



GA BRUNCH CLUB

AVAILABLE FROM NOON TO 3 PM

Crispy Chicken Waffle 14
Sriracha, Yoghurt, Coriander

Smoked Salmon Flatbread 16
Citrus Cream, Capers, Bronze Fennel

Eggs Royale 16
Smoked Salmon, Poached Eggs,
Hollandaise Sauce, English Muffin

Eggs Benedict 15
Ham, Poached Eggs, Hollandaise
Sauce, English Muffin

Avocado on Toast (v) 14
Sourdough, Poached Eggs, Pea shoots

Steak Sandwich 18
Wild Mushrooms, Truffle Mayo, Tin Loaf

French Toast (v) 14
Cinnamon Sugar, Berries, Chantilly

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

GA KINGSX

NIBBLES

Sourdough Bread (v) 8
Rosemary Butter or Olive Oil

Pitted Nocerella Olives (pb, gf) 6

Hummus (v) 9
Toasted Paprika, Olive Oil, Pitta Bread

Jerk Glazed Chicken Wings 9
Spicy BBQ Sauce

Iberico Ham Croquettes 12
Saffron Aioli

Crispy Salt & Pepper Squid 10
Lemon Wedge

SIDES

Skinny Fries (pb) 6

Sweet Potato Fries (pb) 7

Parmesan Fries (v) 7

Jasmine Rice (gf,pb) 6

Asparagus (pb,gf) 7
Wild Garlic & Lime

Roasted Baby Potatoes (v,gf) 7
Jersey Royal, Miso Butter

Sprouting Broccoli (pb,gf) 7
Chilli, Garlic

SMALL PLATES

Pea & Watercress Soup (v,gf) 9
Mint Yoghurt

Greek Style Keftedes 12
Tzatziki, Pitta Bread

Asparagus with Duck Egg (v) 12
Wye Valley Wild Garlic, Crispy Onion

Tempura Soft Shell Crab 15
Thai Basil & Peppercorn Sauce

**Courgette Tart with Lemon
Ricotta (v) 10**
Wild Rocket, Olive Tapenade, Pine Nuts

“Drunken” Mussels 12
Champagne, Shallots, Coriander,
Sourdough Bread

Bruschetta 14
Grilled Sourdough, Heritage Tomato, Olive
Tapenade, Red Onion, Parma Ham, Rocket

SALADS

Chicken Mango & Avocado Salad (gf) 16
Radicchio, Chilli & Lemongrass Dressing

Burrata Salad (v,gf) 15
Macerated Strawberries, Radicchio,
Frisse, Pistachio

Warm Beets & Carrot Salad (pb,gf) 14
Dhukka, Castelfranco, Red Endive

Add Goat Cheese 2
Add Grilled Chicken or Prawns (gf) 6

MAINS

Chicken Shish 25
Tzatziki, Flatbread

Seared Duck Breast (gf) 32
Carrot Purée, Baby Vegetables,
Blackberry Jus

Darne of Salmon (gf) 32
Beurre Noisette, Lemon, Calçots

Monkfish Rice (gf) 28
White Wine, Clams, Tomato, Red
Pepper, Coriander

Entrecôte au Poivre (gf) 39
300g Premium Cut Ribeye, Peppercorn
Sauce, Grilled Calçots

GA Wagyu Burger 19
Heritage Tomato, Lettuce, Gherkin,
Burger Sauce, Red Leicester, Burger Bun

Chicken Tikka Burger 18
Mint & Cucumber Yoghurt, Baby Gem,
Heritage Tomato

Spinach & Ricotta Ravioli (v) 24
Mustard Cream, Pine Nuts, Parmesan

Thai Coconut Green Curry (pb,gf) 24
Jasmine Rice
Add Grilled Chicken or Prawns (gf) 6

Casarecce Al Pesto (v) 22
Pistachio & Rocket Pesto, Courgettes,
Parmesan, Lemon Zest
Add Grilled Chicken or Prawns (gf) 6

SWEET SENSATIONS

Chocolate Mousse Cake
Raspberry Coulis,
Chocolate Crumbles
12

**Mango & Lime
Vacherin (v,gf)**
12

Piña Colada Sundae (v,gf)
Coconut Ice Cream, Lime Sorbet,
Pineapple Salsa
10

**Caramelised Brûlée
Cheesecake (v,gf)**
12

Seasonal Fruits Crumble (v,gf)
Vanilla Ice Cream
10

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

ALLERGIES - SOME OF OUR MENU ITEMS MAY CONTAIN VARIOUS ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.
CLIMPSON & SONS COFFEE - LOCALLY SOURCED AND ROASTED IN LONDON.
FISH - LOCALLY SOURCED WHERE POSSIBLE.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE NOTE THAT WE ARE A CASHLESS VENUE.



Champagne & Sparkling

	12.5CL	BTL
PROSECCO COLLALTO EXTRA DRY Milan, Italy	10	49
ROSÉ GOLD SPARKLING WINE BOTTEGA Veneto, Italy	11	55
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 Wine

	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	38
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	12	14	51
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 Wine

	12.5CL	17.5CL	BTL
CINSAULT ROSE, LA VIGNEAU Languedoc, France	9	11	39
COTES DE PROVENCE ELEGANCE, CAPDEVIELLE ET GINTER Provence, France	11	13	47

Red Wine

	12.5CL	17.5CL	BTL
PAYS D'OC ROUGE, VILLA ST JEAN Languedoc, France	8	9	29
PINOT NOIR MOULIN DE GASSAC Languedoc, France	10	12	38
SAMURAI SHIRAZ, FREE RUN JUICE South Australia, Australia			38
QUINTA DA VEGIA SOLO FRANCO São, Portugal			39
MONTEPULCIANO D’ABRUZZO, FRENTANO Abruzzo, Italy			42
CABERNET SAUVIGNON, METIC Colchagua Valley, Santa Cruz, Chile			43
COTES DU RHONE 'MATHILDE' Rhône, 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 Wine

		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	