

SEASONAL MENUS 2024

VALID FROM MAY 2024

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

Tiger prawn cocktail & avocado tartlet
Pimm's cured sea trout, cucumber, orange, mint
Tuna, pickled ginger, sesame, daikon
Scallop, apple, morcilla

Hot

Langoustine, lime, old bay gumbo
Smoked haddock & cheddar beignet, chilli jam
Persian spiced crab cake, black sesame tahini
Salt cod, caper & courgette fritter

MEAT

Cold

Oak smoked duck, cherry, rye, pickled walnut
Ras el hanout venison, persimmon, flat bread
Chicken parfait, sourdough, chicken skin, cider
Pork & chorizo terrine, olive tapenade

Hot

Lamb & pea shepherds pie croquette
Katsu coconut chicken, curried mango
Chilli con carne pulled beef cheek, pico de gallo salsa
Chicken, wild mushroom & truffle arancini

VEGETARIAN

Cold

Grilled courgette fritter, white bean houmous & zaatar
Pea, feta & broad bean salad tartlet
Goats cheese, beetroot, yuzu, basil
 Taleggio, basil & sun blushed tomato arancini

Hot

Pea & mint velouté
Crispy polenta & chickpea chips, smoked garlic mayo
Moroccan spiced crispy tofu, apricot purée
Heirloom tomato, olive & basil pesto tartlet

DESSERTS

Madeline au chocolate, cherry crème
Tarte au citron, Italian meringue
Financier with a lemongrass & mango curd
Mud cake, coffee, mascarpone, crispy figs
Warm apple & cinnamon beignet, salted caramel sauce
Chocolate & mint battenberg

PRICES - PER PERSON

Select 4 - £14.50
Select 6 - £19.50
Select 8 - £25.50
Select 10 - £30.50

STARTERS

FISH

Seaweed cured salmon, daikon salad, lotus root, puffed rice, kimchi dust, curry emulsion	£15
Basil cured stone bass, black olive tapenade, heirloom tomato salsa, shaven fennel, gazpacho sauce	£15
Chargrilled mojo picón spiced octopus, cucumber, Idiazabal cheese, leek velouté, parsley oil	£15
Seared scallops, pineapple & black cardamon carpaccio, XO mayo, spring onions	£17
Tuna & smoked paprika mosaic, avocado & sour cream purée, lemon caviar, celery sorbet	£15

MEAT

Smoked pigeon, ancient grains & parsley, blackberry, star anise, pickled blackberries, watercress	£15
Maple glazed pork cheek, celeriac purée, apple, toasted hazelnuts, cavolo nero, chorizo oil	£15
Venison tartare, tamarind, orange, confit egg yolk, red cabbage, chive	£15
Beef carpaccio, parsnip, beetroot, parmesan	£17

VEGETARIAN & VEGAN

Grilled artichoke crisps, whipped feta, wild mushrooms, mushroom ketchup	£14
Wiltshire Rosery goats' cheese, dried flowers, honey & bee pollen tuile, golden beetroot, elderflower & gooseberry compote	£14
Wild mushroom & crème fraiche, thyme & lemon brioche, wild buds, white wine	£14
Smoked butternut squash & rosemary terrine, brie velouté, toasted almonds, apple	£14
White onion panna cotta, sweet & sour celeriac, roast onion consommé, rose dew	£14
Asparagus, pea mousseline, crispy quinoa, vegan feta & black garlic velouté	£14

MAIN COURSES

FISH

Brill, parsnip, leeks, golden raisins, herb new potatoes, Sauternes beurre blanc	£33
Blackened Ras el hanout monkfish, saffron jewelled buckwheat, preserved lemon baked squash, courgette, mint butter sauce	£33
Stone bass, crab croquette, burnt leek purée, charred leeks, golden beetroot, chive oil	£33
Torched salmon, chilli & mango salsa, sweetcorn purée, sweet potato, avocado, coriander verde	£33

MEAT

Fennel pollen crusted venison, pear, feta, beluga lentils, heirloom carrots, pine nut purée	£33
Glazed duck, parsnip & potato terrine, parsnip purée, black cherry, brassicas, Kirch jus	£33
Roasted chicken breast, peperonata, chorizo croquette, grilled courgette, lemon pesto	£33
Grass fed beef fillet, deep fried Baron Bigod dauphinoise, mushroom purée, girolles, truffle, asparagus, Swiss chard & Madeira jus	£37
Pork wellington, pea & asparagus fricassée, parsley mash, split wild garlic beurre blanc	£33
Norfolk chicken, black truffle, artichokes, fregola, mushroom ketchup, trompette noir mushrooms, roast onion sauce	£37

VEGETARIAN & VEGAN

Ciabatta & rosemary crumb baked cauliflower, parmesan quail egg, leeks, smoked cheddar sauce	£30
Cannelloni of sun-dried tomato, basil & ricotta in black olive pasta, roquette pesto, asparagus, fried capers, red pepper sauce	£30
Roast sweet potato, spinach & goats' cheese wellington, smoked thyme hollandaise, lemon pomme purée	£30
Confit garlic & polenta chickpea chips, grilled artichokes, glazed king oyster mushroom, courgette flower, saffron mayo	£30
Miso grilled squash, green & white asparagus, peas, white onion purée, straw potatoes	£30
Sumac spiced baked cauliflower, quinoa, beetroot houmous, mint yoghurt, pomegranate, grilled apricot	£30

DESSERTS

Rhubarb & Madagascan vanilla baked custard, crème patisserie, citrus poached rhubarb, beurre noisette oat crumble, peach & thyme sorbet	£14
Mango & lemongrass cheesecake, lychee sorbet, pandan & coconut purée, brûléed banana	£14
Raspberry & bitter chocolate gâteau opéra, minted lemon sorbet, lemon curd	£15
Pineapple semifreddo, strawberry crème mousseline, white chocolate pailleté feuilletine, basil pearls	£14
Pistachio & chai infused panna cotta, toasted coconut chai granola, passion fruit gel, honey pâte à cigarettes	£15

CHEESE BOARDS

Full portion	£16
Half portion	£9
To include assorted biscuits, farmhouse bread, chutney, grapes, crispbreads	

ADDITIONAL ITEMS

Smoked paprika toasted almonds & marinated olives	£5.50
Giant chili corn & marinated olives	£5.50
Broad beans & marinated olives	£5.50
Quinoa crisps & marinated olives	£5.50
Plantain chips & marinated olives	£5.50
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.