



KINGS RESTAURANT BRASSERIE MENU

2-COURSES FOR £28 | 3-COURSES FOR £35

Starters

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

Cold poached salmon, endive salad, beetroot, yoghurt & Sumac dressing

Mussels steamed in shallots, garlic & cider with crusty sourdough

Cannellini bean, spinach & tofu cassoulet (vegan)

Chicken & basil rilette, pickled shimeji mushrooms, buerre noisette dressing

Mains

Steak fritte, garlic & thyme marinated minute steak, fries, grill garnish & Béarnaise sauce

Korean spiced chicken breast, sticky rice, pak choi, home-made Kimchi, sesame jus

Grilled fillet of seabream, wilted greens, buttered new potatoes, chive Buerre Blanc

Slow braised lamb shank, Boulangere potatoes, Cavolo Nero, redcurrant & smoked garlic jus

Confit duck leg, creamed mash, juniper braised red cabbage, jus

Mushroom & leek tart, olive whipped mashed potato, roasted carrots & swede, vegan gravy (vegan)

Sides

Fries £3.50

Truffle & parmesan fries £4.00

Buttered new potatoes £3.50

Cavolo Nero £3.50

Mashed potato £3.50

House salad £3.00

Desserts

Vanilla rice pudding with mulled winter berries

Dark cherry & chocolate ganache tart, spiced cherry compote (vegan)

Sticky toffee pudding, crème fraiche

Blackcurrant delice, crème Chantilly

Whiskey glazed marmalade bread & butter pudding, sauce Anglaise

Please speak to a member of staff if you have any questions relating to allergens or ingredients