

# SEASONAL MENUS 2018/2019

VALID FROM OCTOBER 2018

**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*

Cured sea trout, shallots, bacon & lime  
 Native lobster, mango, Thai basil & salted cucumber  
 Seared tuna, wasabi mayo & Tobiko caviar  
 Smoked eel, Granny Smith apple & horseradish

#### *Hot*

Fish, chips & peas  
 Smoked haddock rarebit, marinated tomatoes & spinach  
 Mackerel brandade, beetroot, dill & crème fraîche  
 Monkfish tikka, mint chutney & red onion

### MEAT

#### *Cold*

Beef tartare, truffle cream & Oscietra caviar  
 Chicken liver parfait, poached quince & pain d'épice  
 Suffolk prosciutto, fig relish, walnut & Chilford Hall blue  
 Hay baked lamb, minted peas, morels & onion toast

#### *Hot*

Pig cheek bon bon, pommery mustard & cornichon  
 Indian spiced chicken, lime pickle & naan crostini  
 Macsween haggis scotch egg, whiskey hollandaise  
 Lamb shoulder shepherd's pie, Parmesan mash

### VEGETARIAN

#### *Cold*

Semolina puffs, sprouting beans, yoghurt & tamarind  
 Goat's cheese mousse, balsamic pearls,  
 beetroot & hazelnut  
 Artichoke & tomato filo roll, broad bean pesto  
 & grilled courgette  
 White gazpacho, ewe's milk cheese & buttermilk snow

#### *Hot*

Truffle arancini, celery gel & semi dried tomato  
 Edamame & shitake mushroom fritter, yeasted  
 cauliflower & Lilliput capers  
 Quail egg Florentine  
 Butternut squash & basil tart, locally produced honey

### DESSERTS

Brown sugar tartlets, lemon pearls  
 Strawberry pâté de fruit, lime sugar  
 Milk chocolate & coconut truffle  
 Maldon sea salted fudge  
 Raspberry & white chocolate Paris-Brest

### PRICES - PER PERSON

Select 4 - £11.55  
 Select 6 - £15.95  
 Select 8 - £20.25  
 Select 10 - £23.95

**STARTERS****FISH**

Chalk stream trout, sea buckthorn, rock samphire, heirloom carrots & rye	£10.50
South coast crab, macaroni, truffle, Gruyère, sea fennel, crab sauce	£11.50
Seared & tartare mackerel, horseradish, beetroot, white chocolate	£10.50

**MEAT**

Free range chicken rillettes & parfait, egg yolk gel, sourdough, tarragon & chicken crackling	£10.95
Hay smoked venison, red cabbage, brambles, autumnal beets, salsify & shoots	£11.50
Rabbit & prune pressed terrine, steeped Agen prunes, carrot crisps, Pommery mustard, chervil	£10.95
Ham hock & cabbage presse, pickled vegetables, charred corn, salted pineapple	£10.95

**VEGETARIAN**

Duck egg, brioche, mushrooms, shallots, herb emulsion	£10.95
Fennel velouté, orange, kohlrabi, apple & yuzu	£10.95
Baked quince, Wobbly Bottom goat's cheese, hazelnuts, charred leeks, fig	£10.95

## MAIN COURSES

### FISH

Seabass, cep risotto, spinach, parmesan, sweetbread, red wine jus	£26.95
Hake, Thai fish broth, saffron, Thai aubergine, mangetout, prawns, lime	£26.95
Lemon sole, sea vegetables, lentils, carrot, caper & cockle butter	£26.95

### MEAT

Mangalitsa pork, oyster mushroom, fermented cabbage, carrot, caraway, parsley	£28.50
Loomswood Farm chicken, crispy wing, nduja, creamed potatoes, wilted Swiss chard, peperonata	£27.95
Duck, parsnip purée, salsify, wilted kale, grapes & maple jus	£27.95
Feather blade of beef, celeriac fondant, confit carrot, mushroom ketchup, shallot, bone marrow	£27.95

### VEGETARIAN

Double baked polenta, wild mushroom & spinach ragù, truffle shavings, Jerusalem artichokes & grilled courgettes	£22.95
Roasted cauliflower, tahini, edamame hummus, curried pumpkin, khobez, preserved lemon, sumac	£22.95
Sweet miso aubergine, homemade kimchi, agedashi tofu, kombu gel, pickled cucumber	£22.95

**DESSERTS**

Dark chocolate mousse, butterkuchen, Kirsch jelly, semi dry sour cherries, chocolate citrus crunch	£10.95
Flaming pumpkin brûlée, fiery gingerbread, cinnamon marshmallow toasting skewers, bourbon cranberries	£10.95
Blood orange parfait, mojito jelly, thyme scented orange segments, peppered crème anglaise, shortbread crumb	£10.95
Spiced apple bavaois, caramel blondie, toasted oat crumble, vanilla ice cream	£10.95
Sweet potato "pie" - Sweet potato iced soufflé, pâte sucrée, nutmeg meringues, ginger beer jelly	£10.95
Autumn affogato - Hot Italian espresso, cinnamon & fig ice cream, Amaretto crunch, rich chocolate cake, chestnut & mascarpone purée	£10.95
Vanilla & honey cheesecake, poached pears, cinnamon ice cream, Cointreau gel	£10.95

**CHEESE BOARDS**

Full portion	£11.85
Half portion	£6.75
To include assorted biscuits, farmhouse bread, quince, grapes, crispbreads	

**ADDITIONAL ITEMS**

Marinated olives & toasted almonds	£4.05
Homemade chocolates, glazed petit fours	£4.95
Tea, coffee & College mint chocolates	£3.80