

BOTTOMLESS WEEKENDS

Add 1.5 hours of bottomless drinks with any main or roast.
11am - 4pm

Prosecco, House Wine, Mimosas and Aperol Spritz	20
Signature Cocktails	25
<i>Blood Orange and Elderflower Spritz</i>	
<i>Vanilla, Basil and Kumquat Iced Tea</i>	

SMALL PLATES

Heritage radish, artichoke, leek and whipped feta bruschetta	8.5
Tiger prawns, avocado and chilli salsa, citrus dressing	12
Chicken, pancetta, wild garlic farmhouse terrine, toasted focaccia, piccalilli	9
Chargrilled asparagus, black garlic emulsion, focaccia crumb VE	8
London Smoke & Cure smoked salmon, boxty potato, crème fraîche	10

BURGERS

Handmade by our on-site butcher, served with fries and red cabbage and beetroot slaw

Corneyside Farm beef, pulled brisket, truffle mayonnaise, portobello mushroom, sweet onion relish	20
Texel lamb, mint mayonnaise	19

TO BEGIN

Nocellara olives VE	4
Soda bread VE	6.5
Corneyside Farm beef croquettes, mustard mayonnaise	7
Pulled Texel lamb and feta croquettes, spiced pepper chutney	8

LARGE PLATES

Grilled purple cauliflower, celeriac, kale, olive verde VE	16
Raw heritage beetroot, greens, mint and chilli vinegar, rocket, feta, mixed quinoa VE	16
Caesar salad, ciabatta croutons, parmesan shavings, anchovies, egg	9/ 15

SIDES

Jersey Royals, lovage pesto VE	5
Charred purple sprouting broccoli, preserved, lemon VE	5
Heritage tomato, pickled red onion, coriander VE	4
Rocket, parmesan, Cabernet Sauvignon vinaigrette	4
Chunky chips VE	5.5
Skin on fries VE / with truffled parmesan	5.5 / 6.5

SUNDAY ROASTS

All our beef and lamb roasts come from our own farm, Corneyside Farm in Northumberland and then dry-aged, hung and butchered here at Kings Place.

ROASTING JOINTS

All served with roast potatoes, minted peas Yorkshire puddings, Seasonal vegetables, Gravy and Sunday condiments.

Slow roast leg of Texel lamb, mint	24
Pork belly porchetta	22
Top-Rump of Corneyside Farm beef	26
Wild mushroom, artichoke, chestnut Wellington VE	20
Half roast corn-fed chicken	22

SUNDAY ADD-ONS

Cauliflower cheese	5.5
Truffle roasted hispi cabbage VE	5.5
Tenderstem broccoli VE	5.5

TO SHARE

Our sharing cuts change regularly, dependent on what our butcher has available, including tomahawk, chateaubriand, porterhouse and lamb shoulder. They serve two people and come with two sides of your choice. Please ask for today's

SUNDAY BEEF CLUB

Three courses served family style and paired with drinks. Kick off with a Bloody Mary or glass of Champagne, followed by half a bottle of white or red. 50 for food only.

STARTER

Soda bread, Nocellara olives, Tiger prawns, avocado and chilli salsa, citrus dressing, Chicken, pancetta, wild garlic farmhouse terrine, Chargrilled asparagus, black garlic emulsion, focaccia crumb

MAIN

Sirloin of Corneyside Farm beef, Yorkshire pudding, minted peas, roasted potatoes, cauliflower cheese, seasonal vegetables, gravy, Sunday condiments

DESSERT

Choose from our dessert menu

SAUCES

Peppercorn / Red wine jus / Béarnaise +4

