

KING SITRIC

BAR & GRILL

A LA CARTE

STARTERS

- Freshly made hearty winter soup **£5**
- Four filo and chilli wrapped tiger prawns served on an oriental salad **£6**
- Aromatic duck, chicken and ham knuckle terrine with country toast **£6**
- Pan fried chicken livers, sautéed onions and grain mustard served on chunky toast with a cream sauce **£6**
- Traditional smoked Irish salmon simply served with soda bread **£8**
- Baked ricotta cheese with herb crust served with garlic toast **£4**
- Salmon and lentil fish cake, baby leaf salad and caper mayonnaise **£6**
- 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. Our 28 day dry aged steaks are cooked to your preference

- 225g Sirloin steak **£18**
- 225g Rump steak **£15**
- 170g Wafer thin minute steak **£13**
- Free range chicken supreme **£15**
- Free range pork sirloin steak **£12**
- Garlic and rosemary marinated leg of lamb **£14**

Grilled meats are simply served with a roasted tomato, field mushroom and hand cut chips

SAUCES | £3

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

CHARCOAL GRILLED FISH

- Irish salmon fillet **£15**
- Whole sea bass on the bone **£15**

Served on a seasonal vegetable and potato melange

SIDES | £4

- Hand cut chips • Mashed potato • Potato and onion hash • Mixed house salad • Tomato and onion salad • Seasonal vegetables

MAINS

- Braised and seared shin of beef steak, bubble and squeak, French fried onions and beer gravy **£11**
- Seven hour slow cooked belly pork, sage and onion crust, mashed potato and winter vegetables **£10**
- Half pound Aberdeen Angus burger with salad and hand cut chips **£12**
- Field mushroom, spinach and roasted onion risotto with Parmesan shavings **£12**
- Braised lamb shank, butter mash, rosemary gravy and root vegetables **£16**
- Salmon fish and chips: beer battered salmon fillets, fat chips and mushy peas **£12**
- Old fashioned Irish stew with brown soda bread **£10**

PUDDINGS

- American style baked cheesecake with forest fruits and vanilla ice cream **£6**
- Caramel panna cotta with cinnamon apple compote **£6**
- Sticky toffee pudding, toffee sauce and ice cream **£6**
- Melting chocolate cake with vanilla ice cream **£6**
- Sultana and nutmeg baked rice pudding **£6**
- Steamed jam sponge with custard sauce **£6**
- A plate to share with a taste of four of the above (chef's choice) **£13**
- Selection of cheeses with crackers and fruits **£7**

FIXED PRICE MENU

TWO COURSES £16 | THREE COURSES £20

- Winter vegetable soup with watercress oil and herb croutons
- Deep fried fresh and smoked salmon dhal cakes with raita relish
- Aromatic duck, chicken and ham knuckle terrine, spring onion and cucumber salad with toasted sesame bread
- Air dried tomato, ricotta and black olive tart served on a rocket and cress salad
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- Seven hour slow roasted pork belly, braised red cabbage and mustard mash
- Char grilled chicken breast, jacket fondant potato and French style peas
- Beer battered sustainable pollock fillet, fat chips, gherkin and caper mayonnaise
- Pearl barley, pumpkin and Cashel blue risotto
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- Melting chocolate cake with vanilla ice cream
- Caramel panna cotta with cinnamon apple compote
- Sticky toffee pudding, toffee sauce and ice cream
- Cheese and biscuits (£2 supplement)

Dinner Monday to Saturday 6pm—10pm | Sunday Carvery 1pm—5pm
020 8452 4175