

# SEASONAL MENUS 2021

VALID FROM OCTOBER 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 velouté, 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 - £12.50  
 Select 6 - £17.50  
 Select 8 - £22.00  
 Select 10 - £27.00

## STARTERS

### FISH

Scallop crudo, passion fruit, pickled ginger, chives, nasturtiums	£12.50
Olive oil poached cod, sea vegetable & clam minestrone, bronze fennel, saffron dressing	£12.50
Sea trout, almond, celeriac, leeks, tarragon	£12.50

### MEAT

Marinated Radwinter venison, parsnip, beets, pink garlic, blackberries	£12.25
Rare breed pork belly, grilled langoustine, squash, Granny Smith apple, hazelnut	£12.50
Wood pigeon, sweetcorn, bacon, sumac puffed tapioca, quince	£11.95

### VEGETARIAN

Beetroot & goats cheese croquettes, salmorejo, confit tomato, basil	£11.75
Mushroom & chestnut parfait, tarragon, cranberries, pickled girolles, grilled sourdough	£11.75
Grilled cauliflower, honey & mustard glaze, squash & spinach salad, pomegranate & fennel dressing	£11.75
Caramelised artichoke soup, burnt pear, truffle, brioche, walnut	£11.75

**MAIN COURSES****FISH**

Hake, chickpeas, smoked paprika, parsley, spinach	£28.95
Sea bass, cauliflower purée, pancetta, leek, herb gnocchi	£28.95
North sea halibut, Anna potatoes, locally grown mushrooms, Savoy cabbage, light mushroom velouté	£29.50

**MEAT**

Free range chicken, garlic & parsley butter, sherry roasted shallot, cavolo nero, potato & leek croquette, red wine sauce	£28.95
Dry aged pork, apple & potato rosti, crisp sprouts, parsnip, pork skin crumb, cranberries	£28.95
Short rib of beef, wild mushroom ragout, burnt onion, kale, truffle sauce	£29.25
Thyme roasted pheasant, celeriac, figs, chestnuts, cabbage, port	£29.50

**VEGETARIAN**

Peppercorn brined king oyster mushrooms, smoked cauliflower, shoestring fries, mustard braised French beans, roasted vegetable sauce	£26.25
Celeriac & potato terrine, pulled oat ragu, salsify, artichoke, kale, lentil & pepper sauce	£26.25
Parmesan & truffle arancini, bbq broccoli, broccoli ketchup, lemon oil, walnut crumb	£26.25
Local squash, cauliflower couscous, beetroot skordalia, candy beetroot, cauliflower purée, cauliflower leaf	£26.25

**DESSERTS**

Carrot cake, vanilla cream cheese ice cream, candied pecans, carrot crisp, orange gel	£11.95
Dark chocolate & rosemary, roasted squash ice cream, maple syrup pumpkin seeds, pomegranate textures	£11.95
Panna cotta, baked apple & blackberry, cinnamon ice cream, oatly crumble, crème mousseline	£11.95
Whisky chocolate tart, orange scented mascarpone, whisky glazed figs, honeycomb	£11.95
Coffee parfait, gingerbread latte gel, sweet potato sponge, chestnut macaroon	£11.95
Caramel mousse, candied pecan ice cream, caramelised pears, nutmeg brandy snap	£11.95

**CHEESE BOARDS**

Full portion	£12.50
Half portion	£7.00
To include assorted biscuits, farmhouse bread, quince, grapes, crispbreads	

**ADDITIONAL ITEMS**

Marinated olives & toasted almonds	£4.50
Tea, coffee, homemade chocolates & glazed petit fours	£6.50
Tea, coffee & College mint chocolates	£4.00