



# KINGS

RESTAURANT

---

## WELCOME

---

### GUESTS ON LEISURE & SPA PACKAGES

Guests on leisure or spa packages with dinner included may enjoy

**One Starter & One Main Course**

PER PERSON

You are welcome to select additional items from the menu; these will be charged accordingly. Drinks are not included unless otherwise specified in your terms and conditions.

*Please note items indicated with an **asterisk\*** incur a supplementary charge.*

---

### RESTAURANT DINERS

You are welcome to choose anything from the menu.

---

### GUESTS ON GROUP PACKAGES

Guests on a group package can choose

**One Starter & One Main Course OR One Main Course & One Dessert**

PER PERSON

from the selection indicated by a blue group icon.  
Drinks are not included unless otherwise specified in  
your terms and conditions.



---

WE HOPE YOU ENJOY YOUR MEAL

*This menu is subject to change, depending on availability. Correct April 2025*



# KINGS

## RESTAURANT

### SMALL BITES WHILE YOU WAIT

*Additional charge applies for those on a package*

#### Grilled Verdi Olives 5.00

A smoky, irresistible mix of plump green olives grilled to perfection and marinated in aromatic olive oil, garlic, oregano and sun-dried tomatoes.

V VE GF

#### Homemade Hummus 5.50

Creamy hummus topped with golden crispy chickpeas, served with a side of warm, oven-baked pita bread, perfect for dipping.

V VE G Se

#### Freshly Baked Focaccia 5.50


Warm, fluffy rosemary and sea salt focaccia served with a drizzle of tangy balsamic vinegar and a zesty chilli-garlic oil that dances on your taste buds.

V VE G S

### 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.

 CI Cr E F G Ms S | May Contain N

#### Buttermilk Fried Chicken 10.50

Crispy, golden chicken tenders, paired with pickled cucumber, radish, gochujang aioli, and a sprinkle of fresh micro coriander.

CI E G M S

#### Spring Vegetable Minestrone V VE GF 8.00

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



#### Heirloom Caprese Salad V VE GF 10.50

Juicy heirloom tomatoes, velvety vegan mozzarella, and fresh torn basil, lightly drizzled with extra virgin olive oil, sea salt, and cracked black pepper.


#### Salt and Pepper Squid 10.50

Lightly battered, crispy golden squid tossed in a salt and pepper blend, served with smoky chorizo mayonnaise, charred lime, and a sprinkle of micro garlic chives.

E F G Mo Ms Sy | May Contain N

#### Crispy Spring Roll 9.50

Golden fried spring rolls, filled with hoisin chicken and fresh vegetables, drizzled with spicy-sweet sriracha and coriander mayonnaise.

 CI G Ms Sy | May Contain N

#### Crispy Panko Pork Belly Bites 9.50

Crispy bites of tender pork belly, deep fried to perfection, served with a hoisin, lime, and chilli dipping sauce that brings the perfect balance of sweet, sour and heat.

G Sy | May Contain CI N Ms

(CI) Celery (Cr) Crustaceans (E) Egg (F) Fish (G) Gluten / Traces of (GF) Gluten Free (M) Milk (Mo) Mollusc (Ms) Mustard (N) Nuts / Traces of (S) Sulphites (S) Sesame (Sy) Soya (V) Vegetarian (VE) Vegan

*This menu is subject to change, depending on availability. Correct April 2025*



# KINGS

## RESTAURANT

### PASTA & SALADS

#### Classic Chicken Caesar Salad 18.50

Crisp romaine lettuce tossed with grilled chicken breast, crunchy garlic herb croutons, homemade Caesar dressing, aged Parmesan, crispy streaky bacon, anchovy fillets, and a perfectly poached egg.

*E F G M S | May Contain N*

#### King Prawn and Chilli Linguine 21.50

Succulent king prawns sautéed with a kick of chilli, garlic, and shaved fennel, tossed through linguine and finished in a silky white wine and lemon butter sauce.

*Cr E G M S Sy*

#### Beetroot Nicoise Salad **V GF** 16.50

Roasted baby beets, vibrant French beans, vine-ripened tomatoes, new potatoes, olives, and a soft boiled egg, all dressed in a light French dressing with fresh garden herbs. *E Ms*

*Add Chargrilled Chicken Breast 6.50*

#### Pappardelle Verdi 16.00

Pappardelle pasta sautéed in garlic and chilli, tossed with grated courgette, and topped with crispy spinach and Parmesan balls.

*E G M*

### FROM THE SEA

All of our seafood is sustainably caught and landed in Portsmouth.

#### Herb-Crusted Cod 24.00

Roasted cod fillet topped with a fragrant herb crust, served with sautéed pancetta, tender asparagus, fennel, peas, creamy gratin potatoes and a rich red wine jus.

*F G M S | May Contain N*


#### Seared Seabass 22.50

Perfectly pan-seared seabass fillet, paired with fondant potato, celeriac remoulade, tempura spring onion, and a zesty salsa verde.

*Cl F G M S*

#### 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.

 *E F G M Ms S*

(Cl) (Cr) (E) (F) (G) (GF) (M) (Ms) (N) (S) (Sy) (V) (VE)  
Celery Crustaceans Egg Fish Gluten / Traces of Gluten Free Milk Mustard Nuts / Traces of Sulphites Soya Vegetarian Vegan

*This menu is subject to change, depending on availability. Correct April 2025*



# KINGS

## RESTAURANT

### FROM THE FIELD

#### Chicken Milanese 20.50

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

 G M S | May Contain N Se

#### Thai Vegetable Curry **V VE GF** 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.



#### Pork Belly Ramen 18.50

Slow-cooked, melt-in-your-mouth pork belly in a savoury soy-miso broth, served with egg noodles, bok choy, mushrooms, nori leaves, and a soft-boiled egg.

E G Sy | May Contain N

#### Old Thorns Kings Burger 22.00

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

 E G M Ms S | May Contain N Se

#### Quorn Burger **V VE** 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.

 G S Sy | May Contain N

### 28-Day Dry-Aged British and Irish Steaks

Expertly pan-seared steaks with butter, garlic, and thyme basted butter, served with vine-ripened cherry tomatoes, flat mushrooms, and triple-cooked chips.

#### \*6oz Fillet Steak 38.95

M | May Contain G

Supplement Charge 12.00

#### \*8oz Sirloin Steak 35.95

M | May Contain G

Supplement Charge 9.00

With a sauce of your choosing 3.00

\*Bearnaise E M S

\*Peppercorn & Brandy M S

\*Chimichurri

### SIDES

#### Crispy Fries 7.00

May Contain G N

#### Triple-Cooked Chunky Chips 7.00

May Contain G N

#### Soy & Chilli-Fried Tenderstem Broccoli 7.50

M Sy

#### Beer-Battered Onion Rings 7.00

G S

#### Truffle & Parmesan Fries 7.50

M | May Contain N

(Cl) (Cr) (E) (F) (G) (GF) (M) (Ms) (N) (S) (S) (Sy) (V) (VE)  
Celery Crustaceans Egg Fish Gluten / Traces of Gluten Free Milk Mustard Nuts / Traces of Sulphites Sesame Soya Vegetarian Vegan

This menu is subject to change, depending on availability. Correct April 2025



# KINGS

## RESTAURANT

### DESSERTS

#### Sticky Toffee Pudding 9.00

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

 E G M S | May Contain N Pn Sy

#### White Chocolate & Raspberry Panna Cotta 9.00

A silky panna cotta, paired with refreshing lychee sorbet to balance the richness.

M S Sy | May Contain E N

#### Chocolate Mousse V VE GF 9.00

A velvety smooth mousse complemented by chocolate soil and raspberry gel.

Sy

#### Rhubarb and Amaretto Trifle 9.00

A creamy, boozy twist on a classic, topped with crunchy toasted flaked almonds.


E G M N S

#### Passionfruit Cheesecake V VE 9.00

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

 G | May Contain E M N

#### Selection of Mooka of Petersfield Gelato

 Choose any three of the following  
3.00 PER SCOOP

#### Guinness & Brown Sugar

G M | May Contain E N Sy

#### Chocolate Mousse

M S Sy | May Contain E G N

#### Clotted Cream & Cherry

M | May Contain E G N Sy

#### After Eight

M | May Contain E G N Sy

#### French Vanilla Bean

M | May Contain E G N Sy

#### Bakewell Tart

G M N | May Contain E Sy

### DIGESTIFS

Irish Coffee with Jameson 50ml shot 8.80

Amaretto Coffee with Disaronno 50ml shot 8.20

French Coffee with Tia Maria 50ml shot 8.20

Cotswold Cream Coffee with Cotswolds Cream 50ml shot 8.20

Calypso Coffee with Havana 7 Rum 30ml shot 8.20

### DESSERT COCKTAILS

Espresso Martini 14.00  
Espresso, Coffee Liqueur, Vodka

Negroni 14.00  
Gin, Sweet Vermouth, Campari

Tiramisu Cocktail 14.00  
Baileys, Vodka, Lady Finger Biscuit

Bakewell Martini 14.00  
Disaronno, Cherry Brandy Liqueur, Cherry Purée, Lemon Juice, Gomme Syrup

### TEA & COFFEE

Americano 3.50    Latte 3.70    Cappuccino 3.70  
English Breakfast 3.00    Herbal Tea 3.00    Milk Alternative 60p

(E) Egg    (G) Gluten / Traces of    (GF) Gluten Free    (M) Milk    (Ms) Mustard    (N) Nuts / Traces of    (Pn) Peanut    (S) Sulphites    (Sy) Soya    (V) Vegetarian    (VE) Vegan

This menu is subject to change, depending on availability. Correct April 2025



# KINGS

## RESTAURANT

### RED WINE

175ML 500ML CARAFE BOTTLE

#### Montepulciano D'abruzzo, Parini S

The nose shows plum and cherry with notes of violet. Dry, soft with a long-lasting finish.

8.00

24.50

30.95

#### Reign Of Terroir Shiraz, Swartland

Lots of spicy notes, including hints of nutmeg. With bright red cherry and plum fruit.

9.00

24.50

30.95

#### Terrazas Selection Malbec, Uco Valley, Mendoza E S

Distinct toast and spice notes with hints of black pepper and chocolate. Medium body.

10.30

30.50

40.95

#### Granfort Cabernet Sauvignon V V E S

Displaying notes of blackcurrant, ripe plum and distinct hints of green pepper.

8.00

24.50

30.95

#### Herdade Do Esporão Monte Velho Tinto, Alentejo

Nicely enveloped in subtle notes of fresh spices. Intense and rich finish.

35.00

#### Joseph Mellot Destinée Pinot Noir, Val De Loire V V E S

Aromas of red berries on the nose, it has a refreshingly light and soft palate with fresh.

39.95

#### Feudi Salentini 125 Primitivo Del Salento S

Elegant and intense aromas, with notes of ripe plum, cherry jam, tobacco leaf and cocoa.

39.95

#### Beaujolais-Villages, Mommessin Les Grandes Mises V V E S

A refined, very elegant, powerful wine where the terroir is fully revealing.

46.95

#### Viña Pomal Centenario Rioja Reserva, Bodegas Bilbaínas V S

The nose shows intense red fruit with ageing notes of truffle and vanilla.

56.95

#### Amarone Della Valpolicella, Antica Villa Delle Rose S

Jam, raisin and violet notes with hints of spice, balsam and echoes of forest floor.

62.95

### ROSÉ WINE

175ML 500ML CARAFE BOTTLE

#### Parini Pinot Grigio Rosato Delle Venezie S

Soft, coppery-pink colour with a delicate and fruity bouquet. Soft and fresh on the palate.

8.00

24.50

30.95

#### Vendange Zinfandel Rosé, California V V E S

A medium-sweet rosé made using Zinfandel grapes from the North Central Valley.

8.00

24.50

30.95

#### Chateau D'esclans The Pale Rosé, Provence

It's deliciously dry and refreshing with bright red fruit flavours and a clean, crisp finish.

9.05

29.50

38.95

#### Chateau D'esclans Whispering Angel Rosé

Flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality.

52.95

V Vegetarian | VE Vegan | E Egg | S Sulphites

This menu is subject to change, depending on availability. Correct April 2025



# KINGS

## RESTAURANT

### WHITE WINE

175ML 500ML CARAFE BOTTLE

#### Parini Pinot Grigio Delle Venezie S

Distinctive nose of wild flowers, touches of honey and banana. Dry, but not excessively so.

8.00

24.50

30.95

#### Reign Of Terroir Chenin Blanc, Swartland V V E S

An aromatic wine with good acidity and elegance. Fresh and flavourful.

8.00

24.50

30.95

#### Petal & Stem Sauvignon Blanc, Marlborough

The wine expresses pure fruit flavours of guava and passionfruit.

9.05

29.50

38.50

#### Barnabé Oak Aged Chardonnay, Vin De France V V E S

Juicy and well balanced on the palate with buttery and creamy notes on the long finish.

32.95

#### Picpoul De Pinet, Réserve Mirou V V E S

Bright and fresh. Like a fuller bodied Muscadet with plenty of citrussy fruit.

36.50

#### Don Jacobo Rioja Tempranillo Blanco V V E S

Lemon yellow with medium intensity, the nose hints of banana, lychee, and peach.

37.50

#### Paco & Lola Albariño Rías Baixas V V E S

Expressive nose of green apples, pear and lemons, with hints of herbs and blossom.

46.50

#### Gavi Di Gavi, Enrico Serafino V V E S

Showing floral and citrus aromas, with a minerally, dry palate.

46.95

#### Chablis Gloire De Chablis, J. Moreau Et Fils V V E S

A bone-dry, white Burgundy from Chablis' most famous house with no oak ageing.

53.95

### CHAMPAGNE & SPARKLE

125ML

BOTTLE

#### Bottega Poeti Prosecco

A delicate balance of apple, white peach, citrus fruits and florals.

8.75

37.50

#### Bottega Poeti Rosé Prosecco

A vibrant pink with fine bubbles and fruity notes of apple, peach, citrus and wild strawberry.

9.50

39.50

#### Bottega Gold Prosecco

This wine is fruity with scents of golden apple, pear, acacia flowers and lily of the valley.

47.50

#### Bottega Rose Gold Prosecco

Full of juicy red berry character, white flower aromas and persistent soft bubbles.

49.95

#### Perrier-Jouët Grand Brut

The Grand Brut shows fresh fruit such as white peach on the palate, with an elegant finish.

14.50

85.00

#### Perrier-Jouët Blason Rosé

This wine unleashes aromas of ripe red and black fruit. Lush and lively on the palate.

120.00

#### Laurent-Perrier Cuvée Rosé

Rich, elegant and complex, with fresh citrus and red berry character. Soft, creamy texture.

150.00

#### Perrier-Jouët Belle Epoque Brut

Made from a blend sourced from top vineyard sites such as Cramant.

295.00

V Vegetarian | VE Vegan | S Sulphites

This menu is subject to change, depending on availability. Correct April 2025



# KINGS

## RESTAURANT

### DRINKS MENU

#### SOFT DRINKS

Appletiser	3.65
J20 Orange & Passionfruit	3.50
J20 Apple & Raspberry	3.50
Coca Cola <i>Bottle</i>	3.10
Diet Coke <i>Bottle</i>	2.90
Coke Zero <i>Bottle</i>	2.90
Fruit Shoot	2.80
London Essence Tonic Water	2.90
Red Bull	4.20
Still Water <i>500ml</i>	2.40
Still/Sparkling Water <i>750ml</i>	4.80

#### DRAUGHT BEER & CIDER

Becks Vier	3.25 / 6.50
Mahou	3.40 / 6.80
Orchard Pig	3.40 / 6.80
Camden Pale	3.40 / 6.80
Camden Stout	3.25 / 6.50
Menabrea	3.45 / 6.90
Stella Unfiltered	3.45 / 6.90
Corona	3.45 / 6.90

#### BOTTLED BEVERAGES

Menabrea <i>330ml</i>	5.75
Budweiser <i>330ml</i>	5.75
Peroni <i>330ml</i>	5.75
Kopparberg Flavours <i>500ml</i>	6.25
Menabrea 0% <i>330ml</i>	4.65
Lucky Saint 0.5% <i>330ml</i>	5.25
Guinness 0.0% <i>440ml</i>	6.20

#### BRANDY

Martell VS	5.50
Remy Martin 1738	13.00

#### VODKA

Absolut	4.90
Ciroc Vodka	6.60
Belvedere Vodka	6.55
Absolut Vanilla	5.00
Absolut Citron	5.00

#### GIN

Beefeater Dry Gin	5.50
Beefeater Pink Gin	5.50
Hendricks	5.85
Monkey 47	6.30
Edinburgh Rhubarb	5.50
Raspberry & Elderflower	5.50
Blood Orange & Ginger	5.50

#### LIQUEURS

Archers	4.90
Malibu	4.40
Disaronno	4.50
Baileys <i>50ml as standard</i>	5.00
Kahlua	4.00
Drambuie	5.50

#### WHISKEY

Jameson	4.40
Famous Grouse	4.40
Jack Daniels	4.50
Glenfiddich	6.05

#### RUM

Kraken	5.40
Havana Club 3 Year Old	4.70
Havana Club Cuban Spiced	4.70
Havana Club 7 Year Old	5.75

*Draught beer & cider prices are per half / per pint. Spirit prices are 25ml unless otherwise stated.  
This menu is subject to change, depending on availability. Correct April 2025*