

# 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, oatly shortbread, apple compote	£11.50
S’mores - Creamy chocolate mousse, gram cracker shortbread, dulce de leche, popcorn purée, toasted Italian meringue	£11.50
“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, blood orange sorbet, Cointreau gel	£11.50
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