

THE KINGS LODGE

BAR - RESTAURANT - HOTEL

SMALL PLATES

Mediterranean Meatballs – Served in a rich tomato sauce.	9	Grilled Goat's Cheese (V) – Served on a bed of mixed leaves, cherry tomatoes & pesto sauce.	8
Chicken Wings – Caribbean-spiced.	8	Deep Fried Brie (V) – Served with a cranberry dipping sauce.	8
King Prawns – Sautéed with chilli, garlic & parsley in a white wine sauce; served with toast.	10	Halloumi Fries (V) – Crispy fried served with sweet chilli mayonnaise.	8
Mussels in White Wine – Steamed with onion & garlic served with toast.	10	Loaded Nachos (V) – Melted cheese, guacamole, salsa, sour cream & jalapeños.	9
Calamari – Fried squid rings served with garlic aioli.	9	Soup of the Day (V) – Freshly made; served with toast.	7
Macancini (V) – Crispy Macaroni & cheese balls with sweet chilli mayonnaise.	8		

SUNDAY ROASTS

All served with a medley of seasonal vegetables, braised red cabbage, crispy roast potatoes, a Yorkshire pudding & our house gravy.

ROAST BEEF SIRLOIN 19

Dry-aged and carved into tender slices.

ROAST LAMB 18

Seasoned with mixed herbs & garlic.

ROAST CHICKEN 17

Succulent roasted breast & leg with a hint of garden herbs.

THE TRIO 22.9

The ultimate roast: a serving of Chicken, Lamb & Pork.

ROAST PORK 16

Served with crispy golden crackling.

PAN-SEARED SALMON 18

A lighter alternative; served with a white wine creamy sauce.

ROASTED CAULIFLOWER STEAK 15

A hearty vegetarian take on the classic roast.

CHILDRENS ROAST 10

A smaller portion for U/12's.

BURGERS

All served in a toasted brioche bun with a side of fries.

The Lodge Burger – Beef patty topped with bacon, melted cheese, gherkins, lettuce & tomato. 16.9

Grilled Chicken Burger – Succulent chicken breast with melted cheese, gherkins, lettuce & tomato. 14.9

Grilled Halloumi Burger (V) – The ultimate vegetarian classic with gherkins, lettuce & tomato. 13.9

Quinoa Burger (V) – A beetroot plant-based patty with gherkins, lettuce, tomato & guacamole. 13.9

SALADS

Chicken Caesar Salad – Crisp lettuce with grilled chicken, bacon, parmesan & croutons in a creamy Caesar dressing. 13.9

Greek Salad – A refreshing mix of feta, cucumber, tomatoes, red onion & olives. 10.9

FROM THE SEA

King Prawns – Sautéed with chilli, garlic & parsley in a white wine sauce; served with toast. 18.9

Mussels in White Wine – A generous main-course portion. Steamed with onion & garlic served with toast. 16.9

Seafood Linguine – A medley of mussels, king prawns & calamari in Arrabiata sauce. 18.9

VEGETARIAN

The Goats Cheese Tower (V) – With roasted butternut squash, aubergine, spinach, tomatoes & pesto sauce. 15.9

Mushroom Risotto – Creamy Arborio rice with parmesan, cherry tomatoes & fresh parsley. 15.9

SIDES

4

• Fries • Onion Rings • Garlic Bread • Gravy
• Cauliflower Cheese • Seasonal Vegetables

Note: All our dishes are prepared in a kitchen where nuts and gluten are present. If you have a specific allergy, please inform us so we can take extra care.