

SUNDAY MARKET MENU

Sample menu

Two Courses £25.00 | Three Courses £29.00



TO START

Autumn Vegetables (v)

Rich Autumn vegetable soup, cheesy croutons

Ballotine of Chicken

Boned, rolled and stuffed chicken, served sliced with hazelnut salad

Prawn Arancini

Tomato, prawn and sweet pepper arancini, Romesco sauce

Alex's Twice Baked Cheese Souffle (v, gf)

Glazed cheese crust

ROASTS & MAINS

Kings Sunday Roasts

All served with traditional roast garnish, Yorkshire pudding and gravy

Choice of: Aged Rump of Beef • Loin of Pork • Breast of Chicken

Dorset Seafood Cassoulet

Chunks of local seafood, rich tomato and bean cassoulet, herb crust

Sopley Vegetable Cassoulet (v)

Beans, herbs, tomatoes with Sopley vegetables

Fillet of Plaice

Herb crushed potato, wilted spinach, chive cream sauce

TO FINISH

Apple & Blackberry Crumble (v)

With vanilla ice cream

Chocolate Brownie Sundae (v)

With white chocolate ice cream

A Selection of Ice Creams (v)

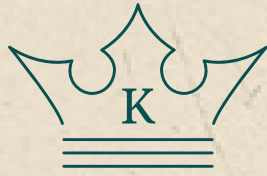
Two scoops of ice cream. Ask what flavours we have today!

Chef's Selection of Three Cheeses (£3.50 supplement)

Served with crackers, grapes and chutney

(v) vegetarian • (gf) gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.
Adults require around 2000 kcal per day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



THE KINGS

