

SEASONAL MENUS 2021

VALID FROM APRIL 2021

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 - £12.00
Select 6 - £16.75
Select 8 - £21.00
Select 10 - £25.00

STARTERS**FISH**

Sea bream, native crab, fennel, chive, aubergine, tahini	£11.95
West Country octopus, lemon, saffron, young leaves, red wine dressing	£11.75
Brown and Forrest hot smoked salmon, warm crumpet, orange, watercress, crème fraiche, dill	£12.50

MEAT

Pork shoulder croquette, asparagus, broad bean, radish, pineapple, thyme	£11.75
Seared and marinated fillet of beef, parmesan, cured egg, truffle cream, pickled mushrooms, purple potatoes	£11.95
Lavender smoked duck, peach, fennel, honey, butter lettuce, Minus8 vinegar	£12.50

VEGETARIAN

Chive and spinach panna cotta, pickled young vegetables, cashew crisp, chive oil	£11.50
Whipped feta, red pepper, olive, cucumber, red onion, sultana	£11.50
British asparagus, crunchy quinoa, potato soufflé, citrus dressing	£11.50

MAIN COURSES

FISH

Sea bass, white beans, romanesco, asparagus, dulce & caper butter sauce	£28.00
Chalk stream trout, Jersey Royals, samphire, courgettes, confit tomatoes dressing	£28.95
Roasted cod, grilled artichokes, parmesan and thyme gnocchi, baby gem, black garlic	£28.95

MEAT

New season lamb, wild mushrooms, wild garlic, sprouting broccoli, barley risotto	£28.95
Guinea fowl, peas, baby onions, potato terrine, heritage carrot, kale, tarragon	£28.00
Soy braised shoulder of beef, red pepper, dauphinoise chips, baby gem, king oyster mushroom, braising liquor sauce	£29.25
Radwinter venison, sweet potato, beetroot, kale, pomegranate	£29.25

VEGETARIAN

Courgette cannelloni, aubergine, red pepper, soy curd, pickled vegetables	£26.00
Chickpea beignets, pulled oats, cucumber yoghurt, courgettes, tomato & onion seed salsa	£26.00
Harissa paneer, lentils, roasted cauliflower, puffed wheat, coconut tzatziki, beetroot	£26.00

DESSERTS

Lemon scented yoghurt iced parfait, strawberry & English sparkling white wine consommé, bitter chocolate sponge, compressed summer berry compote	£11.50
Pineapple frozen soufflé, candied coconut crunch, Malibu gel, pineapple & lime pâté de fruits	£11.50
Cardamom roasted apricots, orange & poppy seed sponge, rosewater mascarpone, sunflower seed granola, English honey syrup	£11.50
Dark chocolate espresso cup, mocha mousse, coffee fudge, Baileys gel, evaporated milk jelly, crispy milk foam	£11.50
Vanilla panna cotta, strawberry salsa, chocolate soil, toasted Italian meringue, minted lemon sorbet	£11.50
Rhubarb tart, florentine crumb, chervil poached blueberries, black pepper ice cream, Scrumpy Jack gel	£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