CHILLI Salad CARBONARA GOATS Burger CHEESE Burger $\Diamond\Diamond\Diamond\Diamond\Diamond\Diamond\Diamond\Diamond\Diamond$ RAJITAS Mozzarella Garlic CHIPS HAM VEGETABLE TRADITIONAL LIVES SIRI Mushpoon CALAMARI PLOUGHMANS Sour Scampi Cream PITTA

SIESI BUTTERNUT a Tomato appuccino JALAPENOS Lasagne PATE MAIN MENU

Cheesecake Soup SHRIMP BACON SHRIMP chicken

STARTERS

(V) All starters are served with a selection of artisan breads and dipping oils

Breaded mushrooms - £4.95

Breaded Portobello mushrooms with homemade garlic dip

Hommus and olives - £5.25

Blended chickpea tahini and garlic with olive antipasti mix

Homemade soup of the day- £3.95

Ask your server for today's flavour

Chicken liver pate - £5.25

Slow cooked chicken livers, brandy and onion.

Calamari - £5.25

Coated in seasoned cornflour and lightly fried served with chipotle dipping sauce

Breaded trio of cheeses - £4.95

A selection of three different cheeses, coated in breadcrumbs and fried. Served with homemade red onion marmalade

Smoked Mackerel Mousse - £5.95

With lemon soured cream

Kingsdown Kids Menu

All at £4.95

Sausage mash and peas
Chicken Nuggets, chips and peas
Vegetable nuggets, chips and peas
Vegetable lasagne with salad
Fish Fingers, chips and peas
Battered cod, chips and peas
Scampi, chips and peas

Ploughman's lunch

(V) 'Hereford Hop' Cheddar Cheese ploughman's lunch -£7.95

With Fresh Crusty Bread and Homemade Pickles:

Home Cooked Ham and cheddar cheese ploughman's lunch - £8.25

With Fresh Crusty Bread and Homemade Pickles

Bespoke Sandwiches

Served 12-6 only
(All served with either a Cup of Soup, or Chips and Salad Garnish dressed with wholegrain honey mustard dressing)

Bacon, Lettuce & Tomato Toasted
Club Sandwich - £6.25
Chicken, Lettuce & Tomato Toasted
Club Sandwich - £6.50
Chef's Special Philadelphia Style Beef
Steak Toasted Sub Sandwich - £7.95
Chef Special Chicken, Bacon
and Chorizo Sub Sandwich - £7.95

Bring Back The Basket! £5.95

Served 12 - 6 only
Our take on the Basket meal.
With Salad Garnish dressed with
wholegrain honey mustard dressing.
Fried Edible Tortilla Basket with Chips
Filled with a choice from the following:

Chilli Beef
Vegetable Chilli
Sausages & Onion
Scampi and fresh green Peas
Chicken Curry
Vegetable Bolognese

Please Ask Your Server about Our Daily Specials Boards and a List of Today's Fresh Homemade Desserts

We Here at the Kingsdown Endeavour to Deliver Good Quality Chef Prepared Meals. If A Meal Is Not To Your Taste, Or You wish to Adapt Your Meal to Accommodate Allergies and Intolerances We Are Always Happy To Help

CHEF PREPARED SALADS

Traditional Chicken Caesar
Salad – £7.95
Hot Marinated Chicken & Bacon
Salad - £8.25

(V) Beetroot, Fig & Goats
Cheese Salad - £7.50
Crook Style Salad with Fot

(V) Greek Style Salad with Feta Cheese & Olives - £7.50

KINGSDOWN LUNCH MENU

Sandwiches

Served 12 - 6 only (All served with either a Cup of Soup, or Chips, with Salad dressed with wholegrain mustard honey dressing)

Cheese & Homemade Pickle -£4.95
Ham with Homemade Chutney - £5.25
Tuna Mayonnaise with Cucumber - £5.95
Prawn & Crayfish Cocktail - £5.95
Roast Beef & Horseradish - £5.25
Goats Cheese, Tomato &
Tapenade - £5.50

Upgrade to a baguette for £1.00 extra on any sandwich

Jacket Potatoes

Served 12 - 6 only All Served with Salad dressed with wholegrain honey mustard dressing

Prawn and Marie rose sauce £6.95
Beef Chilli - £5.95
Vegetable Chilli - £5.95
Cheese - £5.95
Beans - £5.95



Steak & Arkell's Ale Pie - £8.95
With fresh Vegetables & Mashed Potato

Scampi and Chips – £9.25
With fresh green Peas & Homemade
Tartare Sauce

Chicken Breast £8.95
With Bourbon BBQ sauce,
coleslaw & Chips

Kingsdown Curry of the Day- £9.25 Served With Naan Bread & Rice

Texan Red Chilli, Rice & Cheese Nachos - £8.95



(Or served as layered nachos topped with cheese, guacamole and sour cream)

Arkell's Ale Battered Haddock Fillet -£9.25

With Chips, fresh green Peas & Homemade Tartare Sauce

Seafood risotto - £9.95

Braised Arborio rice with root vegetables peppered with whole chunks of poached fish and shellfish

Infused Chicken & Bacon Pasta - £9.50
Topped with grated parmesan cheese

Hong Kong style sweet and sour chicken- £8.95



Crispy chicken balls a bed of egg fried rice and a handful of prawn crackers

Ham egg and chips £8.95 No explanation needed!

FROM THE GRILL

Hand Crafted Beef Cheeseburger - £9.50



Hand crafted beef patty topped with cheddar cheese cos lettuce, sliced tomato and pickles With Chips and homemade coleslaw

Cajun spiced breaded chicken burger - £9.50

Breaded chicken breast, cos lettuce, sliced tomato and pickles With Chips and homemade coleslaw

10oz rump steak £11.25

With chunky chips, mushrooms, peas, grilled tomato and salad garnish dressed with wholegrain honey mustard dressing

Sirloin Steak £11.25

With chunky chips, mushrooms, peas, grilled tomato and salad garnish dressed with wholegrain honey mustard dressing

Marinated Pork Steaks - £9.50

Pork steaks, marinated in Smoked paprika, coriander and garlic With Greek Salad and chips.

Vegetarian

(V) Puy Lentil & Goats Cheese Lasagne - £8.95

With Garlic Bread and Salad dressed with wholegrain mustard dressing

(V) Butternut, Spinach & Sweet Potato Burger - £8.95

With Chips and Salad dressed with wholegrain mustard dressing

(V) Vegetable Chilli, Rice & Cheese Nachos - £8.25

(Or served as layered nachos topped with cheese, guacamole and sour cream)

(v) Wild mushroom Risotto - £9.95

Braised Arborio rice with root vegetables peppered with wild mushrooms

Food Pairings

Our Head Brewers scrumptious food pairings

Alex Arkell has peronally selected beer parings that complement dishes on our menu. "the most exciting beer and food matches are when the flavours in both elements are enhanced by the combination together".

Texan Red Chilli Nachos Hoperation IPA



The floral bitterness in our IPA intensifies the hot chilli on these nachos to produce a unique flavour. The bitterness also cuts through the fats from the cheese refreshing the pallet.

Hong Kong Style Chicken 1843 Craft Lager



The sweet, breadlike maltiness and hint of caramel in the lager blends perfectly with the sweetness of the balls whilst being light enough to compliment the chicken and prawn.

Beef Cheeseburger 3B's



The caramelisation flavours of the burger created when grilling the meat are a famous pair with the prominent caramel flavours which dominate best bitters and our 3B's is no exception. The roasted malts in the beer are the perfect flavour combination for this cheese burger.

Beetroot, Goats cheese and Fig salad Honey Pale Ale



The lingering honey finish to our Pale ale compliments the goat's cheese in the salad just as well as the sweetness from the fig.

A perfect food and beer match.