

# FOOD & DRINK MENUS



kings place EVENTS

# BREAKFAST

All of our breakfast options are served with traditional, herbal and fruit teas and coffee.

## KINGS CONTINENTAL **£10.00** *(minimum numbers of 5)*

- Freshly squeezed orange juice
- A selection of mini gourmandise, mini tulip muffins and fruit bowls

## HOT BREAKFAST SANDWICHES **£10.50** *(minimum numbers of 10)*

A selection of the following breakfast sandwiches catering for 2 rounds per person: :

- Freshly squeezed orange juice
- Rare breed Cumberland spiced sausage or treacle glazed back bacon
- Baby tomato, spinach and Cornish cheese fritter
- Gluten free smoked Applewood and spinach toastie
- \* *Choose a bread for you party (flour bap, ciabatta or focaccia)*
- \* *Add a fried egg for £1.00 per person*

## KINGS COMPLETE PLATE **£19.50** *(minimum numbers of 10)*

- Treacle glazed bacon
- Rare breed Cumberland sausages
- Two poached hen eggs
- Smoky beans
- Woodland mushroom potato hash
- Grilled black pudding
- Roast tomatoes
- \* *Served with a choice of breads*

## KINGS GREEN PLATE **£18.25** *(minimum numbers of 10)*

- Oat and green pudding
- 2 poached hen eggs
- Smoky beans
- Woodland mushroom potato hash
- Roast tomato and smoked Cheddar rarebit
- Served with green herb hollandaise

## HEALTHY ENERGY BREAKFAST **£16.50** *(minimum numbers of 20)*

- Maple and cinnamon granola
- Berry and chia bircher
- Freshly cut fruits, coconut yoghurt
- Mini cured poke bowls, fermented vegetables, salmon, seeds & greens
- Deli meats and cheese
- Corn cakes, crushed avocado
- Brown rice, smoked mackerel, eggs
- Red & green raw blend shots
- Selection of bread, preserves, fruits

### VEGAN & PLANT BASED ALTERNATIVES

Our vegan and plant based alternatives can all be adapted to suit breakfast, food stations, canapés and bowl food.

We will prepare a small number of these options for your event to cover those with vegan or plant based catering preferences. Please share any known dietary requirements with your event manager.

### Gluten free - gf

- Scrambled tofu, buckwheat pancakes, avocado butter
- Raw-sli: raw blend of sprouting seeds, nuts, fruit
- Chestnut and sage sausages, raw tomato ketchup
- Raw chia seed pudding, berries, wild rocket
- Peaches and cream smoothie

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We are proud that the beef and lamb throughout our menus is sourced exclusively from our own Northumberland farm.

# WORKING LUNCHES

## CHEF'S WORKING LUNCH **£24.50** *(for numbers between 30 and 100)*

### CHEF'S SANDWICH BAR WITH CARVED MEATS:

- Slow braised Texel lamb shoulder, olive tapenade, wood smoked sour tomato chutney, wild herb yoghurt. Served with grilled flat bread
- Rare roast Corneyside Farm beef, land cress, horseradish cream

### ARTISAN SANDWICH SELECTION:

- Somerset Brie, smoked bacon, spiced grape relish
- Forman's smoked salmon, dill pickles, soft cheese
- Avocado, middle gem, red lettuce, hummus
- Roast salmon, horseradish cream, red gem
- Free range egg, land cress, ground pepper

### SALADS:

- Grilled gem, green onion mayo, sweet squash, parsley
- Brown rice, spiced cauliflower, sumac, toasted seeds, minted yoghurt
- Seasonal green leaves, herbs

### SERVED WITH:

- Lightly salted Burt's crisps / sliced fruit platter and whole fruit display / traditional, herbal and fruit teas and coffee

## WORKING LUNCH **£21.00** *(for numbers between 5 and 30)*

### CHEF'S SELECTION OF OUR HANDMADE ARTISAN SANDWICHES ALONG WITH:

- Smoked paprika Goosnargh chicken skewers, romanesco sauce
- Cheesy sweet potato and courgette bites, chimichurri
- Whole fruit display, sliced seasonal and exotic fruit platter
- Lightly salted Burt's crisps
- Traditional, herbal and fruit teas and coffee

### ADD SOMETHING HOT:

- Soup cups served with rich cheese toasties **£7.00**
- Celeriac, truffle oil, mushroom and gruyere toast **£6.00**
- Roast squash, chickweed, spinach, feta, pine nut toast **£6.00**
- Wild parsley, potato, blue cheese, hazelnut brioche **£5.50**
- Ground tomato, thyme, smoked Cheddar toast **£5.00**

### ADD SOMETHING SWEET:

Choice of 2 items: **£5.50**

- Mini lemon drizzle / dark chocolate caramel brownie / rich fruit cake, Wensleydale cheese / blueberry almond and pecan

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## Gluten free - gf

- Braised pumpkin and butterbean soup, chilli, orange oil
- Zen noodle broth
- Chestnut and sage sausages, raw tomato ketchup
- Grilled yellow courgette, almond, tempeh, couscous
- Charred pumpkin, salsa verde, red quinoa, peppers

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# CATERING PACKAGES

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Our catering packages are available for events in the Battlebridge, Gallery Room, St Pancras, Limehouse, Wenlock and Horsfall rooms with delegate numbers between 10 and 100.

### DAYTIME CATERING PACKAGE £39.50

**ARRIVAL** - Selection of mini pastries and muffins / fruit bowl / teas and coffee.

**MID MORNING** - Biscuit barrel of twin packed Borders biscuits / teas and coffee.

**LUNCH** - Chef's working lunch.

**AFTERNOON** - Biscuit barrel of twin packed Borders biscuits / teas and coffee.

### EXECUTIVE CATERING PACKAGE £49.50

**ARRIVAL** - Hot breakfast sandwiches / pastries / fruit / teas and coffee.

**MID MORNING** - Biscuit barrel of twin packed Borders biscuits / teas and coffee.

**LUNCH** - Chef's working lunch, served with an additional salad and hot item.

**AFTERNOON** - Biscuit barrel of twin packed Borders biscuits / teas and coffee.

*\*Minimum numbers of 20 apply - Please note all prices exclude VAT.*

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# DAY DELEGATE RATE

## CLASSIC DDR PACKAGE

£85.00\*

Our all-encompassing DDR package not only includes the hire of Hall One or Hall Two but it also covers a large amount of AV and staffing as well as catering and a dedicated catering area to feed your delegates.

**ARRIVAL** - Selection of mini pastries and muffins / fruit bowl / teas and coffee.

**MID MORNING** - Biscuit barrel of twin packed Borders biscuits / teas and coffee.

**LUNCH** - Food stall menu of your choice with pudding station - please select from menu A, B, C or D.

**AFTERNOON** - Biscuit barrel of twin packed Borders biscuits / teas and coffee.

*\*Minimum numbers apply - 150 for Hall Two and 250 for Hall One.  
Please note all prices exclude VAT.*

## INDIVIDUAL ITEM UPGRADES

### ARRIVAL

- Gluten-free smoked salmon, spinach and cream cheese tart **(gf)** £3.50
- Back bacon baps / butcher's sausage baps, red or brown sauce £3.50
- Chunky fruit skewers, pomegranate yoghurt **(gf)** £2.50

### MID MORNING

- Cinnamon French toast soldiers, maple syrup, whipped cream £4.00
- Whole and sliced seasonal fruit, yoghurt, nuts and seeds £3.00
- Selection of giant cookies made by our in-house baker £2.75

### AFTERNOON

- Selection of handcrafted macarons £4.00
- Seasonal fruit tartlets, crème diplomat £4.00
- Selection of plain, fruit and cheese scones made by our in-house baker, Cornish clotted cream, fruit preserves £3.50

## UPGRADE PACKAGE

extra per person **£5.00**

The below items are in addition to the DDR inclusions:

**ARRIVAL** - Fresh orange juice.

**MID MORNING** - Chunky fruit skewers, pomegranate yoghurt.

**AFTERNOON** - Selection of cakes made by our in-house baker.

## UPGRADE PACKAGE

extra per person **£10.00**

**ARRIVAL** - Gluten-free smoked salmon, spinach and cream cheese tart / chunky fruit skewers, pomegranate yoghurt.

**MID MORNING** - Cinnamon French toast soldiers, maple syrup, whipped cream / Selection of fruit smoothies, power shots.

**AFTERNOON** - Selection of plain, fruit and cheese scones made by our in-house baker, Longman butter, Cornish clotted cream, fruit preserves / Selection of handcrafted macarons.

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# FOOD STALLS FOR DDR PACKAGES

Enjoy any one of our food stall menus as part of your DDR package. All options include a pudding station and menus are served with jugs of water and a selection of traditional, herbal and fruit teas and coffee. Our food stalls are also available as an option for evening events for numbers of 100 or more – please ask your event manager for more details.

## MENU A:

- ‘Kim kofta’ – minced, minted Texal lamb, caramelised onion, grilled fennel flatbread, shredded kimchi, pickled fruit, seeds, yoghurt **(gf option)**
- Warm, layered Cornish smoked haddock, smoked bacon, confit potatoes, parsley **(gf)**
- Artichoke and barley risotto, broad beans, mint

## MENU B:

- Piadina – pulled spiced Corneyside Farm beef on open Italian bread, cheese sauce, finish your own your way with grilled vegetables, sauces, fruits **(gf option)**
- Miso salmon poké bowl – miso glazed salmon, brown rice, edamame beans, avocado, sour red cabbage, salad, baby tomatoes
- Frittata – slabs of frittata: wild mushroom, taleggio & kale, feta, pea, rainbow chard, potato, radicchio, rocket, Gorgonzola, nettle, walnut and spinach, grilled lettuce salad **(gf)**

## MENU C:

- Texel lamb navarin – slow cooked white lamb stew, carrots, broad beans, turnip tops, herbs
- White risotto, crispy whiting, fried sage, green oil
- Filled allotment vegetables – seasonal whole vegetables filled with mixed pulses, black corn chutney **(gf)**

## MENU D:

- South American style chilli – chopped Corneyside Farm steak, bitter chocolate, beer braised red rice, avocado, sour apple relish
- Moqueca - Brazilian fish stew, traditional warm cheese bread **(gf option)**
- Vegan polpetti - a crisp vegan version of the classic meatball packed with nuts and goodness, almond, sage and lemon sauce

## PUDDING:

- Apple and raspberry custard tartlet
- Fruit skewers
- Cranberry and chia seed oat bars
- Coconut fudge brownie

## VEGAN & PLANT BASED ALTERNATIVES

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## Gluten free - gf

- Superhero raw sprouting salad, cashew hummus
- Sweet and sour aubergines, cauliflower rice, pico de galo
- Beetroot and cumin fritters, horseradish, dill yoghurt
- Persian fava bean, seitan, green herb stew
- Tempeh, maple and orange glaze, bok choy, soba noodles

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# CANAPES - HOT

Please choose a minimum of six canapés from the list below. We recommend two meat, two fish and two vegetarian options. For receptions over an hour in length, we suggest you choose more than six canapés.

## MEAT OPTIONS:

### HOT

- Confit duck beignet, sour plum, aniseed dip £4.50
- Corneyside Farm steak, chips, horseradish hollandaise **(gf)** £4.00
- Texel lamb spiked with rosemary, tamarind ketchup **(gf)** £4.00
- Wild boar tortellini, reduced port, sage butter £4.50
- Rabbit and pancetta, braised fennel, prune ballotine **(gf)** £4.50
- Crisp squid, black corn, saffron aioli mayo £4.50
- Smoked haddock, potato and flat parsley fritter, sour cream £4.50
- Baked monkfish, smoked bacon mash, seaweed butter **(gf)** £4.50

## VEGETARIAN OPTIONS:

### HOT

## FISH OPTIONS:

### HOT

- Rich white risotto, crispy whiting, fried sage, green oil £3.50
- Miso and honey salmon, citrus sesame dip £3.50
- Crayfish pakora, mango and lime pickle £4.50
- Tempura aubergine, fire smoked pepper sauce £3.50
- Artichoke risotto, truffle and celeriac dip £4.00
- Wild mushroom 'hush puppies', Cornish blue paste £4.00
- Baby onion tarte tatin, thyme melting fontina £4.00
- Confit tomato and chive gougère £3.50

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- Spinach bhaji, cashew hummus
- Sweet and sour aubergines, pico de galo
- Beetroot and cumin fritters, horseradish, dill yoghurt
- Grilled vegetable club sandwich, rainbow chard, pinenut cream
- Roasted almond, kohlrabi koftas, tomato sambal

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# CANAPES - COLD

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## MEAT OPTIONS:

### COLD

- Potted ham, curried cauliflower mayo **(gf)** £3.50
- Chopped steak on toast, wasabi cream £3.50
- Smoked duck, spiced mango spikes **(gf)** £4.00
- Soy glazed Corneyside Farm beef, pickled mushrooms £4.00
- Chicken mousse, chicken scratching, quince gel £3.50

## FISH OPTIONS:

### COLD

- Cajun shrimp brioche, pickled mayo, salted cucumber £4.50
- South Coast seabass ceviche, charcoal crisp, sour avocado **(gf)** £3.50
- Forman's smoked salmon, pea pancake, citrus yoghurt £3.50
- Scallop carpaccio, roe mousse, wonton £4.50
- Floating crab, cucumber jelly, caviar crème fraiche **(gf)** £4.50

## VEGETARIAN OPTIONS:

- Grilled sprouting broccoli, Parmesan cream **(gf)** £3.00
- Roast golden turnip, crushed hazelnuts **(gf)** £4.00
- Purple cauliflower, seeded humus **(gf)** £3.50
- Charcoal bread, truffle, celeriac £3.50
- Beetroot and avocado sushi roll £4.00

## DESSERT:

each £4.00

- Cookies and milk **(gf option)**
- Peanut butter cups **(gf)**
- Lemon and lime tartlet
- Coconut and blueberry frangipane tartlet
- Salted caramel brownie **(gf option)**
- Poppyseed oat bites
- Mocha meringues, candied pecan
- Lemon panna cotta, pomegranate **(gf)**

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- Beetroot and cumin fritters, horseradish, dill yoghurt
- Grilled vegetable club sandwich, rainbow chard, pinenut cream
- Roasted almond, kohlrabi koftas, tomato sambal

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# BOWL FOOD - HOT

Choose a minimum of three bowls for your standing reception. We recommend a choice of two savoury and one pudding bowl. For standing receptions longer than an hour we advise adding further bowls.

## MEAT OPTIONS:

### HOT

- Crispy quail, blue cheese polenta, golden raisin, sage **(gf)** £11.50
- Chicken yakatori, chicken and leek skewer, pickled vegetable noodles £10.50
- Texel lamb navarin stew, peas, beans, turnip tops, herbs **(gf)** £10.50
- Chopped Corneyside Farm steak chilli and bitter chocolate, beer braised red rice, avocado, sour apple relish **(gf)** £10.00
- Grilled merguez sausages, piperade, smoked potato **(gf)** £9.50
- Baked monkfish, smoked bacon mash, seaweed butter **(gf)** £13.00
- Cajun shrimp brioche, pickled mayo, salted cucumber £11.50
- Smoked mackerel, sea vegetable butter sauce, peas **(gf)** £10.50
- Salmon coil, little gnocchi, sweet greens £9.50

## VEGETARIAN OPTIONS:

### HOT

## FISH OPTIONS:

### HOT

- Rich white risotto, crispy whiting, fried sage, green oil miso £10.50
- Salmon, brown rice, charred onion, edamame beans £10.50
- Roast avocado and cauliflower, Comte cheese, spiced hazelnuts **(gf)** £9.50
- Beetroot gnocchi stuffed with goats cheese, kale, pecorino oil £10.50
- Crispy corn chips, fried woodland mushrooms, foraged herbs £10.00
- Kale, smoked ricotta and leek lasagne £9.50
- Blackened cauliflower, curry black grape, tarragon, red quinoa **(gf)** £9.50

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- Sweet and sour aubergines, cauliflower rice, pico de galo
- Beetroot and cumin fritters, horseradish, dill yoghurt
- Persian fava bean, seitan, green herb stew
- Tempeh, maple and orange glaze, bok choy, soba noodles

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# BOWL FOOD - COLD

Choose a minimum of three bowls for your standing reception. We recommend a choice of two savoury and one pudding bowl. For standing receptions longer than an hour we advise adding further bowls.

## MEAT OPTIONS:

### COLD

- Steak tagliata, tender stem broccoli spears, lentil dressing **(gf)** £9.50
- Smoked chicken, butternut cannelloni, spiced cashews £9.50
- Roast golden turnip, crushed hazelnuts **(gf)** £10.00
- Purple cauliflower, seeded humus **(gf)** £9.50
- Charcoal bread, truffle, celeriac £9.50
- Beetroot and avocado sushi roll £10.00

## FISH OPTIONS:

### COLD

- Mixed South Coast ceviche, avocado puree, sprouting vegetables, pickles **(gf)** £9.50
- Foreman smoked salmon, buckwheat noodles, grilled gem, sour tomatoes **(gf)** £9.50

## VEGETARIAN OPTIONS:

### COLD

- Grilled sprouting broccoli, Parmesan cream **(gf)** £9.50

## DESSERT:

- Warm doughnut bites, butterscotch sauce £7.00
- Chai latte panna cotta, pumpkin, roasted almond £7.95
- Rich chocolate mousse, spiced blackberry £7.95
- Union coffee espresso meringue roulade £7.00
- Vanilla bean and roasted plum cheesecake £7.95
- Black cherry and chocolate meringue fool £7.00
- Cinnamon poached plums, lemon crème fraiche, oat crunch £7.50
- Clementine posset, gingerbread £7.95

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# DINNER

## DINNER MENUS

£65.00

+ VAT per person

A delicious three course meal, a selection of artisan breads, as well as tea and coffee.  
(Please select one menu for all guests).

### MENU A

- Confit duck, aniseed braised carrots, salted cherry beignets
- Tamarind glazed Texel lamb, curried squash, fermented rice
- Chocolate, hazelnut and coffee mousse, caramel texture

### MENU B

- Blistered tomatoes, creamed goats cheese, hazelnut, pecorino crisps
- Corn fed chicken, fondant potato, spiced kale, charred kale volute
- Spiced blackberry and hazelnut crumble, glazed apple, blackberry ice cream

### MENU C

- Seabass ceviche, blackcurrant dressing, black charred leeks
- Seared Corneyside Farm beef, English carrot puree, beef dripping potatoes, crisp horseradish
- Sticky ginger trifle, toffee, torched meringue

### MENU D

- Crab wonton, crayfish, mirin dressing
- Confit duck hot pot, sous vide breast, pickled cabbage, elderflower liquid
- Burnt quince cake, roasted plum, toasted coconut yoghurt

### VEGAN OPTIONS

#### Starters:

- Seeded lentil and quinoa falafel, almond yoghurt
- Seaweed fennel, udon noodles

#### Main:

- Pappardelle, artichoke, almond sauce, purple, kale
- Persian Fava bean, Seitan and green herb stew
- Spinach bhaji burger, mango chutney, peanut masala chips

#### Dessert:

- Coconut yogurt mousse, cracked wheat brittle, spiced fruits
- Banana chocolate vegan ice cream, hazelnut, blackberry

### ADD OUR CHEF'S SIGNATURE CANAPES FOR A LUXURIOUS START TO YOUR DINNER

+VAT per person **£15.00**

- Soy glazed Corneyside Farm beef, pickled mushrooms
- Floating crab, cucumber jelly, caviar crème fraiche
- Grilled sprouting broccoli, Parmesan cream
- Charcoal bread, truffle, celeriac

### ADD A GLASS OF CRISP WISTON ESTATE ENGLISH SPARKLING WINE

+VAT per person **£11.00**

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# RECEPTION SNACKS

Planning a drinks reception? Make sure your guests have something to nibble on with our range of reception snacks. Recommended for receptions of 30 minutes or less.

## CLASSIC BITES: £7.95

**A SELECTION OF:** Chilli rice crackers / Burt's lightly salted crisps / salted and roasted peanuts / wasabi peas / spicy broad beans / Spanish bar mix olives / Andalou mix

## LUXURY BITES: £10.00

**A SELECTION OF:** Smoked cashews and almonds / sweet garlic with chilli / mini poppadoms and dips / selection of savoury popcorns / root vegetable crisps / zesty maroc olives / crispbread and pesto

## ICE CREAM AND SORBET STATION: £5.00

A selection of award-winning Salcombe Dairy ice creams and sorbets including salted caramel, cassis, vanilla, triple chocolate and honeycomb.

## TOPPINGS:

Seasonal fruit / mini marshmallows / chocolate shavings / honeycomb / Cookie crumble / toasted nuts and sauces.

## RECEPTION PACKAGES

### RECEPTION PACKAGE £15.00

Includes classic bites, 2 drinks per person.

### CANAPÉ RECEPTION PACKAGE £30.00

Includes chef's choice of 5 canapés, 3 drinks.

### ULTIMATE STANDING RECEPTION PACKAGE £45.00

Chef's choice: 3 canapés, 2 savoury bowl foods, 1 pudding bowl food, 3 drinks.

*These packages are based on a selection of house wine, beer or soft drinks with our chef's selection of bites, canapés or bowl food.*

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# WINE & DRINKS

## SPARKLING

Le Altane Prosecco	£30.00
La Jara Prosecco Brut, NV, <i>Vegan/Organic</i>	£40.00
Wiston Estate Brut NV South Downs, NV, <i>Vegan</i>	£55.00
Champagne Brocard Pierre Tradition, NV, <i>Vegan/Organic (uncertified)</i>	£59.00
Perrier Jouet Rose	£110.00
Perrier Jouet Belle Epoque	£195.00
Dom Perignon	£250.00

## WHITE

Pegaso Verdejo, 2017, <i>Vegan</i>	£23.50
Domaine Horgelus Sauvignon Blanc/Gros Manseng, 2017, <i>Vegan</i>	£30.00
Blanco, Bodegas Luis Cañas 7326, 2017, <i>Vegan</i>	£32.00
La Jara Pinot Grigio, 2016, <i>Organic</i>	£34.00
Charquino Albarino, Rias Baixas, Spain, 2017	£36.00
Domaine Moreau Petit Chablis, 2015, <i>Vegan</i>	£49.00
Lyme Bay Shoreline, Devon, England, 2015/16, <i>Vegan</i>	£49.00
Sancerre 'Le Rochoy', Domaine Laporte, Loire Valley, France, 2016, <i>Vegan/Organic</i>	£65.00

## ROSE

Mon Rose de Montrose, Languedoc, France, 2016	£31.00
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## RED

Ai Galera Red, Poetico, 2016	£23.50
Sangiovese Rocca, Puglia, Italy, 2017	£26.00
Rioja Crianza Finca Manzanos, 2014, <i>Vegan</i>	£38.00
The Unforgettable GSM, 2017	£34.00
Smoking Loon Old Vine Zinfandel, California, USA, 2015	£39.00
Malbec Q Zuccardie, 2015, <i>Vegan</i>	£44.00
Pinot Noir Zephyr, 2016	£48.00
Châteauneuf-du-Pape, Calice de St-Pierre, Pere de l'Eglise, Rhone Valley, France, 2016	£68.00

## SPIRITS & BEERS

House spirits, 25ml	£4.00
Premium spirits, 25ml	£5.50
Bottled beers	from £4.50

## SOFT DRINKS

Mineral water	£3.50
Diet Coke, Coca-Cola, Sprite	£2.50
San Pellegrino	£2.50
Bundaberg Ginger Beer	£3.50
<b>LONG TAIL MIXERS:</b> <i>Island Spice, Blood Orange, Ginger Lime</i>	£2.50
<b>FRANKLIN &amp; SONS:</b> <i>Indian Tonic, Natural Light Tonic, Pink Grapefruit and Bergamot, Elderflower and Cucumber, Rhubarb and Hibiscus, Rosemary and Black Olive</i>	£2.50
<b>NIX &amp; KIX:</b> <i>Peach &amp; Vanilla, Mango &amp; Ginger, Cucumber &amp; Mint</i>	£2.00
<b>JUICE JUGS:</b> <i>Orange juice, Apple juice, Cranberry juice, Mango juice</i>	1 litre £12.00

## COCKTAILS

 from £9.50 such as:

<b>BRAMBLE</b> <i>Beefeater gin, lemon juice, crème de cassis</i>	£9.50
<b>FRENCH 75</b> <i>Bombay sapphire, lemon juice, gomme, champagne</i>	£10.00
<b>BARREL AGED BOULEVARDIER NEGRONI</b> <i>Buffalo trace bourbon, Martini rosso, Campari</i>	£12.00

## BEER PACKAGES

 from £4.50 per bottle such as:

<b>HOUSE SELECTION</b> <i>Birra Moretti, Sol</i>	£4.50
<b>ENGLISH CRAFT SELECTION</b> <i>Harbour Helles Lager, Wildbeer co Bibble Pale Ale</i>	£5.50
<b>PREMIUM CRAFT SELECTION</b> <i>Siren Soundwave IPA, Wiper and True Amber Ale</i>	£6.00

All wines and drinks listed are subject to change and availability.  
Please note all prices exclude VAT.

# kings place EVENTS

All our produce is carefully sourced and free from pesticides.  
We are proud that the beef and lamb throughout our menus is sourced exclusively from our own Northumberland farm.