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 (gf)

Tempura Vegetables, Sweet Chilli Sauce (vg, gf)

Buttermilk Chicken Popcorn

STARTERS

Parsnip & Apple Soup (v)
With thyme roast croutons

Poached Pear & Blue (v)
Salad of crisp lettuce, croutons, crumbled Dorset blue cheese and poached pear, with a walnut oil dressing

Chicken Parfait
Creamy chicken liver parfait, toasted Breadport sourdough

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

Market Greens (v) £5.00
Tossed in butter

Garlic Mushrooms (v) £7.50
Mixed mushrooms with garlic and thyme 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

Mini Chocolate Brownie (v)
Served with salted caramel ice cream

Lemon Meringue Coupe (v)
Layers of meringue lemon sorbet cream and Limoncello

Three Local Cheeses
Served with chutney and crackers *(£2.50 supplement)*

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v vegetarian • **vg** vegan • **gf** gluten-free
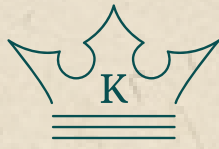
THE KINGS

KITCHEN · BAR · GARDEN