



KINGSCLIFF

WINE MENU

SPARKLING

	ORIGIN	175ML	250ML	BTL
Chio Prosecco	Italy	5.95 (200ml)		25.00
Chio Rose Prosecco	Italy			25.95
Mumm Champagne	France			55.00
Laurent-Perrier Cuvée Rosé Brut	France			70.00

WHITE

Blass Chardonnay	Aus	5.25	6.75	19.95
Fontana D'Italia Trebbiano	Italy	4.50	5.95	16.50
Avito Pinot Grigio	Italy	5.25	6.25	17.95
Petorrojo Reserva Sauvignon Blanc	Chile	4.95	6.45	18.50
Akau Sauvignon Blanc	NZ			23.95
Fontana Fredda Gavi Di Gavi	Italy 17			39.95
La Joya Gran Reserva Viognier	Chile 16			22.50
Cloudy Bay Sauvignon Blanc	NZ			45.00
Mas Neuf Muscat	France 16			24.00

RED

Petorrojo Reserva Merlot	Chile	4.50	6.25	17.25
Wolf Blass Shiraz	Australia	4.95	6.45	18.50
Trivento Tribu Malbec	Argentina	4.95	6.25	19.00
Fontana D'Italia Sangiovese	Italy	4.50	5.95	16.50
Castello Di Gabbiano- Chianti	Italy 15			19.50
Solar Viejo Reserva Rioja	Spain 13			36.95
Rongopai Pinot Noir Premium	NZ 16			35.00
Cuvée de l'Hospice Châteauneuf du Pape	France 15			49.50
Ropiteau Nuits St George	France			65.00

ROSE

Via Nove Pinot Grigio Blush	Italy	4.80	6.25	17.50
Canyon Road Zinfandel	USA	4.50	5.95	16.50
Domaine Le Pive Gris	France			22.50
La Promenade Côtes de Provence	France 15			28.50

We also have a wide range of spirits, draughts and bottles.
Please ask your server for more details.

SANDWICHES & SALADS

Served 12-5pm with your choice of white or brown bloomer & a side salad - Add seasoned fries for 1.00

THE KING OF CLUBS 8.50

Chicken, bacon, egg mayo, lettuce, tomato, served with fries E/M/G/MU/SO

FISH FINGER BUTTY 7.95

Cod fingers, tartar sauce G/E/F/MU/SO

CHEESE & PICKLE 6.95

Cheddar cheese, pickle G/MU/SO/M

BLT 7.95

Bacon, lettuce and tomato

SALMON SALAD 11.95

Pan seared salmon fillet with a parsley & potato salad, mixed leaves, cucumber and a citrus dressing F/E/MU/SO

ITALIAN CHICKEN 7.95

Toasted & filled with chicken, melted mozzarella, sundried tomato & pesto mayo G/MU/SO

SMOKED SALMON 7.95

Smoked salmon & dill mayo G/MU/SO/F

HAM & CHEESE 6.95

Cheddar cheese & ham G/MU/SO/M

GOATS CHEESE SALAD 12.95

Grilled goats cheese on a salad of roasted spiced apples, beetroot, toasted hazelnuts & raisins N/G/SO

CHICKEN CAESAR SALAD 11.50

Roasted chicken breast gem lettuce, parmesan, croutons & Caesar dressing G/E/F/MU/SO

SHARING PLATTERS

PLOUGHMAN'S FOR TWO 11.50

Ham, trio of cheese, pickled onion, gherkin & egg, piccalilli, pork pie, chunk of bread & chutney G/E/M/MU/SO

FISH MEZZE PLATTER 12.50

Crab cake, cod bites, tempura prawns, cajun whitebait, chunk of bread & lemon mayo G/CR/E/F/MU/SO

RUSTIC BREAD & OLIVES 7.95

Rustic bread, olives, olive oil G/SE/SO

BAKED CAMEMBERT 12.95

Red onion jam, toasted almonds, warm bread, honey G/M/MU/N/SO

STARTERS

SOUP OF THE DAY 5.50

Served with bread G

CLASSIC PRAWN COCKTAIL 7.95

Marinated Atlantic baby prawns, crispy lettuce & buttered brown bread CR/M/MU/SO

HALLOUMI FRIES 5.95

Served with a sweet chilli dip G/E/M/SO

CHILLI CRAB TACOS 7.95

Fresh chilli, dressed crab, crispy fried won ton pastry G/CR/E/SO

BOMBAY LAMB ARANCINI 5.95

Mango chutney & pickled radish C/G/E/M/MU/SO

SPICED CHICKEN LIVER PATE 5.95

Spiced fruit chutney & toasted brioche G/E/M/MU/SO

TOASTED GARLIC CIABATTA 5.95

Hummus, sundried tomato & olive tapenade, onion jam G/SE/SO

SCOTCH DUCK EGG & CHIPOTLE CHICKEN WING 6.50

With watercress, radish & tomato relish G/E/M/MU/SO

TRUFFLE POACHED DUCK EGG 7.95

Asparagus & pea salad, chive & mint dressing, crispy onions & pancetta E/M

PLEASE ASK ABOUT OUR DAILY SPECIALS

Sunday Roasts available weekly with meat from Colemans Butchers

MAIN COURSES

CALVES LIVER & BACON 10.95

Served on bubble & squeak, gravy & seasonal vegetables C/M/SO

SALT MARSH WALTON LAMB CHOP 16.95

Creamy mashed potato, minted peas, gravy C/M/SO

CHICKEN CHORIZO BAKE 14.95

Sautéed potatoes & crispy onions C/M/MU/SO

KING OF BURGERS 12.95

Beef patty, pulled pork, onion rings, dill pickle, bacon, cheese, gem leaves, tomato, burger relish, fries & coleslaw G/E/M/MU/SO

KINGSCLIFF CHICKEN BURGER 11.95

Chicken breast, dill pickle, bacon, cheese, gem leaves, tomato, burger relish with fries & coleslaw G/E/M/MU/SO

SAUTÉED KING PRAWNS 15.95

In a fragrant & creamy coconut laksa style sauce, noodles, peanut crumb E/M/P/G/CR/SE/MU/SO

KERALAN CURRY 12.95

Cauliflower & pepper curry, Laila basmati rice, coriander, naan, poppadum & chutney G/MU

CHICKEN MADRAS CURRY 13.50

Marinated chicken in a spiced tomato sauce, coconut & coriander with Laila basmati rice, mango chutney, naan bread & poppadum G/MU/SO

SLOW COOKED PORK BELLY 14.95

Sage and caramelised onion potato rosti, sautéed spring greens and gravy C/M/SO

VEGAN BEAN BURGER 11.95

Bean patty, vegan cheese, baby gem, tomato, relish, served with fries C/G/M/SO

OUR FAMOUS SEABASS WITH VIETNAMESE STYLE NOODLES 14.50

Pan seared with lemon grass, coriander, red chilli & sweet basil sauce G/E/F/M/SE/S/SO

BEER BATTERED COD 11.95

Hand cut chips, mushy peas & tartar sauce G/E/F/M/MU/SO

BUTTERNUT SQUASH & CHILLI RISOTTO 11.95

Lightly spiced with parmesan cheese and rocquette C,M,SO

STEAK & ALE PIE 11.50

Hand cut chips, seasonal vegetables & gravy C/G/E/M/SO

SALMON MASALA 14.95

Baked fillet of masala salmon served with crab pakora, bombay aloo, spiced cauliflower puree F,E,M,G,CR,MU,SO

CRISPY STICKY PORK 14.50

In a soy, oyster & sesame sauce served with spring onion & Laila basmati rice E/M/SE/S/SO

PUMPKIN & SAGE TORTELLINI 12.95

Roasted tomato & pepper sauce, parmesan and crispy sage C,E,M,G,MU,SO

WILD BOAR AND APPLE SAUSAGES 13.95

Creamy mashed potatoes, mixed vegetables, crispy onions & gravy C,M,G,MU,SO

8OZ SIRLOIN STEAK 19.50

Served with tomatoes, onion rings, mushroom & hand cut chips C/G/E/M/MU/SO

Add peppercorn, béarnaise or steak sauce 1.50

SIDES

SEASONED FRIES 3.50

HOUSE SIDE SALAD 2.95 V

ONION RINGS 2.95

MIXED VEGETABLES 3.50

HAND CUT CHUNKY CHIPS 3.50

TENDERSTEM BROCCOLI 3.50

GARLIC MANGETOUT 3.50

AFTERNOON TEA

TRADITIONAL AFTERNOON TEA 14.95 PER PERSON

Freshly baked scone, clotted cream & jam, together with a delectable selection of finger sandwiches, homemade cakes & the finest tea or coffee. Please pre-book with any dietary requirements G/E/F/L/MU/N/P/SO

BUBBLY AFTERNOON TEA 19.95 PER PERSON

As above but including a glass of ice cold Prosecco G/E/F/L/MU/N/P/SO

CREAM TEA 5.95 PER PERSON

Freshly baked scone with lashings of clotted cream & jam, served with the finest tea or coffee G/E/M/SO



- Veggie on request
- Vegan on request
- Gluten free on request
- Hot & spicy

Please speak with your server if you require vegan or gluten free

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.

Allergen Key

C celery	G gluten
F fish	CR crustaceans
E eggs	MO molluscs
M milk	SE sesame seeds
N nuts	MU mustard
P peanut	SO sulphur dioxide
L lupin	S soya