SEASONAL MENUS
2018/2019

VALID FROM OCTOBER 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 & Oscietra 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
Chalk stream trout, sea buckthorn, rock samphire, heirloom carrots & rye  £10.50
South coast crab, macaroni, truffle, Gruyère, sea fennel, crab sauce  £11.50
Seared & tartare mackerel, horseradish, beetroot, white chocolate  £10.50

MEAT
Free range chicken rillettes & parfait, egg yolk gel, sourdough, tarragon & chicken crackling  £10.95
Hay smoked venison, red cabbage, brambles, autumnal beets, salsify & shoots  £11.50
Rabbit & prune pressed terrine, steeped Agen prunes, carrot crisps, Pommery mustard, chervil  £10.95
Ham hock & cabbage presse, pickled vegetables, charred corn, salted pineapple  £10.95

VEGETARIAN
Duck egg, brioche, mushrooms, shallots, herb emulsion  £10.95
Fennel velouté, orange, kohlrabi, apple & yuzu  £10.95
Baked quince, Wobbly Bottom goat’s cheese, hazelnuts, charred leeks, fig  £10.95
**MAIN COURSES**

**FISH**
Seabass, cep risotto, spinach, parmesan, sweetbread, red wine jus  | £26.95

Hake, Thai fish broth, saffron, Thai aubergine, mangetout, prawns, lime  | £26.95

Lemon sole, sea vegetables, lentils, carrot, caper & cockle butter  | £26.95

**MEAT**
Mangalitsa pork, oyster mushroom, fermented cabbage, carrot, caraway, parsley  | £28.50

Loomswood Farm chicken, crispy wing, nduja, creamed potatoes, wilted Swiss chard, peperonata  | £27.95

Duck, parsnip purée, salsify, wilted kale, grapes & maple jus  | £27.95

Feather blade of beef, celeriac fondant, confit carrot, mushroom ketchup, shallot, bone marrow  | £27.95

**VEGETARIAN**
Double baked polenta, wild mushroom & spinach ragù, truffle shavings, Jerusalem artichokes & grilled courgettes  | £22.95

Roasted cauliflower, tahini, edamame hummus, curried pumpkin, khobez, preserved lemon, sumac  | £22.95

Sweet miso aubergine, homemade kimchi, agedashi tofu, kombu gel, pickled cucumber  | £22.95
DESSERTS

Dark chocolate mousse, butterkuchen, Kirsch jelly, semi dry sour cherries, chocolate citrus crunch £10.95
Flaming pumpkin brûlée, fiery gingerbread, cinnamon marshmallow toasting skewers, bourbon cranberries £10.95
Blood orange parfait, mojito jelly, thyme scented orange segments, peppered crème anglaise, shortbread crumb £10.95
Spiced apple bavarois, caramel blondie, toasted oat crumble, vanilla ice cream £10.95
Sweet potato “pie” - Sweet potato iced soufflé, pâte succrée, nutmeg meringues, ginger beer jelly £10.95
Autumn affogato - Hot Italian espresso, cinnamon & fig ice cream, Amaretto crunch, rich chocolate cake, chestnut & mascarpone purée £10.95
Vanilla & honey cheesecake, poached pears, cinnamon ice cream, Cointreau gel £10.95

CHEESE BOARDS

Full portion £11.85
Half portion £6.75
To include assorted biscuits, farmhouse bread, quince, grapes, crispbreads

ADDITIONAL ITEMS

Marinated olives & toasted almonds £4.05
Homemade chocolates, glazed petit fours £4.95
Tea, coffee & College mint chocolates £3.80