

# GA

KINGSX

## NIBBLES

### SMALL PLATES

Pea and Watercress Soup (v, gf) 7  
*whipped yoghurt*

Scallop Ceviche (gf) 12  
*sardine ketchup, lime, oyster leaf*

Vegetable Terrine 9  
*croute, quince chutney*

Crab 12  
*apple gel, crab dressing, tapioca crisp*

Pressed Pig Head (gf) 10  
*caramelised onion, chipotle emulsion*

Octopus Carpaccio (gf) 12  
*olive oil, octopus gel*

Filo Crusted Baked Camembert (v) 12  
*tomato marmalade, caramelised pecans, toasted sourdough*

King Prawns (gf) 12 or 24  
*chilli and garlic butter, lemon (2 or 4 pieces)*



### PIZZETTAS

Classic (v) 12  
*tomato, mozzarella, cherry tomato, basil leaves*

Hot and spicy 15  
*ajvar sauce, red onion, piquillo pepper, chorizo*

Truffle (v) 15  
*artichoke and truffle pesto, mushroom, rocket and parmesan salad*



### SAUCES

Foyot Sauce (gf) 4

Peppercorn (gf) 4

Garlic Parsley Butter (v, gf) 4

Red Wine Jus 4

Sourdough Bread with Noisette Butter (v) 4

Nocellera del Belice Olives (vg, gf) 5

Pan-fried Okra with Split Peas (v, vg, gf) 6

Fried Squid 7  
*sweet chilli sauce, lime wedge, coriander*

Spicy Buffalo Chicken Wings 7



### LARGE PLATES

Courgette Linguine (v, vg, gf) 16  
*cashew pesto, basil*

Seafood Linguine 20  
*mussels, clams, crab*

Half Chicken (gf) 22  
*foyot sauce, summer salad, baby potatoes*

Sea Bream (gf) 20  
*fennel, broad beans, tomato and chervil puree*

Duck Breast (gf) 28  
*nettle puree, sour cherry jus, golden beetroot*

Grilled Tuna Steak 26  
*Japanese salad (cabbage, nori, okonomiyaki dressing, mayo)*

British Fish and Chips 18  
*Battered cod, chunky chips, crushed peas, tartare sauce*

300g Ribeye Steak (gf) 35  
*lambs lettuce, vine tomatoes*

1kg Cote de Boeuf (for 2) (gf) 78  
*watercress, Padron peppers, vine tomatoes*



### DESSERTS

Eton Mess (v) 10  
*mango and passion fruit compote, Chantilly, lime meringue, fresh passion fruit*

Chocolate Cremeaux (v) 10  
*orange and lime compote, dark chocolate soil, blood orange sorbet*

Lemon Tart (v) 10  
*pineapple compote, yoghurt ice cream*

Cheeseboard Selection of 3 Cheeses 15 (v)  
*grapes, cheese biscuits, seasonal chutney*

### SALAD BOWLS

Burrata Salad (v, gf) 14  
*rhubarb and orange compote, mixed leaves, olive oil*

Greek Salad (v, gf) 14  
*heritage tomatoes, Kalamata olives, red onion, feta cheese mousse, cucumber, olive oil (vegan alternative available without cheese)*

Peach and Ricotta Salad (v) 14  
*tomato, red onion, radicchio, lime olive oil*

Add chicken or prawn 4



### BURGERS & SANDWICHES

GA Burger 16  
*angus beef, raclette, lollo rosso lettuce, tomato, thousand island sauce*

Veggie Burger (v) 16  
*vegetable patty, fennel & fig chutney, smoked cheddar, tomato, lettuce, bloody mary sauce*

Club Sandwich 16  
*sourdough, chicken, bacon, oak leaf, tomato, smoked Applewood, horseradish emulsion*

Steak Sandwich 18  
*chipotle emulsion, pickled radish, crispy kale*



### SIDES

Skin on French fries (vg) 5

Sweet Potato Fries (vg) 5

Chunky Chips (vg) 5

Trio of Fries (vg) 12

Crushed Potato with Olive Oil and Dhukka (vg, gf) 5

Charred Broccoli, Chilli and Garlic Romesco (vg, gf) 6

Heritage Carrots with Orange and Cumin (vg, gf) 7

(v) Vegetarian (gf) Gluten Free (vg) Vegan

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ALLERGIES - SOME OF OUR MENU ITEMS MAY CONTAIN VARIOUS ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.

# WINES & CHAMPAGNES

## CHAMPAGNE

	12.5CL	BTL
PROSECCO COLLALTO EXTRA DRY Milan, Italy	10	49
JEAN-PAUL DEVILLE CARTE NOIRE BRUT Champagne, France	12	65
TAITTINGER BRUT Epernay, France	15	90
TAITTINGER BRUT ROSÉ Epernay, France		119
BOLLINGER SPECIAL CUVÉE BRUT Champagne, France		120
LAURENT PERRIER BRUT ROSÉ Champagne, France		169
DOM PERIGNON, VINTAGE Champagne, France		310

## WHITE WINES

	12.5CL	17.5CL	BTL
PAYS D'OC BLANC, VILLA ST JEAN 2020 Languedoc-Rousillon, France	8	9	28
PICPOUL DE PINET AOP, DOMAINE DE MIRANDE 2020 Languedoc, France	8.5	9.5	34
PINOT GRIGIO MARCHESINI 2019 Abruzzo, Italy	9	9.5	37
CHARDONNAY 2020 Languedoc, France	9	10	38
VINHO VERDE QUINTA DE SAN JOANNE 2019 Amarante, Portugal			39
GAVI DI TASSAROLO LA FORNACE 2020 Piedmont, Italy	9	10	42
RIESLING TROCKEN (DRY) ANDI KNAUSS 2020 Württemberg, Germany			45
TE WHARE RA SAUVIGNON BLANC 2020 Marlborough, New Zealand	11	12	49
ALBARIÑO ABADIA BODEGAS TERRAS GAUDA 2020 Galicia, Spain			50
PETIT CHABLIS, DOMAINE GERARD TREMBLAIS 2020 Burgundy, France			55
SANCERRE DOMAINE HENRI BOURGEOIS 2017 Loire Valley, France			69
BOURGOGNE BLANC, DOMAINE BZIKOT 2019 Burgundy, France			77

## RED WINES

	12.5CL	17.5CL	BTL
PAYS D'OC ROUGE, VILLA ST JEAN 2020 Languedoc, France	8	9	28
PINOT NOIR MOULIN DE GASSAC 2020 Languedoc, France	8.5	10.5	35
SAMURAI SHIRAZ, FREE RUN JUICE 2020 Languedoc, France	8.5	10.5	37
RIOJA CRIANZA FINCA DE AZABACHE ORGANIC Rioja, Spain	10	12	46
BORDEAUX SUPERIEUR VIEILLES VIGNES, CHATEAU LA MAINE MARTIN 2016 Bordeaux, France	10	12	44
QUINTA DA VEGIA SOLO FRANCO 2017 Dão, Portugal			38
MALBEC FINCA SOPHENIA 2019 Mendoza, Argentina	12	14.5	56
CARMENERE EL GRANO, LA PODA CORTA 2019 Rapel Valley, Chile			41
COTES DU RHONE 'MATHILDE', CLOS SAINT MICHEL, 2016 Chateaufort du Pape, France			49
CHIANTI CLASSICO FATTORIA DI RODANO 2017 Tuscany, Italy			59
PINOT NOIR PETIT COS, ORGANIC 2019 Yarra Valley, Australia			69
CHATEAU SAINT-AHON HAUT MEDOC CRU BOURGEOIS, 2013 Bordeaux, France			79

## ROSÉ WINES

	12.5CL	17.5CL	BTL
CINSAULT ROSE, HENRI NORDOC 2020 Languedoc, France	8	10	38
COTES DE PROVENCE ELEGANCE, CAPDEVIELLE ET GINTER 2020 Provence, France	9	11	42

## SWEET WINES

	75ML	BTL (50CL)
MONZABILLAC, DOMAINE DE L'ANCIENNE CURE 2019 Colombier, France	6.5	34

## HOT DRINKS

AMERICANO	4.5
LATTE	4.5
CAPPUCCINO	4.5
ESPRESSO	4
MACCHIATO	4
DOUBLE ESPRESSO	4.5
DOUBLE MACCHIATO	4.5
HOT CHOCOLATE	4.5
POT OF DAMMANN TEA INFUSIONS	6
English Breakfast   Earl Grey   Darjeeling   L'Oriental   Sencha   Jasmine   Chamomile   Nuite d'Ete   Peppermint	

## SOFT DRINKS & JUICES

THIRSTY PLANET WATER (33CL) Still   Sparkling	3
THIRSTY PLANET WATER (75CL) Still   Sparkling	4.5
COCA COLA / DIET COKE (33CL)	4.5
APPLETISER (27.5CL)	4.5
PAGO JUICE (20CL) Orange   Cloudy Apple   Mango   Peach   Pineapple   Strawberry	3.5
FEVER TREE TONIC WATER (20CL) Indian Tonic   Light Tonic   Mediterranean Tonic	4.5
FEVER TREE GINGER ALE/BEER (20CL)	4.5
RED BULL (25CL)	4.5