

K A L A

LARGE GROUP MENU B

3 COURSES £42 | 2 COURSES £34

FOR THE TABLE

Rosemary and thyme focaccia olive oil, sea salt

STARTERS

Butternut squash roasted with baharat spice { *Sauvignon Blanc* }
hazelnut cream, pickled cucumber and dill

Endive salad { *Monastrell Rosado* }
sweet mustard and roasted grape dressing, walnuts, Spenwood sheep's cheese

Truffled Jerusalem artichoke and Welsh rarebit on brioche toast { *Chenin Blanc* }
pear and horseradish relish

Crab cake { *Riesling* }
curry mayonnaise, soft-boiled egg, tea-soaked golden raisins, toasted almonds

MAINS

Confit duck leg { *Pinot Noir* }
port-braised red cabbage, parsnip purée, Madeira and prune sausage, pickled walnut

Chicken schnitzel with spiced butter { *Viura/Vedejo* }
apricot, pickled green chilli and toasted almonds, white cabbage and onion salad, yoghurt

Pan-fried fillet of stone-bass { *Picpoul de Pinet* }
golden raisins, pine-nut and salted lemon dressing, confit garlic and olive oil mash, swiss chard

Roast cabbage stuffed with wild mushrooms { *Gamay* }
confit garlic mash, roast celeriac and port gravy

SIDES

Truffle and Parmesan chips +£5.5

Charred long-stem broccoli with lemon and olive oil +£5.5

Roasted carrots with smoked garlic honey +£5.5

Peppercorn sauce +£4

DESSERTS

Vanilla crème brûlée { *Sauternes* }

Sticky toffee pudding { *Sémillon* }
vanilla ice cream, butterscotch sauce

Honeycomb ice cream { *Pedro Ximénez* }
dark chocolate sauce and a wedge of honeycomb

Baked vanilla yoghurt { *Charles Heidsieck Brut Champagne* }
apple compote, cinnamon palmier

TO FINISH

Caramelised white chocolate, salted lime and almond fudge

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	11	65	

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6	25
Viura/Vedaje El Coto Rioja Blanco, Rioja, Spain	4.75	6.75	27
Picpoul de Pinet Baron de Badassiere, Languedoc, France	5.5	7.5	31
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli, Italy	6.25	8.25	35
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	7.25	10.25	40
Chenin Blanc Spice Route, Coastal Region, South Africa	7.75	11	44
Riesling Rolly Cassmann, Alsace, France	8.75	12.5	52
Chardonnay Journeyman, Russian River Valley, USA	-	-	85

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	25
Montepulciano Il Faggio, Abruzzo, Italy	4.75	6.75	28
Shiraz 16 Stops, South Australia	5.5	7.25	30
Wine of the month Ask a team member for details	-	-	-
Grenache/Syrah Côtes du Rhône, Famille Perrin, France	6.25	8.5	36
Malbec / Cabernet Franc Gran Corte Amalya, Argentina	7.75	11	44
Gamay Brouilly, Château de Pierreux, Beaujolais, France	8.5	11.75	50
Pinot Noir Greywacke, Marlborough, New Zealand	10.5	14.5	60
Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	70

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6	25
Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France	5	7	29

COCKTAILS	
Negroni	9.5
JJ Whitley gin, Campari, Valdespino vermouth	
Champagne Socialite	12
Charles Heidsieck champagne, hibiscus	
Sticky Old Fashioned	11
Woodford Reserve, muscovado sugar, bitters	
English Orchard	10
JJ Whitley London dry gin, apple, elderflower	
Espresso Martini	10
Finlandia vodka, Kahlúa, espresso	
Pineapple and Rum	10
Roasted pineapple soda, Goslings rum, lime	

NON-ALCOHOLIC	
Strawberry Lemonade	3.5
Strawberry shrub, soda	
White Peach and Jasmine Fizz	3.5
White peach and jasmine, lemon	
Pomelo Spritz	5
Martini Vibrante, Pomelo and pink peppercorn	
No G&T	5
Tanqueray 0.0%, London Essence tonic	
Lady Grey's Garden	4.5
Lady Grey Iced Tea, hibiscus	

BEERS	330ML
Elite Bistro, Ladysmith	5
4.5% Pale Ale. Our own beer! Mango, peach, citrus	
Thornbridge, Jaipur	5.5
5.9% IPA. Grapefruit, lemon with a bitter finish	
Thornbridge, Market Porter	5
4.5% Porter. Creamy, smooth and toasted	
Thornbridge, Lukas Hells Lager	5
4.3% Bavarian style lager, gluten free	
Thornbridge, Zero Five	4.5
0.5% Alcohol free pale ale, amber and citrus	
Lucky Saint	4.5
0.5% Alcohol free unfiltered lager, smooth and citrus	

CIDER	330ML
Aspalls Suffolk Cider	5.5
5.5% Medium dry and crisp	

SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	375ML
Semillon	5.5	26
Botrytis Semillon, Peter Lehmann Masters, South Australia		
Sauternes	8.5	40
Château Laville, Bordeaux, France		

PORT	75ML
Ruby Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6