

White Wine

Vidriada Airen		£22.00
SPAIN	250ml	£7.70
Fresh and light, apple and grapefruit characters coupled with soft acidity make this an easy-going and refreshing white.	175ml	£5.60

Bantry Bay Chenin Blanc		£25.50
SOUTH AFRICA	250ml	£8.90
A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours.	175ml	£6.30

Languore Trebbiano Chardonnay Rubicone		£24.00
ITALY	250ml	£8.40
Straw-yellow with light greenish hue. Intense, with tropical fruit and flowers. Structured and full bodied, smooth, and well balanced.	175ml	£6.00

Gufetto Pinot Grigio		£27.00
ITALY	250ml	£9.40
Straw yellow, with hints of exotic white fruit, white floral scents, fresh and fragrant wine.	175ml	£6.75

Kokako Sauvignon Blanc		£34.00
NEW ZEALAND	250ml	£11.70
Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight.	175ml	£8.20

Rosé Wine

Bel Canto Pinot Grigio Rosé		£25.00
ITALY	250ml	£8.70
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.	175ml	£6.25

Balade Romantique Rosé		£29.00
FRANCE	250ml	£10.00
Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers, and a stroke of acidity on the finish.	175ml	£7.10

Nicolas Rouzet, Coteaux d’Aix en Provence		£35.00
FRANCE		
A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice.		

Red Wine

Vidriada Tempranillo		£22.00
SPAIN	250ml	£7.70
A soft and easy drinking red with berry fruits and a hint of black pepper.	175ml	£5.60

Languore Sangiovese		£24.00
ITALY	250ml	£8.40
Intense red ruby colour, with violet hue. Its aromatic profile combines ripe cherry and blackberry, well balanced, fresh, and medium bodied.	175ml	£6.00

Hillville Road Shiraz		£26.50
AUSTRALIA	250ml	£9.20
Very good fruit intensity of raspberries and black cherries with well-integrated vanilla oak. This wine has soft round tannins and a good length.	175ml	£6.50

Viña Carrasco Merlot		£27.00
CHILE	250ml	£9.50
Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.	175ml	£6.75

Romero Gonzalez Malbec		£29.00
ARGENTINA	250ml	£10.00
This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.	175ml	£7.10

Baron de Baussac Carignan		£34.00
FRANCE		
This wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.		

Sparkling Wine

Prosecco Bel Canto		£24.00
ITALY	125ml	£7.00
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.		

Slawek’s Kitchen
at
King William IV

Snacks & Starters

Mini Cumberland Cocktail Sausages with honey mustard glaze	£7.50
Veggie Spring Rolls with sweet chilli sauce	£7.50
Free Range Cajun Chicken Wings with BBQ sauce & homemade coleslaw	£8.50
Deep Fried Pepper Squid with chilli mayo	£7.50
King Prawns served with aioli	£7.50
Slawek’s Hand Cut Nachos (V) Served with cheddar cheese, salsa, guacamole, sour cream & jalapeños	£11.00
Slawek’s Hand Cut Beef Chilli Nachos Served with guacamole, cheese, sour cream & spring onions	£14.00
Hummus & Crudités (V) Served with olives and pita bread	£10.00
Baked Camembert (V) Served with crudités, olives, cranberry sauce & sourdough bread	£15.00
Charcuterie Platter Parma ham, salami, chorizo, olives, cherry tomatoes & sourdough bread	£17.00
Slawek’s Combo Platter Mini sausages, chicken wings, pepper squid & BBQ ribs, cheesy nachos, onion rings & selection of dips	£24.00

Sides

Hand Cut Chips/ Skinny Chips/ Onion Rings	£5.00
Sweet Potato Fries/ Cheesy or Spicy Chips	£6.00
Mixed Olives/ Mixed Leaves Salad	£6.00
Spring Green Vegetables with Garlic	£6.00
Bread & Butter/ Coleslaw	£2.00

Salads

All salads are served with cherry tomatoes, cucumber and peppers

Grilled Halloumi Salad Mixed salad, hummus, pomegranate and house dressing	£15.00
Chicken Supreme Salad Mixed salad, guacamole, feta cheese and house dressing	£16.00
Grilled Goats Cheese Salad Beetroot, walnuts, caramelised onions balsamic dressing	£15.50
Classic Greek Salad Tomato, cucumber, red onion, olives and feta cheese	£15.00

Classics

Beer Battered Cod Fish & Chips Served with hand cut chips & homemade minty mushy peas & tarter sauce	£17.50
Cumberland Sausages Served with mash potatoes, spring greens & gravy	£14.50
Grilled 10oz Rib Eye Steak Served with hand cut chips or mash potato, mixed leaf salad & peppercorn sauce	£24.00
Sea Bass Fillet Served with spring onion, chilli & soya sauce on a bed of spinach with rice or mash potatoes	£17.50
Beef Chilli Con Carne Served with rice, sour cream & spring onions	£14.00
Spare Ribs Marinated in our own BBQ sauce, served with hand cut chips & homemade coleslaw	£16.00
King Prawn Linguini Served with cherry tomatoes & parsley in a white wine sauce	£15.00
Slow Cooked Lamb Shank Served with rosemary, red wine sauce & mash potatoes	£17.00
Beef & Guinness Stew Served with horseradish mash potatoes & spring greens	£17.00

Burgers

Served with hand cut chips, red onions, tomato, baby gem lettuce & brioche bun

Classic “KING” 8oz Scottish Beef Burger with burger relish	£15.90
BBQ Chicken Free range breast marinated with BBQ served with homemade coleslaw	£15.90
Grilled Chicken with bacon, cheese & lime mayo	£16.90
Halloumi & Hummus (V) with grilled pepper & aubergine	£15.90
Finnebrogue Spicy Bean Burger (vegan) Add vegan cheese & mayo for £1.50	£16.00
XXL Burger 8oz beef patty, chicken breast, sausage, bacon, cheese, fried egg & onion rings	£25.00
Spicy Fish Burger Cod & prawn patty & chilli mayo	£15.00

Add extra toppings- cheese, bacon, jalapeño, mush a egg, red onion £1.50

Pizzas

Margarita Tomato sauce, Mozzarella & Cheddar cheese	£10.00
Veggi Tomato sauce, Cheddar cheese, spinach, mushrooms, sweet corn, peppers & red onions	£13.00
Meaty Tomato sauce, Cheddar cheese, chicken & Chorizo	£13.00
Add extra toppings £1.50	

Roast

Every Sunday 12.00pm - 08.00pm

All served with duck fat roasted potatoes, Savoy cabbage, carrots, spring greens, Yorkshire pudding & red wine jus. (Except wellington)

Roast Rib Eye Served with horseradish	£18.50
Roast Chicken Supreme Served with cranberry sauce	£17.50
Roast Leg of Lamb Served with mint sauce	£18.50
Roast Pork Loin Served with crackling & apple sauce	£17.50
Mixed Roast Chicken, pork, beef & lamb	£23.00
Cashew & mushroom Wellington Served with porcini gravy	£16.50
Children’s Roast (under 15) Pork, beef or lamb	£10.00

Desserts

Homemade Apple Pie Served with vanilla ice cream	£6.00
Vanilla Cheesecake Served with strawberry ice cream	£6.00
Chocolate Sponge Cake Served with vanilla ice cream	£6.00
Sticky Toffee Pudding Served with vanilla ice cream	£6.00

Please speak to staff regarding any allergy advise

Sunday roast every Sunday 12.00pm - 8.00pm

Kitchen open 7 days a week from 12.00pm - 9.30pm

Lunch special Monday to Friday 12.00pm - 4.00pm