



KINGS' GRILL

APPETISERS

SELECTION OF LOCALLY SOURCED ARTISAN BREADS (V) <i>balsamic, home made infused oils</i>	3.95	CHARRED MACKEREL <i>heirloom tomato salad, chorizo crumb, balsamic jelly</i>	7.50
ITALIAN MIXED OLIVES TOPPED (V) <i>sun blush tomatoes</i>	3.95	GOATS CURD PANNA COTTA <i>sun dried tomato jam with a poppy seed biscuit</i>	8.00
CREAM OF CAULIFLOWER SOUP <i>made with Mrs Applebys cheese & a rustic farmhouse roll</i>	6.50	BEEF HASH CAKE <i>caramelised onion purée, poached hens egg</i>	7.00
CRAB & CUCUMBER TIAN <i>avocado salsa</i>	8.00	CONFIT DUCK TERRINE <i>cherry purée, pickled vegetables served with toasted bloomer</i>	10.00

THE MAIN EVENT

ROAST LOIN OF LAMB <i>spinach pancetta, pomme purée, buttered soya beans, redcurrant reduction</i>	18.00	CRISPY BELLY PORK <i>buttered kale, cider sauce, apple purée</i>	16.00
CHARGRILLED BEEF MEDALLIONS <i>seasonal greens, balsamic onions, sauce vierge</i>	18.00	MASCARPONE RAVIOLI <i>spinach cream sauce, toasted pine nuts & parmesan crackling</i>	16.00
PAN FRIED SEA BASS <i>heirloom tomato salad, basil & red pepper purée</i>	17.00	ENGLISH CHICKEN BALLOTINE <i>lemon sage mousse with a Cheshire cheese croquette & chicken jus</i>	17.00
SUN BLUSH TOMATO TART TIAN <i>chargrilled vegetables, feta cheese crumble</i>	16.00	MARKET FISH OF THE DAY <i>Ask your server.</i>	17.00

SIDES

HAND CUT CHUNKY CHIPS	4.50	BUTTERED GARDEN PEAS	4.50
MINTED NEW POTATOES	4.50	NIÇOISE SALAD, <i>poached hens egg</i>	4.50
CHESHIRE CAT REAL ALE ONION RINGS	4.50	SEASONAL GREENS	4.50

If you have any concerns regarding food allergens please ask a member of our team and you will be provided with detailed information on each dish. Please note that our fish dishes may contain small bones and we cannot guarantee that our dishes do not contain nuts. All prices are inclusive of VAT at the current rate. GLUTEN FREE – if you are looking for a GF dish we're happy to help. Please ask your server.



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FROM THE GRILL

21 DAY AGED PREMIUM GRADE BEEF REARED ON BRITISH FARMS

8oz FILLET	25.00
14oz CLUB STEAK	26.00
10oz RIBEYE	21.00

All steaks are served with, roasted field mushroom,
beef tomato & watercress.

14oz CHATEAUBRIAND (FOR TWO) 50.00

Chateaubriand is intended for two &
hand carved table side. Includes two sauces
& two side orders.

SAUCES

GREEN PEPPERCORN SAUCE
SHROPSHIRE BLUE CHEESE SAUCE
DIANE SAUCE

ADD 3.00

DESSERTS

ICE CREAM SELECTION

Ask for flavours

6.00

RHUBARB & YOGHURT TART

rhubarb purée

7.00

LEMON DRIZZLE SPONGE CAKE

lemon drizzle sponge, lemon curd, lemon
meringue ice-cream

6.00

PEACH & COCONUT PARFAIT

pistachio crumb & black pepper tuile

7.00

CHOCOLATE MARQUIS

chocolate soil & parma violet ice cream

6.00

ROSEWATER CRÈME BRÛLÉE

strawberry shortbread

7.00

CHEESEBOARD

INDULGE YOURSELF & PERUSE OUR CHEESE
TROLLEY WHERE A MEMBER OF OUR TEAM
WILL TAKE YOU ON AN ADVENTURE OF OUR
WIDE VARIETY, INCLUDING:

Shropshire blue, Cornish ISIS, Devon cheddar, Cerney
Pyramid, Cornish YARG, Oxford blue

SERVED WITH A SELECTION OF THE FINEST
BISCUITS & HOMEMADE CHUTNEYS

YOUR CHOICE OF 3 FOR 8.00 OR 6 FOR 14.00

AFTER DINNER DRINKS

ESPRESSO	2.95
MACCHIATO	2.95
CAPPUCCINO	2.95
LATTE	2.95
AMERICANO	2.95
FRENCH COFFEE (COGNAC)	6.95
CALYPSO COFFEE (TIA MARIA)	6.95
IRISH COFFEE (WHISKEY)	6.95
COCKBURNS FINE RUBY PORT	4.50
TAYLORS LBV PORT	5.50

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