

King William

Pub and dining rooms



Tuesday 14th February 2012

£34.95 per person

A sparkling cocktail on arrival served with
beetroot and horseradish pesto,
cheese straws and toasted sourdough

Starters

Ham hock terrine, artichoke
radish and gherkin salad, celeriac and apple slaw

Seared Cornish scallops, Bath pig chorizo, pea
shoots, rocket and chive butter

Steamed purple sprouting broccoli, honey roast
balsamic baby beetroot, poached duck egg

Mains

Roast Mallard breast, braised leg, pickled English
rhubarb, fondant potato, steamed kale

Pan fried Hake, braised garlic and herb butter beans,
shellfish fritters, green sauce

Jerusalem artichoke, walnut and Montgomery
cheddar crumble, roasted squash, braised leeks

Desserts

Baked chocolate and praline tart, hazelnut
meringues, orange sorbet

Rhubarb crumble soufflé, stem ginger ice cream
and vanilla shortbread

Apple crumble, cinnamon cream and cider jelly

Selection of English cheeses, chutney, celery,
apple and biscuits

Booking 01225 428096

info@kingwilliampub.com