



GA Live Music & DJ Nights
Every Wednesday, Thursday
and Friday from 6 pm



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Brunch Delices

Available From 12 To 3 pm

Classic Black Pudding Breakfast 12

Crumpet, Bacon, Poached Eggs, Béarnaise

Lobster Roll 19

Pickled Veg, Lettuce, GA Sauce

Crushed Avocado (v) 14

Poached Eggs, Croissant, Pea Shoots

Open Steak Sandwich 18

Ciabatta, Chimichurri,
Southwest Sauce, Onion Rings

Crispy Duck 14

Waffles, Hoisin Dressing, Spring Onion,
Japanese Emulsion

Eggs Benedict 15

Ham, Poached Eggs,
Hollandaise Sauce On English Muffin

Eggs Royale 16

Smoked Salmon, Poached Eggs,
Hollandaise Sauce On English Muffin

Homemade Pancakes (v) 12

Seasonal Berries, Maple Syrup, Chantilly

Add Bacon 4

Gluten-free options available.
Please ask a member of the staff

Nibbles

Nocellara Olives (gf, pb) 6

Sourdough Bread (v) 7
Whipped Salted Butter

Crispy Potato Pavé (v, gf) 8

Roast Chilli Emulsion, Pecorino,
Chive

BBQ Glazed Chicken Wings 8

Chilli, Crispy Onion

Oxtail Croquettes 9

Roast Celeriac, Truffle Pecorino,
Horseradish Mayo

Tuna Bites 9

Tartare Sauce, Lemon Cheek

Sides

Lebanese Tomato Salad (gf, pb) 6

Red Peppers, Garlic, Parsley, Sumac

French Fries 6

Parmesan Fries 6

Sweet Potato Fries 7

Jasmine Rice (gf, pb) 6

Tenderstem Broccoli (gf, pb) 6

Preserved Lemon Dressing

Fine Beans (pb) 6

Roasted Garlic, Miso Dressing

Small Plates

French Onion Soup 12

Caramelised Onion, Veal Stock, Gruyère Croûte

Menemen (v) 10 *

Egg, Chickpea, Tomato, Red Onion, Pitta Bread
*Vegan Option Available Without Egg (pb)

Beef & Potato Flat Bread 15

Pulled Beef, Tahini, Horseradish Emulsion

Tiger Prawns (gf) 18

Cowboy Butter, Salsa Verde

Tuna Tataki (gf) 16

Sesame Seeds, Avocado Purée, Smoked Cucumber

Grilled Sardines (gf) 9

Gremolata, Lemon Oil, Piquillo Pepper

Burrata Bruschetta (v) 14

Heritage Tomato, Pistachio Dukkah, Chilli Jam

Salads

Panzanella (pb) 14

Tomato, Croutons, Olives, Basil

Thai Beef Salad (gf) 16

Cucumber, Red Onion, Mint, Lettuce,
Sesame, Peanuts, Cherry Tomato

Cobb Salad (gf, pb) 14

Radish, Spinach, Chickpea, Sweetcorn,
Tomato, Pickled Onion, Cucumber

Add Chicken or Prawns 6

Mains

Braised Rabbit Casserole (gf) 26

Potato, Mushroom, Tomato

Rib Eye Asado (gf) 36

Red Chimichurri, Padron Peppers

Short Rib 32

Spiced Apple Purée, Parsley Crumb

GA Wagyu Burger 19

Sourdough Bun, Wagyu & Brisket Patty, GA Sauce,
Lollo Biondi, Tomato, Pickle, Red Leicester

Chicken Milanese 22

Escarole, Cherry Tomato, Pecan, Pecorino

Pan Fried Cod (gf) 24

Spiced Sauce, Olive Oil Labneh,
Lime Emulsion

Massaman Curry (pb, gf) 22

Coconut Milk, Curry Spices, Vegetables
Served With Rice

Add Chicken or Prawns - 4

Risotto (v) 22

Cep Mushroom, Pecorino, Tarragon
*Vegan Option Available (pb)

Sicilian Casarecce Pasta (v) 20

Datterino Tomato, Roquette, Pecorino
*Vegan Option Available (pb)

Pasta Alla Bolognese 22

Paccheri, Beef Ragout, Pecorino

Sweet Sensations

Baklava Cheesecake (v) 12

Raspberry Purée, Pistachio

Sticky Banana Pudding (v) 10

Coconut Caramel, Banana Ice Cream

Lemon And Ginger Baked Alaska (v) 12

Egg White, Ginger Ice
Cream, Brandy

Lotus Biscoff[®] Sundae (v) 10

Lotus Biscoff, Salted Caramel,
Chantilly, Chocolate

Chocolate Cremeux (gf, v) 12

Pecan Cream, Coffee Tuile,
Candied Pecan

(V) Vegetarian (GF) Gluten Free (PB) Plant Based

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.

PLEASE NOTE THAT WE ARE A CASHLESS VENUE.

Champagne

	12.5CL	BTL
PROSECCO COLLALTO EXTRA DRY Milan, Italy	10	49
CHAMPAGNE JEAN-PAUL DEVILLE CARTE NOIRE BRUT Champagne, France	12	65
CHAMPAGNE TAITTINGER BRUT Epernay, France	15	90
CHAMPAGNE TAITTINGER BRUT ROSÉ Epernay, France		119
CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT Champagne, France		120
CHAMPAGNE 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 Languedoc-Rousillon, France	8	9	29
VINHO VERDE QUINTA DE SAN JOANNE Amarante, Portugal			35
PICPOUL DE PINET AOP DOMAINE DE MIRANDE Languedoc, France	9	11	36
PINOT GRIGIO TREFILI Lombardia, Italy	9	11	39
CHARDONNAY VIOGNIER MOULIN DE GASSAC Herault, France	9	11	40
GAVI DI TASSAROLO LA FORNACE Piedmont, Italy	10	12	42
RIESLING SANDGROVE Eden Valley, Australia			45
RUEDA VERDEJO MARTINSANCHO Old Castile, Spain			47
TE WHARE RA SAUVIGNON BLANC Marlborough, New Zealand	11	13	49
PETIT CHABLIS, DOMAINE GERARD TREMBLAY Burgundy, France	13	15	55
SANCERRE DOMAINE HENRI BOURGEOIS Loire Valley, France			65
BOURGOGNE BLANC, SYLVAIN BZIKOT Burgundy, France			72



Rosé wines

	12.5CL	17.5CL	BTL
CINSAULT ROSE, LA VIGNEAU Languedoc, France	9	11	39
COTES DE PROVENCE ELEGANCE, CAPDEVIELLE ET GINTER Provence, France	10	12	45

Red wines

	12.5CL	17.5CL	BTL
PAYS D'OC ROUGE, VILLA ST JEAN Languedoc, France	8	9	29
PINOT NOIR MOULIN DE GASSAC Languedoc, France	9	11	37
SAMURAI SHIRAZ, FREE RUN JUICE South Australia, Australia			38
QUINTA DA VEGIA SOLO FRANCO Dão, Portugal			39
MONTEPULCIANO D'ABRUZZO, FRENTANO Abruzzo, Italy			40
CABERNET SAUVIGNON, METIC Colchagua Valley, Santa Cruz, Chile			42
COTES DU RHONE 'MATHILDE' Rhone, France			45
BORDEAUX SUPERIEUR VIEILLES VIGNES, LE MAINE MARTIN Bordeaux, France	11	13	46
RIOJA CRIANZA FINCA DE AZABACHE ORGANIC Rioja, Spain	11	13	47
PRIMITIVO, ANTICA ENOTRIA Puglia, Italy	13	15	56
MALBEC FINCA SOPHENIA Mendoza, Argentina	13	15	58
PINOT NOIR REDMOORS, DAVENPORT WINERY Kent, United Kingdom	13	15	68
CHATEAU SAINT-AHON HAUT MEDOC CRU BOURGEOIS Bordeaux, France			79

Dessert wines

		BTL
MONBAZILLAC, DOMAINE DE L'ANCIENNE CURE Colombier, France	75ML (50CL)	
	7	36
DOW'S PORT LBV, Dauro, Portugal		
	9	69

Soft drinks & Juices

KINGSDOWN WATER (33CL) Still Sparkling		3.5
KINGSDOWN WATER (75CL) Still Sparkling		5
COCA COLA (33CL)		5
DIET COKE (33CL)		5
COKE ZERO (33CL)		5
APPLETISER (27.5CL)		4.5
PAGO JUICE (20CL) Orange Cloudy Apple Mango Pineapple		4
FEVER TREE TONIC WATER (20CL) Indian Tonic Light Tonic Mediterranean Tonic		4
FEVER TREE GINGER ALE (20CL)		4
FEVER TREE GINGER BEER (20CL)		4
RED BULL (25CL)		5

Hot drinks

ESPRESSO		4
DOUBLE ESPRESSO		4.5
MACCHIATO		4.5
AMERICANO		4.5
LATTE		5
CAPPUCCINO		5
HOT CHOCOLATE		5
POT OF DAMMANN TEA INFUSIONS		6
<i>English Breakfast Earl Grey Darjeeling L'Oriental Chamomile Nuit d'Eté Peppermint</i>		
NON-DAIRY MILK AVAILABLE ON REQUEST		