

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		

CLASSIC COUNTRY COMFORTS

Beer Battered Cod & Chips – Sustainably sourced cod in a crisp batter, with your choice of garden or mushy peas & tartar sauce.	17.9	Sausage & Mash (V available) – Cumberland sausages, garden peas & a rich gravy.	14.9
Beef & Ale Pie – Slow-cooked beef in local ale, served with seasonal mixed vegetables & a choice of buttery mash or fries.	18.9	Slow-Roasted Pork Belly – Served with creamy mash, seasonal mixed vegetables, a red wine jus & topped with crisp crackling.	18.9
Chicken, Ham & Leek Pie – A creamy classic, served with seasonal mixed vegetables & a choice of buttery mash or fries.	17.9	Goats Cheese Tower (V) – With roasted butternut squash, aubergine, spinach, tomatoes & pesto sauce.	15.9

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

FROM THE GRILL

All steaks are served with peppercorn sauce or red wine jus.

32-Day Aged Ribeye Steak – Served with a grilled tomato, mushrooms & fries.	27.9
32-Day Aged Sirloin Steak – Served with a grilled tomato, mushrooms & fries.	24.9
Duck Breast – Pan-roasted and served with sweet potato mash, grilled orange & red wine jus.	18.9
Gammon Steak – Served with fried eggs, grilled tomato & fries.	16.9

FROM THE SEA

Mussels in White Wine – A generous main-course portion. Steamed with onion & garlic served with toast.	16.9
King Prawns – Sautéed with chilli, garlic & parsley in a white wine sauce; served with toast.	18.9
Grilled Salmon Fillet – Served with new potatoes & seasonal mixed vegetables.	16.9
Seafood Linguine – A medley of mussels, king prawns & calamari in Arrabiata sauce.	18.9

WORLD FLAVOURS

Lamb Skewers – Marinated and grilled, served with warm pitta bread, tzatziki, mixed salad & fries.	22.9
Chicken Skewers – Marinated and grilled, served with warm pitta bread, tzatziki, mixed salad & fries.	20.9
Jerk Chicken Thighs – Caribbean-spiced with mushroom sauce & rice.	17.9
Chicken Milanese – Breaded chicken breast with a tomato linguine & parmesan.	16.9
Mushroom Risotto – Creamy Arborio rice with parmesan, cherry tomatoes & fresh parsley.	15.9

SALADS

Caesar Salad – Crisp lettuce with grilled chicken, bacon, parmesan & croutons in a creamy Caesar dressing.	13.9
Greek Salad (V) – A refreshing mix of feta, cucumber, tomatoes, red onion & olives.	10.9

SIDES 4

• Fries • Onion Rings • Garlic Bread
• Cauliflower Cheese • Mixed Salad

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.