

Vegetarian Special of the Day
£16.50

Freshly Baked Bread & Butter
£2.00

KINGS ROAD STEAKHOUSE & GRILL

APÉRITIFS

Gingersnap £10.50
vodka, lemon juice, ginger syrup

Champagne Envy £12.50
Champagne, Midori, floating raspberry

Champagne Classic £12.50
sugar cube, brandy, bitters, Champagne

Passion Jazz £10.50
vodka, passionfruit, apple, Champagne

4 Seasons £10.50
cachaça, grapefruit, orange

HORS D'OEUVRES

Soupe du Jour £7.00

Beetroot & Goat Cheese Salad, Walnut Dressing £9.00

L.S.C. Potted Shrimps £12.75

Chicken Liver Parfait, Toasted Brioche £9.50

Kipper Pâté with Whisky, Melba Toast £8.00

Carpaccio of Beef £12.50

Potted Confit Duck £9.00

Classic Prawn Cocktail, Sauce Marie Rose £12.50

Finest Quality Gravdax, Mustard Sauce £12.75

FISH MAINBOARDS

Smoked Haddock Fishcake, Mustard Sauce £16.50
wilted spinach

Tranche of Wild Salmon £19.50
sauce beurre blanc & prawns

9oz Tuna à la Sicilienne with Lemon £22.00
black olives, capers

FINEST QUALITY BEEF BY AUBREY ALLEN

Aubrey Allen's beef comes from the top 10% of the best traditional British beef herds such as Angus and Hereford. It is matured in a time-honoured way, on the bone. Fillets are dry aged for 14 days, other cuts are matured for 21-28 days. If you prefer longer aged beef, please let us know in advance.

10oz Tail-on Ribeye £24.75

14oz Ribeye £35.00

8oz House Cut £18.50

10oz Rump £24.75

8oz Fillet £32.00

10oz Fillet £39.00

STEAKS ON THE BONE

12oz Sirloin £27.00

9oz Fillet £34.00

24oz Boston Chop (sliced, or as one piece) £54.00

All steaks are served with a choice of Café de Paris butter; peppercorn or béarnaise sauce

GRILLED & ROAST MEATS

Supreme of Cornfed Chicken £17.50
Caesar salad

Honey Roast Pork Belly Marco Polo £16.75
cannellini beans

Braised Boeuf Bourguignon £18.50
creamed potatoes

SIDE ORDERS £4.00

Savoy Cabbage & Lardons

Green Salad with Herbs

Buttered New Potatoes

Seasonal Veg

Creamed Potatoes

House Fries

Triple Cooked Chips

Crispy Onion Rings

Panzanella Salad

ENGLISH CHEESES, QUINCE JELLY & BISCUITS £9.50

Colston Bassett Stilton (blue)

Lynher Dairy Cornish Yarg (medium hard)

Westcombe Mature Cheddar (hard)

Ticklemore (goat)

PUDDINGS £7.50

Sticky Toffee Pudding

Cambridge Burnt Cream

Chocolate Brownie & Hazelnut Ice Cream

Bakewell Tart

Baked New York Cheesecake

COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato

A Selection of Teas

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Please inform your waiter of any dietary requirements or food allergies prior to ordering.