

SEASONAL MENUS 2025

VALID FROM APRIL 2025

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.

ALL PRICES ARE EXCLUSIVE OF VAT

CANAPÉS

FISH

Cold

Gilda-olive, anchovy, jalapeño, grilled artichoke
 Tuna, soy dashi, kimchi, watermelon
 Hot smoked salmon & lemon crème fraîche roulade, caviar
 Avocado, cucumber, lobster & chilli croustade

MEAT

Cold

Pastrami, cornichon, red cabbage, mustard sourdough
 Coq au vin-chicken, mushroom, pancetta, red wine
 Venison, Hebridean blue cheese, pear, maple
 Pork & chorizo terrine, olive tapenade

VEGETARIAN

Cold

Heirloom tomato, olive & basil pesto tartlet
 Cucumber, whipped feta, rose harissa, black olive
 Vegetable, gochujang & shiitake mushroom fried rice rolls
 Vegetarian honey whipped goats cheese, truffle mille feuille
 Red pepper, chilli & gorgonzola mousse roll
 Fabergé quail egg, beetroot caviar, sour cream, chive

DESSERTS

Madeleine au chocolate, cherry crème fraîche
 Yuzu tarte au citron
 Strawberry & white chocolate choux
 Chocolate brownie, espresso mascarpone
 Passion fruit, orange & almond macaron
 Mango & black cardamon pâté de fruit

Hot

Smoked haddock & cheddar beignet, chilli jam
 Turmeric & mustard spiced salmon pakora, mint yoghurt
 Crab, crème fraîche, chive & chilli arancini
 Fried lime & sesame prawn, sriracha sauce

Hot

Lamb & pea shepherds pie
 Beer braised beef & celeriac croustade, parsley
 Crispy soy & honey pork belly, spring onion, chilli
 Chicken, wild mushroom & truffle arancini

Hot

Moroccan spiced crispy tofu, apricot purée
 Crispy artichoke, spinach & truffle jackets
 Fennel seed & polenta chickpea fries, black garlic emulsion
 Sundried tomato, basil & parmesan arancini

PRICES - PER PERSON

Select 4 - £15
 Select 6 - £21
 Select 8 - £27
 Select 10 - £32

STARTERS

FISH

Stone bass, white asparagus, mushroom, clams, apple, borage	£16
Crab, curry, mango, coconut	£16
Squid, tiger prawns, rocket, aged balsamic, lemon, tomato	£16
Seaweed cured salmon, iceberg dashi, dill oil, sour cream, Exmoor caviar	£18

MEAT

Quail, harissa, tabbouleh, preserved lemon, olive	£16
Parma ham, asparagus, chorizo, cherry tomato, rocket	£16
Fried pork belly, wild garlic salt, Old Winchester crisp, celeriac	£15

VEGETARIAN & VEGAN

Confit plum tomato, vodka & cucumber gazpacho, whipped goats curd, mint	£15
Carrot, vadouvan quinoa, cream cheese, coriander, marigold	£15
King oyster, chargrilled broccoli, mushroom ketchup, truffle, puffed amaranth	£15
Asparagus, rapeseed oil, Hendersons, watercress & Oglesfield sourdough toastie	£15

MAIN COURSES

FISH

Salmon, grilled watermelon, watercress couscous, spicy citrus salsa, red pepper purée	£34
Cod, coconut dashi, squid ink pasta, grilled bok choy, sea herbs	£34
Lemon sole, artichoke, sautéed new potatoes, purple broccoli, black garlic, beurre rouge, capers	£34

MEAT

Chicken, torched corn, black treacle pancetta, chickpeas, paprika, kale, broccoli, chicken jus	£34
Beef fillet, burnt flank, roscoff onion, cheddar dauphinoise, romanesco, whiskey sauce	£39
Lamb loin & shoulder, peas, mint, Parisian potatoes, asparagus, ewes cheese	£37
Ras el hanout duck, spiced leg filo, apricot, saffron bulgur wheat, roast broccoli, almonds	£34
Pork loin & confit, maple, nduja anna, cauliflower, cider & cassia reduction	£34

VEGETARIAN & VEGAN

Sauteed wild mushrooms, truffle gnocchi, asparagus, chard, Sussex brie	£31
Saffron dhokla, cumin carrots, mustard, curry leaf, crunchy lentil salad, spiced potato roll, coconut	£31
Milanese risotto, tempura courgette flower, spinach, ricotta, broad beans, pine nut & basil pistou	£31
Chargrilled courgette, pea, broad bean & lentil wellington, lemon pomme purée, asparagus, kale & parsley sauce	£31

DESSERTS

Rhubarb & custard choux craquelin, stem ginger & white chocolate	£15
Raspberry mousse, basil sponge, elderflower & mint sorbet	£15
Lemon parfait, peach crèmeux, lemon poppy seed sable, lemon & yuzu gel	
Strawberry tart, balsamic ice cream, salted vanilla meringue, macerated strawberries	£15
Passion fruit & dark chocolate delice, hazelnut, lime, salted caramel	£15
Coconut panna cotta, mango sorbet, coconut shortbread, mango & black cardamom pâte de fruit	£15
Chocolate flower pot, mocha chocolate mousse, Bailey's jelly, crispy milk foam, edible flowers	£15

CHEESE BOARDS

Full portion	£17
Half portion	£9
To include assorted biscuits, farmhouse bread, chutney, honey, quince, figs	

ADDITIONAL ITEMS

Smoked paprika toasted almonds & marinated olives	£6
Giant chili corn & marinated olives	£6
Broad beans & marinated olives	£6
Quinoa crisps & marinated olives	£6
Tea, coffee, homemade chocolates & petit fours	£8.50
Tea, coffee & mint chocolates	£4.50

Please ensure you select **the same starter, main course, and dessert for all your guests**, excluding any dietary requirements