



## KINGSFORD PARK

### MAIN MENU

#### STARTERS

Smoked mackerel pate', crostini, cucumber, capers and dill	£7.00
Heritage tomato, tomato geli, mozzarella, black olive puree, basil oil, salad leaves (GF)	£6.50
Honey and thyme roasted fig, sunset blue, parma ham, crostini	£7.50
Creamy garlic and white wine mushrooms, toasted sourdough, crumbled feta, oregano (V)	£7.00

#### MAINS

Beef short rib braised in brandy and red wine, rosemary butter mashed potato, charred tenderstem broccoli, red wine jus (GF) (2.00 supplement)	£16.50
Whole oven baked plaice, caper, dill and bacon butter sauce, rustic chips (GF) (2.00 supplement)	£17.00
Pappardelle, aubergine, tomato, red pepper and garlic sauce, black olives, capers, parmesan cheese (V)	£13.00
Pan roast chicken supreme, fondant potato, green beans, chicken gravy	£15.00
Lentil and chickpea dhal, spiced roast cauliflower, courgette pakora, chapati (VE)	£12.00
Warm salad of butternut, potato, kale and red cabbage, beetroot, grilled halloumi, balsamic glaze (GF)	£12.00
Signature burger, brioche, baby gem lettuce, tomato, bacon, cheese, burger sauce, relish, rustic fries	£13.00

#### NIBBLES

Padron peppers, chorizo crumb (GF, DF)	£5.00
Freshly baked bread, cold pressed rape seed oil and aged balsamic vinegar (Ve)	£4.50
Nocellara olives (Ve, GF)	£4.50

#### TO SHARE

Cured meats, baked figs, sunset blue cheese, mackerel pate, padron peppers, capers, olives, dill, lemon and bread	£18.00
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#### SIDES

Chef's salad leaves, tomato, cucumber, onion, feta (GF)	£4.50
Rustic fries with rosemary salt (GF, Ve)	£3.50
Garlic and herb flatbread (DF, Ve)	£4.50
Charred tenderstem broccoli (GF, Ve)	£3.50
Courgette pakoras, curry oil and yoghurt (GF)	£4.50
Grilled halloumi (GF)	£4.50

#### PUDDING

White chocolate and raspberry blondie, raspberry gel, raspberry sorbet, fresh raspberry, salted pistachio crumb	£7.00
Dark chocolate torte, dark chocolate gravel, chocolate tuile, raspberry gel, honeycomb, vanilla and coconut ice cream (VE)	£7.00
Rum and raisin sticky toffee pudding, Vanilla ice cream, salted caramel fudge, rich toffee sauce (GF)	£7.00
Lemon pot, fresh raspberries, cranberry and pistachio shortbread	£6.50
Trio of ice cream, fresh strawberry, chocolate tuile, raspberry couli and honey comb (GF)	£5.00

**GF** = Gluten Free   **DF** = Dairy Free   **V** = Vegetarian   **Ve** = Vegan   **Vea** = Vegan Alternative Available

**Concerns about allergies & intolerances? Visit [allergymenu.uk](http://allergymenu.uk) & enter the code BAN476**

*Please make a member of staff aware of any allergies or dietary requirements you have, when placing your order. More information on ingredients is available on request. Please ask for allergen information or inform us of your allergies/dietary requirements every time you visit as ingredients may have changed since your last purchase. Our suppliers and chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one.*