## Late-Spring Edition

# Tavern Dining Menu

Served daily from 6pm

KING S<sup>I</sup> TOWNHOUSE

#### KS¹ TH

**Nibbles** 

# Marmite butter Brie cheese / Walnut ketchup Whipped butter / Olive tapenade Pickles | Chutney | Olives | Bread Starters Pickled shallots | Hen-of-the-Wood | Toast Lobster & pork sauce / Chives / Yuzu pearls / Crispy sage Char Sui Monkfish (NGI) ...... £11.5 Butternut Squash (V) (NGI) .......... £9 Salmon roe | Burt nori Makhani sauce | Fresh paneer | Hazelnut crumb Salads Caesar Salad (v) ..... Little gem | Croutons | Parmesan | Crispy hens' egg Oriental Salad (N) (NGI) ..... Cabbage | Cucumber | Carrot | Papaya | Soft herbs | Peanut & soy dressing Baby Beet Salad (vv) (NGI) £12 Rocket | Orange | Superstraccia (vegan burrata) | Seed mix Add to your salad £5 each Smoked chicken | Prawns | Halloumi (V)



### Mains

Five Spice Roast Duck (N) (NGI) £28 Fennel / Crisp polenta / Hispi cabbage / Walnut crumb / Lavender jus	Cod	25
Guinea Fowl (NGI) £25  Press potato / Artichoke / Courgette / Spiced sweet pot purée	Cauliflower (V) (N) (NGI)	20
Lamb Loin (NGI)		
<b>Grill</b> All grills served with caramelized onion purée, co	onfit beef fat tomato, mushroom & fat chips	
Dry-aged Fillet 8oz	£	37
Dry-aged Ribeye 10oz	2	34
Choose your sauce: Peppersauce   Garlic butter   Bearnaise sauce		
Sides		
Fat Chips (v)		£5
Beef Fat Fries		
Beef Fat Hand-Cut Chips		
Truffle & Parmesan Fries (v)		£6
Homemade Nduja Mac & Cheese		£7
Homemade Hashbrowns (v) (NGI)		£6
Baba Ganoush (N) (NGI)  Curry leaf oil / Pine nuts		
Mediterranean Roast Vegetables (v) (1 Feta cheese	NGI)	£5

All dishes may contain nuts | Please ask for all allergen information | Vegetarian option can be made vegan on request.
(N) Contains Nuts (DF) Dairy Free (NGI) Non-gluten ingredient (V) Vegatarian (VV) Vegan | Please note all menus are subject to change | Any menu adjustments are subject to the hotel's confirmation and may imply additional charges | 10% discretionary service charge applies | If you have a food allergy, intolerance, or dietary requirement – please speak to the staff about the ingredients in your food and drink before you order | Please be aware that our food is prepared in an environment that stores and handles various foods that may contain allergens. While we do take steps to minimise any risk of cross-contamination and follow good hygiene practices in our kitchens, however, due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any dish.



### Desserts

Warm Belgian Chocolate Fondant (v) Kirsh soaked cherries / Cherry ice cream	£10
Gingerbread Sticky Toffee Pudding (v)  Butterscotch sauce / Clotted cream ice cream	. £9
Carrot Cake (N) (V)  Salted caramel / Candied walnuts / White chocolate / Orange	. £9
Frozen Spiced Blackberry Parfait Tonka custard doughnut / Spiced apple jelly / White chocolate / Ginger crumb / Fresh blackberry	£10
Sharing Dessert Platter For Two Chefs' selection of cakes & ice cream	£20
Cheese Selection (NGI on request)  Crackers   Grapes   Quince jelly   Celery	£14