

# The King William Restaurant

Open 12 noon until 2.30pm – Monday to Sunday

## Starters

Carpaccio of beetroot with a smoked mackerel & horseradish salad with a sea salt crostini

Warm pancetta & smoked cheese tart with baby cress

Cream of Jerusalem artichoke soup finished with white truffle oil

## Main Dishes

Speldhurst Kentish Sausages with a mustard mush & red onion confit

Poached & roasted corn fed chicken breast with parmentier potatoes & wild mushroom café au lait

Lemon crusted Pollock with dauphinois potatoes & wilted greens

Confit pressed belly pork served with winter vegetable broth

Wild mushroom & pearl barley risotto

## Puddings

Sticky toffee bread & butter pudding with a toffee sauce

Leith's chocolate pot

Coconut rice with pomegranate & coconut ice cream

English farmhouse cheese plate with Leith's chutney, grapes & celery

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Coffee

Selection of Speciality Coffees & Infusions  
£2.50 Supplement

**Head Chef: Colin Woolven**

**Three Course £17.50**

**Two Courses £13.50**

All Prices are inclusive of VAT at the Current Rate

# LEITH'S