Late-Spring Edition

Tavern Lunch Menu

Served daily from 12pm to 6pm

KING S^I TOWNHOUSE



Nibbles

Cheese Scones (v)	Brioche & Butter Pudding (V) (N) £7.5 Brie cheese / Walnut ketchup
Selection of Breads (v) £6.5 Whipped butter / Olive tapenade	Artisan Cured Meats£12 Pickles / Chutney / Olives / Bread
Mains	
Double 4oz Burger	£18
Nacho cheese Bacon bits Lettuce Tomato	/ Gherkins
Chicken Burger Thai slaw / Curry mayo	£16
Homemade Bean Burger (v)	£14 / Elderflower pickles
Baby Beet Salad (vv) (NGI)	£12
Caesar Salad (v)	
Little gem Croutons Parmesan Crispy her	ns' egg
Add a protein to your Caesar Salad £5 each Smoked chicken Prawns Halloumi (V)	
Tavern Steak Sandwich	£20
Beeffillet Onion jam Horseradish Rocket	Focaccia Fries
Crisp Cod Sandwich	£16
Tartare Lettuce Mushy peas Focaccia I	Fries
Sesame Salmon	£17
Tenderstem®hroccoli Saffron Poached egg	
Mushroom & Ricotta Tortellini (v)	£14
Brown butter sauce / Wild mushrooms / Crisp	v sage

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Grill All grills served with caramelized onion purée, confit beef fat tomato, mushroom & fat chips		
Dry-aged Fillet 8oz		
Dry-aged Ribeye 10oz	£34	
Choose your sauce: Peppersauce Garlic butter Bearnaise sauce		
Sides		
Fat Chips (v) £5		
Beef Fat Fries £5	\$6	
Beef Fat Hand-Cut Chips £5	Baba Ganoush (N) (NGI) £5 Curry leaf oil / Pine nuts	
Truffle & Parmesan Fries (v) £6	Mediterranean Roast Vegetables (v)	
Nduja Mac & Cheese £7	(NGI) £5	
	Feta cheese	
Desserts		
Warm Belgian Chocolate Fondant (v) Kirsh soaked cherries / Cherry ice cream	£10	
Gingerbread Sticky Toffee Pudding (Butterscotch sauce / Clotted cream ice cream		
Carrot Cake (N) (V)		
Saitea caramet / Canatea watnats / write cho	counce / Orange	
Frozen Spiced Blackberry Parfait		
Tonka custard doughnut Spiced apple jelly V Fresh blackberry	White chocolate Ginger crumb	
Sharing Dessert Platter For Two Chefs' selection of cakes & ice cream	£20	
Cheese Selection (NGI on request)	£14	

All dishes may contain nuts | Please ask for all allergen information | Vegetarian option can be made vegan on request.
(N) Contains Nuts (DF) Dairy Free (NGI) Non-gluten ingredient (V) Vegetarian (VV) Vegan | Please note all menus are subject to change | Any menu adjustments are subject to the hotel's confirmation and may imply additional charges | 10% discretionary service charge applies | If you have a food allergy, intolerance, or dietary requirement - please speak to the staff about the ingredients in your food and drink before you order | Please be aware that our food is prepared in an environment that stores and handles various foods that may contain allergens. While we do take steps to minimise any risk of cross-contamination and follow good hygiene practices in our kitchens, however, due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any dish.

Crackers | Grapes | Quince jelly | Celery