

KING SITRIC

BAR & GRILL

A LA CARTE

STARTERS

- Roasted tomato and rocket soup with herb oil **£4**
- New season asparagus, soft poached egg and lemon dressing **£6**
- Traditional smoked salmon with Irish soda bread **£9**
- Foie gras, duck liver and chicken terrine with apple relish and toasted brioche **£7**
- Duck spring rolls, oriental salad and sweet chilli dressing **£7**
- Crispy Irish breakfast cake with soft poached egg **£5**
- Salmon and sesame cake, baby Caesar salad and anchovy dressing **£5**
- Old fashioned Nicoise salad **£5**
- New potato, prawn and smoked mackerel tian with watercress and rocket salad **£5**
- Cherry vine tomatoes, mozzarella and artichoke salad with basil dressing **£6**
- Parma ham and melon **£8**
- Mixed house salad **£4** Tomato and onion salad **£4**

CAESAR SALADS

A classic Caesar salad with cos lettuce, croutons and Parmesan dressed with an anchovy and garlic cream dressing **£8**

- With char grilled free range chicken supreme **£15**
- With char grilled salmon fillet **£15**
- With field mushrooms and poached egg **£10**

CHARCOAL GRILLED MEATS

We source our beef from West Cork in Ireland – it is aged on the bone for a full flavour and is completely traceable back to the farm it was reared on. Our 28 day dry aged steaks are cooked to your preference.

- 225g Sirloin steak **£18**
- 225g Rump steak **£15**
- Free range chicken supreme **£15**
- Lamb kofte kebab **£12**
- Limerick bacon sirloin steak **£12**

Grilled meats are served with twice-cooked skin on potato chips, rosemary roasted tomato and baked field mushroom

SAUCES | £3

- Peppercorn • Red wine gravy • Mushroom • Provencal • Garlic and cream

CHARCOAL GRILLED FISH

- Irish salmon fillet **£15**
- Whole sea bass on the bone **£15**
- Yellow fin tuna loin **£15**

Served on a warm salad of new potatoes, green beans and cherry tomatoes

SIDES | £4

- Twice-cooked skin on chips • Mashed potato • Potato and onion hash • Mixed house salad • Tomato and onion salad • Seasonal vegetables

SEASONAL SPECIALTIES

- Slow cooked and roasted free range chicken breast served with crushed new potatoes and dry roasted ratatouille **£15**
- Grilled calf's liver, crispy bacon, champ and crushed peas **£15**
- Potato gnocchi, field mushrooms, rocket and Parmesan shavings **£9**
- Penne pasta, roasted vegetables and chilli oil **£9**
- Asparagus, green pea and spinach risotto with parmesan shavings **£10**
- Braised Limerick lamb shank, champ and dry roasted ratatouille **£16**
- Salmon tartare, char grilled asparagus and buttered Jersey royals **£12**
- Half pound Irish Hereford beef burger with twice-cooked skin on potato chips and green salad **£12**

PUDDINGS | £6

- Apple tart tatin with vanilla ice cream
- Baileys parfait with caramel sauce and honeycomb dust
- English strawberries and cream
- Melting chocolate cake with vanilla ice cream
- Marinated fresh pineapple with water melon, Greek yogurt and honey sauce
- A plate to share with a taste of four of the above (chef's choice) **£13**
- Cheese and biscuits (**£2 supplement**)

FIXED PRICE MENU

TWO COURSES £16 | THREE COURSES £20

Cream of summer vegetable soup with herb croutons and parsley oil
A light salmon and prawn mousse with lettuce and cucumber slaw
House made pâté, chutney and herb toast
Vine ripe tomato, sweet red onion and black olive salad with grain mustard dressing

Char grilled chicken breast served on a bed of new potatoes, cherry tomatoes and green peas with a herb jus

Char grilled pork cutlet, hand cut twice-cooked skin on chips and roasted tomato

Penne pasta with roasted peppers in a tomato and oregano sauce
Greek feta cheese salad with a sprinkling of prawns and croutons

Warm chocolate fudge cake with vanilla ice cream
Apple, sultana and cinnamon pie served with vanilla ice cream
Marinated fresh pineapple with water melon, Greek yogurt and honey sauce

Monday to Saturday 6pm—10pm | Sunday Carvery & Lunch 12.30pm—5pm
020 8452 4175