

Brunch

Eggs Benedict - £15 (2,4,7,14)

English Muffin, Cured Ham, Poached Eggs,
Hollandaise Sauce

Eggs Royale - £16 (2,4,5,7,14)

English Muffin, Smoked Salmon, Poached Eggs,
Hollandaise Sauce

Breakfast Roll - £12 (1,2,4,7,14)

Brioche Bun, Crispy Bacon, Fried Egg, Sausage,
Brown Sauce

Fishcake - £14 (2,4,5,7,9,14)

Poached Egg, Tartare Hollandaise Sauce

Mushrooms On Toast - £14 (V,2,7)

Sourdough Bread, Wild Mushrooms,
Wilted Spinach

Add Poached Egg - £2 (V,4)

Bruschetta - £14 (PB,2,6,13)

Vegan Superstraccia, Sun-dried Tomato Mayo,
Datterino Tomato, Fine Beans, Peas

Open Steak Sandwich - £18 (2,4,7,9,14)

Ranch Dressing, Crispy Shallot, Gruyère

Belgian Waffles - £14 (V,2,4,7,13)

Strawberries, Maple Syrup, Clotted Cream



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Small Plates

Sourdough Bread & Salted Butter - £8 (V,2,7)

Nocellara Olives - £6 (PB,GF,14)

Tempura Squid - £10 (2,7,8,9,13,14)

Basil Peppercorn Sauce

Chickpea Tartlets - £8 (V,1,2,4,7,12,14)

Rhubarb & Corn Salsa, Tomato Chilli Jam

Chicken Wings - £9 (GF,1,13,14)

Spicy Peach & Chilli Sauce

Spiced Lamb Shank - £12 (1,2,7,9,13,14)

Ciabatta, Garlic Yoghurt

Miso Glazed Aubergine - £9 (V,2,10,12,13,14)

Spring Onion, Pine Nuts, Sesame Seeds

Salads

Steak Salad - £18 (GF,7,9,14)

Gorgonzola, Pomegranate Dressing, Avocado,
Datterino Tomato

Chicken, Mango & Avocado Salad - £18 (GF,1,14)

Lollo Rosso, Chilli Dressing

Vegan Burrella Salad - £16 (PB,6,13,14)

Roasted Pumpkin, Mizuna, Peas, Piquillo,
House Dressing

Add Goat's Cheese £4 (V,7)

Add Chicken £6

Add Tiger Prawns £6 (3)

Large Plates

GA Burger - £19 (1,2,7,9,14)

Brioche Bun, Wagyu Brisket Patty, GA Sauce, Lettuce,
Tomato, Red Leicester Cheese

Chicken Burger - £18 (1,2,7,9,13,14)

Sourdough Bun, Buffalo Sauce, Lettuce, Beef Tomato

Crispy Fish Burger - £18 (2,4,5,7,9,14)

Sourdough Bun, Tartare Sauce, Red Cabbage Coleslaw

300g Ribeye - £39 (GF)

Portobello Mushroom, Vine Tomato, Grilled Shallot

Sauces: Basil Peppercorn £4 / Béarnaise £4 / Chimichurri £4
(GF,7,9,13,14) (GF,4,7,14) (GF,14)

Chicken Tawook - £25 (1,2,7,9,14)

Chilli & Garlic Yoghurt, Garlic Naan

Grilled Tuna Steak - £32 (GF,5)

Portobello Mushroom, Vine Tomato, Grilled Shallot

Casarecce Pasta - £19 (V,1,2,4,6,7,9,10,11,12,13)

Roasted Tomatoes, Garlic, Rocket

Vegetable Butter Curry - £22 (V,1,2,6,7,9,10,14)

Garlic Naan, Basmati Rice

Add Chicken - £6

Add Prawns - £6 (3)

Pea & Shallot Cannelloni - £15 (PB,2,13)

Tomato Sauce, Vegan Cheese

Sides

Fries - £6 (PB,2)

Parmesan Fries - £7 (V,2,7)

Charred Brassica

with Nduja - £7 (GF,7)

Mashed Potato - £6 (V,GF,7)

Rice - £5 (PB,GF)

Garden Salad - £5 (PB,GF,9,14)

Seasonal Vegetables - £6 (V)

Desserts

Bread & Butter Pudding (V,2,4,7,10,13)

Crème Anglaise, Clotted Cream Ice Cream

£10

Deconstructed Cheesecake (V,2,4,7,10)

Carrot & Ginger

£12

GA Cannoli* (V,2,4,7,10,14)

Espresso Martini & Amaretto

*Contains Alcohol

£12

Citrus Tart (2,4,5,7,10,14)

Kumquat Gel, Candied Lemon, Basil

£12

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

(V) VEGETARIAN, (PB) PLANT BASED, GF (GLUTEN FREE), (1) CELERY OR PRODUCTS, (2) GLUTEN, (3) CRUSTACEANS, (4) EGGS, (5) FISH OR PRODUCTS, (6) LUPIN, (7) MILK OR PRODUCTS, (8) MOLLUSCS, (9) MUSTARD OR PRODUCTS, (10) NUTS, (11) PEANUTS, (12) SESAME SEEDS OR PRODUCTS, (13) SOYBEANS OR PRODUCTS, (14) SULPHUR DIOXIDE OR PRODUCTS.

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-Roussillon, 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
LE TUFFEAU 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-Roussillon, 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 Dão, 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	