



A LA CARTE –October 2024

STARTERS

Homemade Soup of the Day
with warm bread
£8

Duck Liver Parfait
*apple & orange chutney,
toasted focaccia*
£9

**Balsamic Mushrooms with
Caramelised Onion**
served on toast
£8

Captains Choice
*haddock goujons, scallops,
fish cake, hand cut chips,
crushed garden peas,
chargrilled lemon, tartare sauce*
£25

Halloumi
*peri peri sauce, spicy rice,
homemade coleslaw, sweet
potato fries*
£17

Kingsway Seafood Trio
*roll mop herring,
mini prawn cocktail, smoked salmon*
£12

Lamb Shank
*dauphinoise potatoes,
seasonal vegetables & minted gravy*
£25

Grilled Sea Bass
*pomme anna, green beans,
mangetout & Béarnaise sauce*
£28

Enderby's Smoked Salmon
gin crème fraiche, lemon & brown bread
£10

**Parma Ham with Roasted Figs
& Mozzarella**
rocket salad
£10

Prawn & Crayfish Cocktail
Marie Rose sauce
£10

Duck à l'Orange
*dauphinoise potatoes,
orange segments, orange crisp*
£23

Dambuster Chicken
*chicken breast stuffed with
Dambuster cheese,
wrapped in bacon,
sweet potato fries & coleslaw*
£19

MAINS

KINGSWAY STEAKS

Medallions of Beef £23

8oz Rump £25

10oz Ribeye £29

8oz Fillet £37

*hand cut chips, flat mushroom, vine roasted tomato,
choice of peppercorn, Béarnaise, blue cheese or Diane sauce*

DESSERTS

Sticky Toffee Pudding
toffee sauce & vanilla ice cream
£8

Chocolate Brownie
salted caramel ice cream
£8

Trio of Mini Desserts
*Eton mess, sticky toffee pudding &
chocolate brownie*
£10

Eton Mess
meringue, cream & berries
£8

Kingsway Crème Brûlée
toasted tuille & red berries
£8

Cheese Board
*biscuits, grapes, celery
& homemade chutney*
£10

Selection of Homemade Ice Cream (Choice of three)
*chocolate brownie, Madagascan vanilla, mixed berries,
white chocolate orange, banoffee, rum & raisin*
£8

FOOD ALLERGIES & INTOLERANCES

Full information on food allergies and intolerances is available on request