



KINGSX

DELIVERROOM

NIBBLES

Wild Garlic Focaccia (PB) – 8 24H
Balsamic, Oil

Lime & Paprika Corn Ribs (V,GF) – 8
Southern Sauce

Spring Arancini (V) – 10 24H
Pea & Mint Emulsion

SALADS

Burrata Salad (GF) – 19 24H
Apricot, Prosciutto, Datterini
Tomatoes, Balsamic Dressing

Emerald Salad (GF,V) – 16
Peas, Mange Tout, Avocado,
Lollo Biondi, Goddess Dressing

Add Chicken / Tiger Prawns - 6

SMALL PLATES

Asparagus Noisette (V,GF) – 18
Confit Egg Yolk, Truffle Pecorino

Heritage Artichoke (V,GF) – 12
Roasted, Puréed, Crisp
Pecan Dukkha

Silken Cashew Pâté (PB) – 12
Cognac, Fruit Compote,
Grilled Sourdough

LARGE PLATES

Open Steak Sandwich – 18
Caramelised Onion, Honey Mustard
Yoghurt, Applewood Cheddar

Seafood Pici – 24
Guanciale, Egg Yolk, Parmesan

Skate Wing (GF) – 24
Crispy Potato, Soft Egg, Onion

Panang Curry (PB) – 22 24H
Jasmine Rice, Coriander
Add Chicken / Tiger Prawns - 6

Miso-Glazed Cauliflower (PB) – 16
Spring Herbs, Puffed Rice, Nettle
Purée, Pomegranate

GRILL

GA Wagyu & Brisket Burger – 19 24H
Brioche Bun, Tomato, Lollo Biondi, Red
Leicester, Smoky Cucumber, GA Sauce

200g Hereford Fillet (GF) – 39
Confit Garlic, Crushed Potato

300g Hereford Ribeye (GF) – 49
Confit Garlic, Crushed Potato

Quarter Roasted Chicken (GF) – 32
Confit Garlic, Crushed Potato

Sauces: **Café De Paris Butter (GF)**
or **Peppercorn (GF) – 7**

SIDES

Fries (V) – 6 24H
Parmesan Fries – 7 24H
Rice (PB,GF) – 6 24H

Ponzu Cabbage (PB) – 7
Miso Cream, Pecan Dukkha
Snake Beans (PB,GF) – 7
Shallots, Toasted Almonds

Garden Salad (PB,GF) – 7 24H
Jersey Royals (V,GF) – 7
Mint Chimichurri

DESSERTS

Cheese Platter – 18 24H
Selection Of 5: Keen's Cheddar, Bath
Soft, Ragstone, Comté, Bleu des Causses
Pear Jelly, Grilled Sourdough

Banoffee Mousse – 10
Salted Caramel Ice Cream

Amalfi Lemon Cheesecake – 10
Burnt Honey Ice Cream

(V) VEGETARIAN, (PB) PLANT BASED, GF (GLUTEN FREE)

SOME OF OUR MENU ITEMS MAY CONTAIN VARIOUS ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION. FISH IS LOCALLY SOURCED.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE NOTE THAT WE ARE A CASHLESS VENUE.

24 HOURS DRINKS MENU

Champagne & Sparkling

	12.5CL	BTL
PROSECCO COLLALTO EXTRA DRY Italy	11	51
ROSÉ GOLD SPARKLING WINE BOTTEGA Italy	13	58
JEAN-PAUL DEVILLE CARTE NOIRE BRUT France	14	68
TAITTINGER France	16	97

White Wine

	12.5CL	17.5CL	BTL
PAYS D'OC BLANC, VILLA ST JEAN Languedoc-Roussillon, France	10	12	32
PINOT GRIGIO MARCHESINI Abruzzo, Italy	10	12	42
CHARDONNAY VIOGNIER herault, France	11	13	43
TE WHARE SAUVIGNON BLANC Marlborough, New Zealand	13	16	54

Red Wine

	12.5CL	17.5CL	BTL
PAYS D'OC ROUGE, VILLA ST JEAN Languedoc-RousSillon, France	10	12	32
PINOT NOIR MOULIN DE GASSAC Languedoc, France	12	14	41
RIOJA CRIANZA FINCA DE AZABACHE ORGANIC Rioja, Spain	13	15	49
MALBEC FINCA SOPHENIA Mendoza, Argentina	14	16	60

Rosé Wine

	12.5CL	17.5CL	BTL
LE TUFFEAU Languedoc, France	11	13	41
COTES DE PROVENCE ELEGANCE, CAPDEVIELLE ET GINTER Provence, France	13	15	49

Beer & Cider

PERONI 0% 33CL NON ALCOHOLIC	7
CORONA 33CL	8
DAURA DAMM (GF) 33CL	8
MEANTIME PALE ALE 33CL	8
OLD MOUT CIDER 50CL	8
HOEGAARDEN 33CL	8

Spirits & Mixers

HAYMAN'S GIN	10
HENDRICKS GIN	13
RESPIRITED VODKA	10
BACARDI RUM	10
JACK DANIEL'S WHISKY	10
OLMECA TEQUILA	10
COKE, DIET COKE, LEMONADE	2.5
TONIC, SLIMLINE	4.5

Soft Drinks & Juices

KINGSDOWN WATER (33CL) Still Sparkling	4
KINGSDOWN WATER (75CL) Still Sparkling	5.5
COCA COLA / DIET COKE/ COKE ZERO (33CL)	5.5
APPLETISER (27.5CL)	5
PAGO JUICE (20CL) Orange Cloudy Apple Mango Pineapple	4.5

Hot Drinks

ESPRESSO	4.5
AMERICANO, MACCHIATO, DOUBLE ESPRESSO, DECAF	5
LATTE, CAPPUCCINO, HOT CHOCOLATE	5.5
POT OF DAMMANN TEA INFUSIONS	6.5
English Breakfast Earl Grey Darjeeling L'Oriental Chamomile Nuit d'Ete Peppermint	