

KINGHAMS MENU

*Please note, our menu has been designed as four lighter courses.
This allows you to enjoy more flavours and enhance your dining experience.*

To Begin

Vichyssoise soup with leek fondue and truffle chantilly

£8.95

Duck liver parfait with forced rhubarb glaze, pickled rhubarb and malted brioche

£9.50

Swede Tarte Tatin with maple reduction, pomegranate salsa and cashew labneh

£9.95

Grilled prawn and monkfish cheek with kimchi glaze, prawn and lemongrass bisque

£10.95

The In-Between

*Braised venison ravioli in Marsala sauce with beurre noisette poached celeriac
and caramelised quince*

£10.95

Wild mushroom and freekeh risotto with Montgomery custard

£9.95

Fillet of haddock with wild garlic, piquillo pepper and salmon keta

£10.95

Hand dived scallops with miso butter, dolce salad and kombu dashi

£13.95

To Follow

Surrey Hills Farm beef ribeye and croquette with Jerusalem artichoke and cavolo nero

£24.95

Duo Smoked guinea fowl breast and ballotine, heritage carrot and onion mirin puree

£23.95

*Butter poached Skrei cod with leek and nori terrine, fennel fondue
and Shetland mussel foam*

£23.95

Cauliflower shawarma with lentil dahl and burnt lemon

£17.95

Sides £3.95

Broccoli with rapeseed vinaigrette

Venison fat roast potatoes

Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve.

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To Finish

Dark chocolate and hazelnut torte with port gel and milk ice cream

£8.95

Black cherry and Kirsh baked Alaska with pistachio praline and fig leaf oil

£8.95

Pear, prune and Armagnac crumble with almond and tonka bean ice cream

£8.95

Buttermilk and vanilla panna cotta with poached rhubarb, hibiscus gel and tuile

£8.95

Kinghams cheese board

(Dirty Vicar, Norbury blue and Montgomery cheddar)

£11.95

AFTER DINNER DRINKS

All spirits and liqueurs served as 25ml unless stated otherwise

DESSERT WINES 50ML

*Daschbosch Old Vine, South Africa £6.50 Beurenard Rasteau Rouge £7.50
Chateau Doisy-Daëne Sauternes £9.00 Royal Tokaji Gold Label 6 Puttonyos £12.00*

PORTS 50ML

*Quinta de la Rosa LBV Port £5.00 Quinta de la Rosa 10 Year old Tazony £8.00
Quinta de la Rosa 2009 vintage Tazony £9.50*

CALVADOS

Berneroy Fine £4.50 Berneroy XO £6.50

COGNACS

Courvoisier VS £4.00 Remy Martin VSOP £5.00 Ch Montifaud XO £8.95

ARMAGNACS

Baron de Sigognac VS £5.00 Baron de Sigognac 20yr £8.50

SINGLE MALT WHISKY

*Glenmorangie 10yr £5.00 Glenfiddich 12yr £5.00 Glenkinchie 12yr £5.50
Ardbeg 10 yr £6.00 The Hakushu £8.95 Dalmore 15 yr £9.95*

OTHER WHISKY

*Famous Grouse (Blended) £4.00 Jamesons (Irish) £4.00
Woodford (Bourbon) £5.00*

TEAS £3.25

English Breakfast, Earl Grey, Peppermint, Fresh Mint, Green, Lemon and Ginger, Chai Tea, Red Fruits

COFFEES £3.45

*Americano Latte Cappuccino Double Espresso Macchiato
Liqueur coffee (£6.95)*

*All Teas and Coffees will be served with our Kinghams chocolate truffles.
Decaffeinated options available*