

## THE KINGS SET

# Twenty Mile Menu (sample)

Where possible, we source the ingredients from growers and suppliers within a 20 curtilage

Available Friday & Saturday lunch time and Monday to Friday dinner Two courses £20.00 • Three courses £25.50



#### THE KINGS BITES £4.00 each or three for £10.00

Stefan's Breads from Bread Port 4 pieces (vg)

Olives, Chilli & Garlic (vg)

**Smoked & Spiced Nuts & Peas** 

Two Tempura Prawns, Sweet Chilli Sauce

Tempura Vegetables, Sweet Chilli Sauce (vg)

**Buttermilk Chicken Popcorn** 

#### STARTERS

Parsnip & Apple Soup (v)

With thyme roast croutons

Chicken Parfait

Creamy chicken liver parfait, toasted Breadport sourdough

Poached Pear & Blue (v)

Salad of crisp lettuce, croutons, crumbled Dorset blue cheese and poached pear, with a walnut oil dressing

**Smoked Mackerel Salad** 

Mixed leaves, pickled Sopley beets and crumbled Rosary goat's cheese

#### MAINS

**Seafood Ratatouille** 

Fresh local seafood, roasted in olive oil with a spiced ratatouille, torn basil and fresh chillies

Rosemary & Thyme Lamb

Lamb slow cooked with root vegetables, rosemary and thyme, served with suet dumplings The Kings Mac 'n' Cheese (v)

Macaroni bound in a cheese sauce, covered in cheese, served with a fresh green bean salad

**Seafood Pancake** 

Served with a mornay sauce and wilted greens

#### SIDES

Truffle Mac 'n' Cheese (v) £7.50

Pasta, truffled cream and cheese

Garlic Mushrooms (v) £7.50

Mixed mushrooms with garlic and thyme butter

Market Greens (v) £5.00

Tossed in butter

Potatoes (v) £4.50

Chips • Fries • Mash • Buttered New

### DESSERTS

White Chocolate, Peanut & Banana (v)

A creamy bread pudding with caramelised banana, peanut butter and white chocolate

Lemon Meringue Coupe (v)

Layers of meringue lemon sorbet cream and Limoncello

Mini Chocolate Brownie (v)

Served with salted caramel ice cream

**Three Local Cheeses** 

Served with chutney and crackers (£2.50 supplement)

v vegetarian • vg vegan



KITCHEN · BAR · GARDEN

