



KINGS

RESTAURANT

NIBBLES

Roasted Pumpkin Hummus 6.00
Pumpkin, Sumac, Olive Oil, Pitta
V VE

Baked Sourdough 5.50
Chicken Butter, Chicken Skin
V I Whipped Butter, Olive Oil, Balsamic

Padrón Peppers 5.00
Garlic Aioli
V

STARTERS

Squash, Coconut, Miso Soup 7.00
Yoghurt, Sourdough Roll V

Roasted Beetroot & Goats Curd 11.00
Walnuts, Honey, Rocket V N

Chicken Liver Parfait 12.00
Granola, Apple, Brioche

Kings Prawn Cocktail 13.00
Tomato, Cucumber, Lettuce, Bloody Mary

Crispy Beef 12.50
Korean Sauce, Chilli, Spring Onion, Noodles

MAIN COURSE

Chicken Schnitzel 21.00
Caper, Lemon, Fried Egg, Parmesan, Truffle, Fries

Seabass 23.00
Potato, Radish, Dill, Courgette, Beurre Blanc

Beef Hot Pot 20.00
Beef Shin, Potato, Onion, Carrot, Jus

Heritage Tomato Gnocchi 17.00
Tomato Tea, Mozzarella, Basil V

Old Thorns Plant Based Burger 18.00
Burger Patty, Cheese, Pickles, Onions, Burger Sauce, Brioche, Fries V VE

FROM THE GRILL

Old Thorns Double Cheeseburger 22.00
Burger Patties, Cheese, Gherkin, Onion, Burger Sauce, Brioche, Fries

Expertly Pan-Seared Steaks
Confit Tomato, Garlic Flat Mushroom, Triple-Cooked Chips, Watercress

8oz Fillet Steak 39.00 *Supplement Charge 18.00*

10oz Sirloin Steak 32.00 *Supplement Charge 12.00*

12oz Pork Tomahawk 29.00 *Supplement Charge 9.00*

Sauce | Béarnaise, Peppercorn or Café de Paris

SIDES

Maple Glazed Carrots with Orange, Chives 6.00

Sweet Potato Fries with Ranch Dip 7.00

Creamed Spinach Garlic, Rosemary 6.00

Chilli Tenderstem Broccoli with Hollandaise 7.00

Skinny Fries with Salt & Vinegar 7.00

V Vegetarian

VE Vegan

N Nuts

Our seasonal summer menu is available Monday to Saturday. If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. This menu is subject to change, depending on availability. Correct July 2025