparagus £10.50

**MEAT**
Terrine of duck, pistachios & cranberries, Sauternes jelly, gingerbread crumb, pear & sage £11.50
Ballantine of chicken & black pudding, heirloom carrots, pickled mushrooms, chervil & lemon £10.95
Grilled wood pigeon, dukkha spices, cous cous, golden raisins & candy beets £10.95

**VEGETARIAN**
Locally grown asparagus, crisp hens eggs, shaved vegetarian cheese, truffle emulsion £10.95
Chargrilled watermelon, cucumber dashi, olive, sunflower seeds, broad bean, mint £10.95
Salad of heirloom tomatoes with burrata, basil, bloody Mary & white balsamic £10.95
**MAIN COURSES**

**FISH**
- Roasted cod, New England clam chowder, fennel, coriander £25.95
- Chalk stream trout, white crab beignet, pak choi, pickled daikon, miso aioli, furikake £25.95
- Steamed sea bream, baby gem, beluga lentils, samphire, crispy mussels £25.25

**MEAT**
- Label Anglais chicken, charred asparagus, broad beans, potato terrine, café au lait sauce £27.50
- Nose to tail of rare breed pork, shallot mash, heirloom carrots, pickled mustard, apple & marjoram £26.95
- Spring lamb, za’atar spice, crispy polenta, ratatouille, fresh butterbeans, lamb jus £27.95
- Himalayan salt aged beef, soy parmesan butter, king oyster mushrooms, gem lettuce, sourdough crisp £28.50

**VEGETARIAN**
- Aubergine samosa, freekeh salad, dukkha, labneh, coriander £22.95
- Courgette flower, feta cheese, dinkel wheat risotto, artichokes, capers & lovage £22.95
- Chipotle paneer, Eversham tomatoes, homemade corn tortilla, charred corn & black beans £22.95
DESSERTS

Charlotte rhubarb fraises, poached rhubarb, strawberry Bavarian cream, lady finger sponge cake, Pimms dressed strawberries, rhubarb sorbet £10.95

White chocolate and pistachio crème brulée, feuilletine, Cambridge gin jelly, gooseberry gin gel, gooseberry sorbet £10.95

Strawberry & Champagne gazpacho, sour cherry and Norfolk grown saffron, cheesecake ice cream, vanilla meringue £10.95

Banana panna cotta, peanut butter ice cream, peanut brittle, caramel £10.95

Dark chocolate & chilli cremeaux, lime sorbet, coconut Malibu gel, pineapple carpaccio, burnt salted coconut £10.95

Lemon iced tea parfait, chamomile and honey jelly, black tea crunch, orange bergamot gel, fresh raspberries £10.95

Popcorn ice cream, milk chocolate mousse, brioche puree, raspberry gel £10.95

Lemon tart, lime meringue, white chocolate ganache, lemonade gel, vodka jelly £10.95

CHEESE BOARDS

Full portion £11.85

Half portion £6.75

To include assorted biscuits, farmhouse bread, quince, grapes, olives

ADDITIONAL ITEMS

Marinated olives & toasted almonds £4.05

Homemade chocolates, glazed petit fours £4.95

Tea, coffee & College mint chocolates £3.80