

# STARTERS

## Chef's Soup of the Day

Served with warm stottie bread & butter — **5.95**

## Ham Hock Terrine

Shredded ham hock rolled with parsley, served with a bramley apple purée, salad leaves and herb crostini — **6.95**

## Feta Cheese Portobello Mushroom

Baked portobello mushroom topped with feta cheese, served with salad leaf and a raspberry balsamic glaze — **7.25**

## Cod & Parsley Fishcake

Poached cod patty infused with parsley with buttered spinach and a white wine sauce — **6.95**

## Pig's Cheeks

Slowly braised served with caramelised apple purée, chargrilled apple slice, pea shoots and a rich red wine jus — **7.25**

## Chicken Liver & Beetroot Salad

With a toasted hazelnut dressing — **6.50**

# MAINS

## Beer-Battered Fillet of Fish

Golden deep-fried fillet of fish, chips, mushy peas and homemade tartare sauce — **15.95**

## Wholetail Scampi

Breaded scampi, chips, mushy peas and homemade tartare sauce — **12.95**

## Homemade Steak & Ale Pie

Braised diced beef and chunky vegetables in a shortcrust pastry, served with garden peas, chips and a rich gravy — **13.95**

## Crisp Cider Braised Pork Belly

Slow cooked pork belly, served with creamy mash, confit carrots, greens and a cider-infused gravy — **14.95**

## Chicken Breast

Pan-roasted chicken breast, served with chargrilled leeks, hasselback potato, pearl onion and a pea & bacon white wine sauce — **12.95**

## Lamb Hot Pot

Chunky slow-cooked lamb, served with rosemary and root vegetables in a lamb gravy with herb tossed baby mids — **14.95**

## Pan-Seared Salmon

Salmon fillet served with tenderstem broccoli, spinach, lemon thyme parmentier potatoes and a lemon & caper butter sauce — **17.95**

## Slow-Cooked Pig's Cheeks

With butternut squash mashed potato, sautéed kale, chargrilled apple and a rich red wine jus — **16.95**

## Venison

Pan-roasted venison with parsnip purée, braised red cabbage, fondant potato and a redcurrant jus — **23.95**

## Roast Butternut Risotto

Roasted butternut squash and thyme finished with mascarpone, parmesan and micro herbs — **10.95**

## Broccoli & Feta Pasta

Tenderstem broccoli, feta and pesto — **9.95** *(add chicken 2.50)*

## Chicken Tikka Masala

Marinated chicken cooked in a traditional medium spiced sauce, served with fragrant rice naan bread and a mint yoghurt — **13.95**

## Butternut Squash & Potato Tikka Masala

Butternut squash, potato and spinach tikka masala, served with fragrant rice, naan bread and mint yoghurt — **13.95**

# CHARGRILL

## Steak

Prime beef steak cooked to your liking, served with baked portobello mushroom, confit tomato, dressed watercress, red onion slaw and chips

**10oz Sirloin** — **27.95**

**8oz Ribeye** — **26.95**

*Add Peppercorn, Red Wine or Diane Sauce for 2.50*

## 10oz Gammon Steak

With charred pineapple, fried egg and chips — **12.95**

# BURGERS

*All burgers are served with red onion slaw, beer-battered onion rings and chips*

## The Kingslodge Inn Burger

2 × ¼lb Aberdeen Angus burgers topped with crispy bacon, cheese, tomato and lettuce — **12.95**

## Southern Spiced Chicken Burger

Southern spiced butterflied chicken breast topped with cheese, tomato, lettuce and sour cream — **12.95**

## Falafel & Spinach Burger

Oven-baked veggie burger garnished with sour cream, tomato and lettuce — **11.95**

# PIZZA

## Margherita or Garlic Base with Three Toppings

*Choose from:*

Chicken tikka, ham, crispy bacon, sausage, red onion, peppers, mushroom — **8.95**

*Additional toppings 75p each*

*Gluten-free pizza bases are available on request*

# SIDES

**Bowl of Chips** — **3.50**

**Battered Onion Rings** — **3.25**

**Red Onion Slaw** — **2.75**

**Stottie & Butter** — **2.75**

**House Salad** — **3.95**

# CHILDREN'S

*7.50 including a 'Fruit Shoot' (add dessert for 1.50)*

## Cheeseburger

## Battered Chicken Strips

## Cheese & Tomato Pizza

## Cod Fishcake

## Chicken Tikka Wrap

With cheese, salsa, sour cream and lettuce

All the above served with a choice of chips *or* mashed potato along with either peas, beans *or* salad

## Picnic in a Bag

Ham *or* cheese sandwich, fruit yoghurt, sliced apple and a *Freddo* bar

# CHILDREN'S DESSERTS

## Mini Chocolate & Orange Brownie

With warm chocolate sauce and vanilla ice cream

## Strawberry Sundae

Fresh strawberries, strawberry coulis, Chantilly cream and café curls

## Scoop of Ice Cream

With a wafer and raspberry sauce

# DESSERTS

## Chocolate & Orange Brownie

With a dark chocolate sauce, clotted cream and burnt oranges — **7.95**

## Sticky Toffee Pudding

With a sticky toffee sauce, vanilla ice cream — **6.95**

## Bramley Apple Crumble

Stewed apples topped with a crunchy crumble topping, served with creamy custard — **6.95**

## Strawberries & Cream Panna Cotta

Strawberries, chopped, freeze-dried and jam, served with all-butter shortbread — **7.95**

## Torched Lemon Meringue Tart

With Chantilly cream, dark fruits and coulis — **6.75**

## Selection of Luxury Ice Cream

Choose from vanilla pod, strawberry, chocolate, salted caramel *or* sorbet *(ask for today's infusion)*.

One scoop — **1.65**

Two scoops — **3.30**

Three scoops — **4.95**

# SUNDAYS

*Served 12 noon – 5.00pm, every Sunday (subject to availability)*

## Roast Beef, Roast Turkey or Honey Roast Gammon

Served with mashed potato, roast potato, seasonal vegetables, savoury stuffing, Yorkshire pudding and rich meaty pan gravy

Large — **13.95**   Standard — **10.95**   Light — **7.95**

## Nut Roast

Served with mashed potato, roast potato, seasonal vegetables, Yorkshire pudding and rich gravy — **9.95**

# LIGHT BITES

*Served 11am–5pm Monday to Saturday. All served in a stottie, slipper ciabatta or floured wrap with tortilla chips, coleslaw and dressed watercress*

**Slow Braised Beef** — **9.95**

## Lemon & Thyme Chicken

With iceberg, red onion and sour cream — **9.95**

## Chicken Tikka

With iceberg, red onion and mint yoghurt — **8.95**

## Feta, Spinach & Tomato

Iceberg, red onion and peppers — **7.95**

## Beer-Battered Fish Goujons

With mushy peas and tartare sauce — **10.95**

*Swap your tortilla chips for chips for 2.50 extra*

# BREAKFAST

*Breakfast/Brunch served until noon*

## Full English

Bacon, pork sausage, egg *(fried, poached or scrambled)*, plum tomatoes, mushrooms, hash brown, baked beans and black pudding — **9.95**

## Vegetarian Breakfast

Two vegetarian sausages, egg *(fried, poached or scrambled)*, plum tomatoes, mushrooms, two hash browns and baked beans — **9.95**

## Eggs Benedict

Two lightly poached eggs on a toasted muffin with cooked ham and a drizzle of Hollandaise sauce — **6.95**

## Breakfast Stottie

Choose two fillings from: bacon, sausage, egg *or* hash brown — **6.95**

## Eggs on Toast

Eggs your way *(fried, poached or scrambled)* on white *or* brown toast — **4.95**

## Porridge Oats

Cooked to your liking with milk *or* water, finished with sugar, salt *or* honey — **3.95**

## Toast & Preserves

Choose from white, brown — *or one of each* — served with butter and jam *or* marmalade — **3.95**

# AFTER 10AM

## Breakfast Enchilada

Mini omelette, bacon, sausage and ketchup — **7.95**

## Baked Eggs

Fire-roasted tomatoes, chilli, bacon and sausage topped with an egg — **4.95**

## Egg & Hash Casserole

Tomatoes, mushroom and hash browns topped with cheese and an egg — **7.95**

## Toasted Teacake

With butter and jam — **2.35**

## Scone

With butter, jam and clotted cream — **2.50**



**Should you have any special dietary or allergy queries, please visit our website ([inncollectiongroup.com/kingslodge-inn/restaurant](http://inncollectiongroup.com/kingslodge-inn/restaurant)). For any other information relating to ingredients or processes used, please don't hesitate to speak to a member of our team.**

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience. If you have any special dietary requests please let a member of staff know when you order. We have full allergen information for every item on our menu — ask staff for our allergen information binder.