

KINGHAMS SUNDAY 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 roast beef ribeye with Yorkshire pudding, Jerusalem artichoke and cavolo nero

£24.95

Duo of duck, breast and confit leg with braised red cabbage and orange blossom puree

£23.95

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*

£22.95

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.