

Tavern Menu

Starters

Marinated Olives (GF) (DF)	£3.5
King Street Sourdough Bread Aged balsamic vinegar Extra virgin olive oil (V)	£4
Roasted Courgettes Cauliflower puree Spiced courgettes Pomegranate Curry oil (V)	£7
Goosnargh Smoked Applewood Duck Breast Kohlrabi Plum chutney (GF) (DF)	£8

Pea & Herb Duck Egg Frittata Watercress salad (V) (GF)	£8.5
Cured Loch Duart Salmon Cucumber Fennel relish Gherkin mayonnaise (GF) (DF)	£8.5
Beef Carpaccio Parmesan Baby onions Rocket salad (GF)	£10

Main Course

Roasted Cornfed Chicken Supreme Sweet potato Curly kale Onion sauce	£25
Pan Fried Sea Trout Peas a la Francaise (GF)	£19
28-Day Aged Grass-Fed Fillet Steak Triple cooked chips Roasted plum tomato Field mushroom Onion frites	£32
<i>Please choose a sauce</i> Béarnaise Peppercorn Red wine Blue cheese	
Spring Green Cabbage Buckwheat grains Dukkah Pomegranate Harissa yoghurt (V) (N)	£16
Fresh Tagliatelle Burrata Lemon Broad beans Sun blush tomatoes (V)	£18
King Street Beef Burger <i>Add cheese + £1</i> Two 4oz steak patties Brioche burger bun Lettuce Tomato Gherkins Burger sauce Fries	£18

Salads

Tempura King Prawns Baby spinach Courgettes Carrots Kohlrabi Coriander Chilli dressing	£16
Superfood Salad Black quinoa Kale Peppers Baby spinach Pomegranate seeds Red cabbage Sweet potato Pumpkin seeds Toasted almonds Avocado Dijon mustard dressing (GF) (DF) (VV) (N)	£16
Coconut Crust Chicken Quinoa Pineapple salsa Avocado Lettuce	£15

Sides

Triple Cooked Chips	£4
Spring Greens	£4
Cauliflower Cheese	£4
Rocket & Parmesan Salad Balsamic dressing	£4

Desserts

Strawberry & White Chocolate Pavlova White chocolate & mascarpone mousse Champagne sorbet Strawberries Meringue (GF) (V)	£7
Chocolate & Peanut Butter Belgian chocolate mousse Frozen peanut butter parfait Glazed bananas Chocolate sponge Salted caramel (N) (V)	£7
Vanilla Pannacotta Fresh raspberries Shortbread crumb Peach gel (GF**)	£7

Sticky Toffee Pudding Clotted cream ice cream Butterscotch sauce (V)	£7
Cheese Board Selection of local cheeses Chutney Crackers (GF**)	£10
Chef's Selection of Desserts <i>(Minimum 2 people)</i> A sharing board of small desserts and ice cream	£8 each