

KINGS

RESTAURANT

Guests with dinner included may enjoy One starter & One main course OR One main course & One dessert each. Additional items may be selected; these will be charged accordingly.

TO START

Old Thorns Signature King Prawn Cocktail 12.00

A vibrant combination of crisp baby gem lettuce, smashed avocado and sweet, succulent king prawns, crowned with a zesty dill and chive Marie Rose sauce. Accompanied with rye and multigrain bread.

C Cr E F G Ms S / May Contain N

Spring Vegetable Minestrone 8.00

A vibrant, hearty, medley of spring vegetables in a fragrant tomato and basil broth. finished with a swirl of rocket pesto.

V VE GF / E F G

Crispy Spring Roll 9.50 Golden fried spring rolls, filled with hoi sin chicken and fresh vegetables, drizzled with spicy-sweet sriracha and coriander mayonnaise. Cl G Ms Sy / May Contain N

MAIN COURSES

Traditional Fish and Chips 19.50

A timeless classic, beer-battered cod fillet, triple-cooked chunky chips, homemade mushy peas, a wedge of lemon, and our house tartar sauce.

EFGMMsS

Old Thorns King Burger 22.00

Two juicy British beef steak patties, layered with Italian pancetta, melted Emmental, crisp lettuce, ripe tomato, red onion and dill pickle, in a buttery brioche bun. Served with crispy fries, beer-battered onion rings and a zesty lemon herb slaw.

EGM MsS/May Contain N Se

Thai Vegetable Curry 17.50

Wok-fried Asian vegetables, tossed in a fragrant coconut, lemongrass, and ginger Thai green curry sauce, accompanied by sticky lime and coriander rice.

V VE GF

Chicken Milanese 20.50

Crispy rosemary infused panko-breaded chicken breast, served with sautéed potatoes, tenderstem broccoli, truffle-roasted carrots, and a creamy wild mushroom sauce.

GMS

Quorn Burger 17.00

A hearty, vegan-friendly buttermilk-style Quorn patty with lettuce, tomato, red onion, dill pickle and tomato salsa, all tucked into a glazed vegan brioche bun. Served with crispy fries, crispy onion rings and slaw.

DESSERTS

Add any dessert to your meal for 9.00

Sticky Toffee Pudding

A light, fluffy sticky toffee pudding served warm with a scoop of Guinness and brown sugar ice cream.

EGMS/May Contain N Pn Sy

Passionfruit Cheesecake

A tangy and zesty passionfruit cheesecake, served with crème Chantilly and a passionfruit coulis.

VVE / G / May Contain E M N

Mooka of Petersfield Gelato 3 scoops of French Vanilla Bean

M / May Contain E G N Sy

(CI) (Cr) (E) (F) (G) (GF) (M) (Ms) (N) (Pn) (S) (Se) (V) (VE) (Sy) Gluten Gluten Free Milk Mustard Celery Crustaceans Egg Fish Nuts Peanuts Sulphites Sesame Soya Vegetarian Vegan