

SUNDAY MENU

PIMM'S £10.00

Lemonade, fresh mint leaves,
cucumber, orange & strawberries

BLOODY MARY £10.00

Belvedere Vodka, port, tomato juice,
Worcestershire sauce, Tabasco, celery salt

MIMOSA £10.00

Midas Prosecco, orange juice
(Upgrade to Moët Champagne +£3.00)

APEROL SPRITZ £10.00

Aperol, Midas Prosecco, soda

WHERE ROSES MEET ANGELS £10.00

Belvedere Vodka, Rose Syrup, St Germain,
Yuzu, Whispering Angel, Soda

SARTI SPRITZ £10.00

Mango & Passionfruit,
Midas Prosecco, soda

STARTERS

CHICKEN LIVER PARFAIT £10.50

Toasted Sourdough, Chutney

SALT 'N' PEPPER SQUID £11.50

Crispy fried Squid with Garlicky Aioli

KINGS TWICE BAKED CHEESE SOUFFLÉ (V) £12.50

Homemade cheddar cheese souffle with
a cheesy crust, mustard cream sauce

GOAT CHEESE & BEETROOT SALAD £10.50

Salt baked & pickled ruby beetroots, goats cheese mousse,
hazelnuts, rocket & horseradish

SMOKED SALMON £13.50

Whipped smoked salmon, caper, lemon & dill mousse,
leaves of smoked salmon, sweet pickled cucumbers, chargrilled rye bread

MAINS

CREAMY PEA AND HAM £17.50

Served topped with Creamy Mash and Mixed Greens

RARE BREED BRITISH CHEESEBURGER £18.50

Handmade beef patty, burger bun, crispy baby gem, gouda
cheese, pickled & spicy salsa, served with skin on fries

**HONEY & MUSTARD GLAZED
CONFIT DUCK LEG £23.50**

Braised Red Cabbage, Sauté Potatoes, Red Wine Jus

FISH AND CHIPS £18.50

Lightly battered haddock, triple cooked
chips, crushed peas, tartare sauce, lemon

SWEET POTATO CURRY (V) £17.50

Sweet potato, green beans, spiced lentils, chef's secret recipe curry sauce,
lime & coconut yoghurt, homemade coriander flatbread, fragrant rice

KINGS SUNDAY ROAST

TOPSIDE OF BEEF £25.00 | PORK £23.00 | CHICKEN BREAST £23.00

All Served with Traditional Roast Garnish, Yorkshire Pudding and Gravy

+ Cauliflower Cheese £4.50

DESSERTS

APPLE & FOREST BERRY FRUIT CRUMBLE £8.50

With Vanilla Ice Cream

LEMON CHEESECAKE £9.00

Candied Lemon, Lemon Curd, Raspberries

KNICKERBOCKER GLORY £8.50

Strawberry ice cream, chocolate ice cream, honeycomb,
brownie bits, Griottine cherries, Chantilly cream, mini marshmallows

SELECTION OF THREE LOCAL CHEESES £9.50

Celery, grapes, brandy apple chutney,
fudges cheese biscuits

CHOCOLATE, ORANGE & PEACAN BREAD AND BUTTER PUDDING £9.00

Pain au chocolat & croissants, crème Anglaise, clotted cream ice cream

V vegetarian - VG vegan - GF gluten-free

Our food & drinks are prepared in food areas where cross contamination may occur, & our menu descriptors do not include all ingredients. If you have any questions, allergies or intolerances, or you require allergy information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team & independently from the business.