



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 enjoy

One Starter & One Main Course

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.

Cl 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.

Cl 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.

Cl 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 Cl N Ms

(Cl) 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

THE FAMOUS OLD THORNS CARVERY

Our renowned carvery served in the Kings Restaurant features a selection of roasted meats carved to order and served by our expert Chefs.

21.95 PER PERSON



Roast Sirloin
of British Beef

GF

Honey & Mustard
Glazed Gammon

GF Ms S

Roasted
Turkey Breast

GF

Help yourself to our carvery deck of seasonal vegetables, rich gravies and classic sides, perfectly paired with your choice of freshly roasted meats.

This is comfort food at it's finest.

Our carvery selection changes throughout the seasons.

Roasted Carrots

V VE GF S

Honey Glazed Parsnips

V VE GF

French Style Peas

V VE GF

Creamy Leeks

V GF M

Cauliflower Cheese

V GF M

Garden Herb New Potatoes

V VE GF

Potato Gratin

V GF M

Chipolata Sausages

G S

Pork & Sage Stuffing

G S

Rustic Yorkshire Pudding

V E M G | May Contain N

Red Wine Gravy

GF S

Vegan Gravy

V VE GF

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

Chocolate Mousse **V VE GF** 9.00

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

Passionfruit Cheesecake **V VE** 9.00

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

E G M | May Contain 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

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



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 VE 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 Destinéa Pinot Noir, Val De Loire V VE 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 VE 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 VE 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 VE 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 VE 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 VE S Bright and fresh. Like a fuller bodied Muscadet with plenty of citrusy fruit.			36.50
Don Jacobo Rioja Tempranillo Blanco V VE S Lemon yellow with medium intensity, the nose hints of banana, lychee, and peach.			37.50
Paco & Lola Albariño Rías Baixas V VE S Expressive nose of green apples, pear and lemons, with hints of herbs and blossom.			46.50
Gavi Di Gavi, Enrico Serafino V VE S Showing floral and citrus aromas, with a mineral, dry palate.			46.95
Chablis Gloire De Chablis, J. Moreau Et Fils V VE 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

THANK YOU FOR DINING WITH US
