

# Kings Winter Menu

Mains - £16.95 | 2 Courses - £22.95 | 3 Courses - £28.95

## TO START

### Salmon

*Sake cured salmon, pickled white radish  
& wasabi mayonnaise.*

### Cassoulet

*Cannellini bean, spinach & smoked tofu  
cassoulet. (Vegan)*

### Poached Pear Salad

*Vanilla poached pear, goats' cheese, candied  
walnut & endive salad.*

### Butternut Squash Soup

*Roasted butternut squash & sage soup,  
topped with maple cured crispy bacon.*

### Chicken Rilette

*Chicken & basil rilette, pickled shimeji  
mushrooms with a beurre noisette dressing.*

## MAINS

### Chef's Speciality Dishes

*Choose from a selection of Chef's speciality dishes alongside succulent roasted meats  
hand carved by our chef on request.*

*When you are ready, please head up to our hot counter.  
A member of staff can advise on today's specials.*

## TO FINISH

### Cherry Chocolate Tart

*Dark cherry & chocolate ganache tart,  
spiced cherry compote. (Vegan)*

### Blackcurrant Delice

*Blackcurrant delice served with crème Chantilly.*

### Sticky Toffee Pudding

*Sticky toffee pudding served with crème fraiche.*

### Bread & Butter pudding

*Whiskey glazed marmalade bread & butter  
pudding with sauce Anglaise.*

### Berry Crumble

*Spiced winter berry crumble with  
cinnamon Anglaise.*

*Speak to a member of staff if you have any questions relating to allergens or ingredients.  
This menu is subject to changes depending on availability.*