

EASTER SUNDAY

Three Courses £35 | Served 12 to 7pm

Whilst You Choose

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| Local “Breadport” Artisan Breads (v) £4.50 | Buttermilk Chicken Popcorn £4.50 |
| Hummus & Veggie Nibbles (v) £3.50 | Tempura Prawns Chilli Dip £3 each |
| Mixed Marinated Dorset Sourced Olives (v) £4.50 | Tempura Vegetables (v) £4.50 |

Starters

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| 15 Mile Market Soup (v)
With daily changing ingredients from our local suppliers and even allotment holders, <i>please ask what the soup is today</i> | Wild Mushrooms on Toasted Brioche
Sautéed with garlic, herbs and baby leaf spinach (v)
Add Chicken Liver Parfait (£1.50 supplement) |
| Alex’s Twice Baked Cheese Soufflé (v, gf)
With glazed cheddar cheese
(£2.00 supplement) | New Forest Asparagus
Poached egg, creamy hollandaise sauce and black olive crumb |
| The Kings Prawn Cocktail
Classic prawn cocktail with a Kings twist of a spicy mayonnaise | Goat’s Cheese, Beets & Grains (v)
Grilled goat’s cheese served with pickled beets, mixed leaf salad, grains and balsamic dressing |
| Crispy Beef Salad
Seared strips of beef, chilli, garlic and ginger, served with Asian salad dressing | Scallops, Smoke & Bacon
Seared scallops, smoked cauliflower purée, crisp parma ham and a light butter sauce (supplement £5.00) |

Roasts, Meat, Coast & River

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| The Kings Sunday Beef
Slow cooked overnight, served medium rare, served with traditional roast garnish, Yorkshire pudding and gravy | Battered Fish & Chips
Served with smashed peas, tartare sauce, Sarson’s vinegar |
| Loin of Meadowbrook Pork
Slow roast pork loin with crisp crackling, served with stuffing and apple sauce | Fillet of Sea Bream
Seared fillet of sea bream served on crushed potatoes with wilted spinach and a light butter sauce |
| Chicken, Prawn & Lobster
Plump chicken breast, sautéed with prawns, creamy and rich lobster sauce | Seafood Thermidor Pancake
Pancake filled with seafood from the quay, covered in a thermidor sauce, cheese and baked |
| Veal Milanese
Truffle and wild mushroom macaroni cheese | Simply Grilled Local & West Coast Seafood
Supplements apply
(<i>check specials</i>) |

Veggie Mains

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| Risotto Verde (v)
Asparagus and pea, topped with rocket and Old Winchester shavings | Sweet Potato, Spinach & Coconut Curry (v)
A spicy mix of sweet potato, vegetables and coconut |
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Desserts

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| Sticky Toffee Pudding
Warm sticky toffee pudding drenched in caramel, served with salted caramel ice cream | Rhubarb & Ginger
Early forced rhubarb, ginger ice cream, chantilly cream and ginger crumb |
| White Chocolate Panna Cotta
Creamy white chocolate panna cotta, New Forest strawberries and strawberry sauce | Chocolate Brownie Sundae
Crumbled chocolate brownie, cream and ice cream |
| Bread & Butter Pudding
Caramelised marmalade topping | Selection of Ice Creams
<i>Please ask for today’s flavours</i> |

(v) vegetarian

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. 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.

Champagne	125ML	BOTTLE
Moët & Chandon Brut Impérial, NV	£14.75	£87.00
Veuve Clicquot Yellow Label Brut, NV		£98.00
Dom Pérignon Brut, 2010/2012		£295.00
Rosé Champagne & Sparkling	125ML	BOTTLE
Moët & Chandon Rosé, NV	£15.50	£93.00
Lombard Rosé 1er Cru, NV		£105
Wild Idol Non-Alcoholic Sparkling Rose, NV	£9.50	£55.00

Sparkling	125ML	BOTTLE	
Arame Prosecco, Veneto, Italy, NV	£7.75	£32.00	
Nyetimber Classic Cuvée, West Sussex, England, NV		£72.00	
‘Kings Cuvée’, Hattingley Valley, Hampshire, England, 2015		£18.00	
£105.00			
Rosé Wine	125ML	250ML	BOTTLE
Bobal-Tempranillo, Auténtico, Utiel-Requena, Spain 2021 🌿🍷	£4.75	£8.25	£23.00
Pinot Grigio Rosato, Antonio Rubini, Italy, 2021 🍷			£26.00
#LOU, Château Peyrassol, Provence, France, 2022			£38.00

White Wine by the glass	125ML	250ML	BOTTLE
Viura, Auténtico 🌿🍷 Utiel-Requena Spain 2022	£4.75	£8.25	£23.00
Picpoul de Pinet, Sel et de Sable 🍷 Languedoc-Roussillon, France, 2022	£6.00	£10.50	£29.00
Chenin Blanc, Petit-Chenin, Ken Forrester Stellenbosch, South Africa, 2022	£6.00	£10.50	£29.00
Sauvignon Blanc, Frost Pocket Marlborough, New Zealand, 2022	£6.50	£11.00	£32.00

White Wine	BOTTLE
Verdejo, Embrujo del Campo Castilla-Leon, Spain, 2022	£25.00
Sauvignon Blanc, Casa Lejano Central Valley, Chile 2021	£26.00
Pinot Grigio, Cantina Castelnuovo del Garda Veneto, Italy, 2021	£27.00
Sauvignon-Sémillon, Château Billot 🍷 Bergerac, France, 2020	£33.00
Albariño, Ramón Bilbao Rías Baixas, Spain, 2019	£34.00
Pinot Gris, Leefield Station Marlborough, New Zealand, 2020	£34.00
Muscadet, Sur Lie, Dom de Herbauges 🍷 Loire, France, 2020	£35.00
Chardonnay, Bon Vallon, Dewesthof Robertson, South Africa 2021	£35.00
Tempranillo Blanco, Azabache 🍷 Rioja, Spain, 2020	£37.00
Gavi di Gavi, La Minaia, Bergaglio Piemonte, Italy, 2020	£40.00
Riesling, Dr Loosen 🍷 Mosel, Germany, 2020	£41.00

King’s Treasures white	BOTTLE
Gewürztraminer Dr. Konstantin Frank New York, United States, 2016/17	£52.00
Sancerre, Franck Millet 🍷 Loire Valley, France, 2018	£55.00
Chablis, Bouchard Aine & Fils 🍷 Burgundy, France, 2018	£55.00
Chenin Blanc, The FMC, Ken Forrester Stellenbosch, South Africa, 2018	£72.00
Meursaut, Jean-Michel Gaunoux Cote du Beaune, France, 2015/17	£92.00
Puligny-Montrachet, Jean-Louis Chavy Burgundy, France, 2017/18	£115.00

Dessert Wine	75ML	BOTTLE
Sauternes, Lucien Lurton et Fils Garonnelles Bordeaux, France, 2017	£7.00	£22.00

Red Wine by the glass	125ML	250ML	BOTTLE
Bobal/Tempranillo, Auténtico 🌿 Utiel-Requena, Spain, 2022	£4.75	£8.25	£23.00
Montepulciano d’Abruzzo Sant Antini, Abruzzo, Italy, 2021	£6.00	£10.00	£28.00
Malbec, Punto Alto Mendoza, Argentina 2021	£6.00	£10.50	£30.00
Rioja, Garnacha, Azabache 🍷 Rioja, Spain, 2019	£6.50	£11.00	£32.00

Red Wine	BOTTLE
Tempranillo, Embrujo del Campo Castilla-Leon, Spain, 2022	£25.00
Merlot, Casa Lejano Central Valley, Chile, 2021	£26.00
Cabernet-Franc, Estación 1883 🍷 Trapiche, Argentina, 2021	£28.00
Pinotage, Backsberg Paarl, South Africa, 2018	£29.50
Douro, Quinta de Crasto Douro, Portugal, 2019	£33.00
Primitivo Blend,’ Appassimento Edizione Oro’ Casa Vinironia, Veneto, Italy 2020	£34.00
Fleurie, ‘Poncié’, Domaine Tranchand 🍷 Beaujolais, France, 2019	£42.00
Pinot Noir, Wairau River 🍷 Marlborough, New Zealand, 2020	£42.00
Monastrell, Macho Man Jumilla, Murcia, Spain, 2019	£56.00
Merlot, Shannon Elgin Valley, South Africa, 2015	£60.00
Barolo, Fontanafredda, DOCG Piemonte, Italy, 2018	£75.00

King’s Treasures red	BOTTLE
Syrah, Tenet ‘The Pundit Columbia Valley, United States, 2016	£76.00
Chateauneut-du-pape, Domaine de la Janasse Rhône Valley, France, 2018	£99.00
Gevrey Chambertin, Bouchard Ainé & Fils 🍷 Burgundy, France, 2017	£115.00
Chateau Talbot, St Julien Bordeaux, France, 2012	£185.00
Shiraz, ‘Henley’ Geoff Merrill McLaren Vale, Australia, 2005	£240.00

Dessert Wine	75ML	BOTTLE
Botrytised Riesling, Wairau River Marlborough, New Zealand, 2019	£8.00	£32.00