



2 COURSES FOR £18.00

STARTERS

SOUP OF THE DAY (1) (1)

seasonal soup of the day, served with a sourdough roll please ask for allergen & dietary requirements

CHICKEN LIVER & BRANDY PARFAIT

pear, pear gel, toasted pistachio, brioche toast 286 kcal P.N.G.M.E

BROAD BEAN & PEA BRUSCHETTA 🔘 💿

whipped truffled feta, fresh mint, pickled onion, lemon dressing 329 kcal G,N,SO

MAINS

THE KINGSCLIFF BURGER

caramelised beer onions, Monterey jack cheese, bacon, garlic mayonnaise, lettuce, tomato, maple seeded bun & fries 1135 kcal G,E,M,SO

TAGLIATELLE GIARDINIERA 🕲 💿

grated courgette, wilted spinach, chilli, garlic, garlic & herb breadcrumb 738 kcal G,N

BEER BATTERED FISH & CHIPS

crushed minted peas, chips, tartar sauce 764 kcal G.E.F.SO

BUTTERNUT SQUASH RISOTTO 💿 🕕

spiced butternut squash, chilli, crispy sage, parmesan cheese, crispy roquette 437 kcal SO,N

DESSERTS

STICKY TOFFEE PUDDING

thyme & butterscotch sauce, salted caramel ice cream, honeycomb shard 1034 kcal G,E,M,S

CLEMENTINE CRÉME BRULÉE

vanilla & spiced shortbread biscuit, winter berries 401 kcal M,E,G

CHEESECAKE OF THE DAY O

Please ask a member of the team for allergen & dietary requirements

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The

All tables will be subject to a discretionary service charge of 12.5%

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts,





