



A LA CARTE – December 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

Kingsway Seafood Trio
*crab, mini prawn cocktail,
rolled smoked salmon*
£12

Enderby's Smoked Salmon
gin crème fraiche, lemon & brown bread
£9

**Parma Ham with Roasted Figs
& Mozzarella**
rocket salad
£9

Prawn & Crayfish Cocktail
Marie Rose sauce
£10

MAINS

Kingsway Roast Turkey
*sage & onion stuffing,
pigs in blankets,
roast potatoes & seasonal vegetables*
£21

Chestnut Lasagne
*filled with caramelised mushrooms
& sweet chestnuts mixed with
ricotta & béchamel sauce*
£21

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

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

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

Captains Choice
*haddock goujons, wholetail scampi,
calamari, hand cut chips,
crushed garden peas,
chargrilled lemon, tartare sauce*
£25

KINGSWAY STEAKS

Medallions of Beef £21

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*

Add chargrilled prawn skewer £5 Add Calamari £5

DESSERTS

Sticky Toffee Pudding
toffee sauce & vanilla ice cream
£8

Sicilian Lemon Tart
basil granita & meringue
£8

Kingsway Crème Brûlée
toasted tuille & red berries
£8

Chocolate Brownie
salted caramel ice cream
£8

Eton Mess
meringue, cream & 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