SEASONAL MENUS 2020

VALID FROM OCTOBER 2019

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
Tiger prawn, mango, sweet chilli & passion fruit
Gin & tonic salmon, lemon, cucumber & blinis
Smoked halibut, pickled ginger, sesame & daikon
Arbroath smokie, toast, citrus & fennel

Hot
Lobster bisque, basil, parmesan & cucumber
Mackerel beignet, wasabi, soy & shiso
Crab cake, black sesame, coconut & coriander
Monkfish, peas, bacon & red wine

MEAT

Cold
Tea smoked duck, pear, brioche & pistachio
Venison, blackberry, chocolate, chicory
Potted chicken, sourdough, chicken skin & egg yolk
Roasted chorizo, red peppers, basil & aioli

Hot
Hay baked lamb, peas, wild mushrooms & mint oil
Local partridge, barley, creamed corn & parsley
Pulled beef cheek, black treacle, horseradish & celeriac
Double strength chicken veloute, tarragon, thyme & truffle

VEGETARIAN

Cold
Baba ganoush, garlic, olive & thyme
Pickled carrot, sushi rice, soy pearls & red pepper
Chilled lettuce soup shot, crispy soya, tomato & pesto
Goats cheese, balsamic, beetroot & hazelnut

Hot
Edamame & cashew soup, toasted yeast, tofu & nori
Crispy polenta, red pepper, pine nuts & courgette
Steamed vegetable dumpling, spring onion, pickled plum & red cress
Truffle mac & cheese, slow roasted tomatoes, truffle cream, “Black Arts” vegan cheese

DESSERTS

Brown sugar tartlets, lemon pearls
Choux au craquelin, strawberry crème patisserie
Pink champagne syllabub
Milk chocolate fudge, salted whipped caramel, bitter chocolate shavings
Vanilla madeleine, blueberry chantilly, milk jelly
Chocolate mud cake, coffee mascarpone, crispy figs
Raspberry pavlova, berry cream, gin gel & fresh berries

PRICES - PER PERSON

Select 4 - £11.95
Select 6 - £16.45
Select 8 - £20.75
Select 10 - £24.45
STARTERS

FISH
Native crab, caviar, yuzu, cucumber, crème fraîche £11.95
Beetroot & soy cured salmon, fennel pollen, radish, saffron, apple, watercress £11.50
Arbroath smokie parfait, beetroot, capers, brown butter, watercress, rye £11.50

MEAT
Partridge, barley, torched corn, bacon jam, tarragon £11.95
Welsh cawl, brisket, sand carrots, celeriac, broth, kale, garlic £11.50
Confit chicken, pumpkin velouté, roasted apple, sunflower seeds, Amaretto crunch £11.95

VEGETARIAN
Parsnip velouté, vanilla, coconut, parsnip bhaji, chestnut £11.25
Mushroom tart, shimeji mushrooms, almonds, onions, umami £11.25
Aubergine arancini, preserved lemon, rosehip, mint, fig, labneh £11.25
Leek & Cashel Blue brûlée, gingerbread, cranberry, hazelnuts, thyme £11.50
MAIN COURSES

FISH
Scottish hake, Jerusalem artichoke, violet potatoes, rocket pistou, fennel £27.95
Monkfish, pease pudding, puy lentils, chestnut mushrooms, charred leeks £28.50
North sea halibut, bouillabaisse stew, fennel, langoustine £28.50

MEAT
Free range pork, burnt apple, crushed swede, carrot, crackling, truffle mash £27.95
Wheat reared guinea fowl, sweet onion, smoked bacon, celeriac, parsnip, Aspalls cider sauce £28.50
Shin of beef, chimichurri, sweet potato, sweetcorn, kale, braising liquor £28.95

VEGETARIAN
Sweet potato gnocchi, fennel velouté, pulled mushrooms, sage, broccoli £24.25
Autumnal cabbage, miso butter, confit roots, kale, lentils £24.25
Lincolnshire poacher croquette, quince, endive, walnut, spinach, truffle honey £24.25
Imam bayildi, pomegranate, smoked yogurt, biryani rice cake, coriander £24.25
DESSERTS
Apple & cranberry "crumble", choux craquelin, cranberry crème diplomat, oaty shortbread, apple compote £11.50
S’mores - Creamy chocolate mousse, gram cracker shortbread, dulce de leche, popcorn purée, £11.50
  toasted Italian meringue
“Black forest”, basil sponge, black cherry gel, chocolate soil, cherry mousse, chocolate sorbet £11.50
Flourless chocolate torte, dark chocolate, clementine jelly, orange scented fudge, cinnamon crunch, £11.50
  blood orange sorbet, Cointreau gel
Pear & chestnut cheesecake, rosemary infused crème fraîche, ginger beer gel, pear crisp £11.50
Pumpkin panna cotta, vanilla madeleine, black tea ice cream, honey granola, spiced marshmallow £11.50

CHEESE BOARDS

Full portion £11.95
Half portion £6.85
To include assorted biscuits, farmhouse bread, quince, grapes, crispbreads

ADDITIONAL ITEMS

Marinated olives & toasted almonds £4.50
Homemade chocolates, glazed petit fours £5.45
Tea, coffee & College mint chocolates £3.95