

MAIN MENU

Available from 12pm - 9pm

Please order your food at the bar, quoting your table number when ordering

STARTERS

Beer Battered King Prawns | £9 Served with sweet chilli and soy dipping sauce

Smoked Haddock
Crumpet | £6.50
Served with creamed leeks,
bacon and cheese sauce

Partridge, Wild Duck & Bacon Terrine | £7 With fig chutney

Soup of the Day (V) | £3.95 Served with crusty bread and butter

Warm Salad of Heritage Beets, Butternut Squash & Sweet Roasted Carrots (VG) | £6 Served with a kale, orange and shallot dressing, toasted seeds

Wild Mushrooms on Toast (V) | £7

Sauteed wild mushrooms, thyme, garlic and crème fraiche on toasted sourdough

Oven Baked Camembert | £13 Served with crusty sourdough and red onion chutney

Glazed Pork Belly | £7 Char Siu style glaze, served with a kohlarabi slaw



Pheasant &

Black Pudding | £7 Served with maitake mushroom, shallot crisp and a leek oil

MAINS

The Kingslodge Inn Burger | £14

6oz chuck burger with smoked cheddar, gem lettuce and tomato, topped with house burger sauce, served in a toasted brioche bun with thick-cut chips and winter slaw

Grilled Chicken Burger | £14

With melted brie and cranberry sauce, lettuce and tomato, served in a toasted brioche bun with thick-cut chips

Chicken Tikka Masala | £13

Chicken thighs marinated in authentic tikka spices, cooked in a traditional Masala sauce, served with pilau rice and a coriander and mint yoghurt

Add Poppadum | £1 Add Chapatis | £2

Vegetable Tikka Masala (V) | £12

Sweet potato, chick peas and spinach, cooked in a traditional Masala sauce, served with pilau rice and a coriander and mint yoghurt

Add Poppadum | £1

Add Chapatis | £2

Pan Roasted Fillet of Salmon | £15

Served with a chickpea, butter bean, tomato, chorizo and spinach stew

Scampi & Chips | £14

Whitby scampi served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge

Smoked Haddock Bubble & Squeak | £13

With a poached egg, wholegrain mustard cream sauce and crispy onions

Traditional Fish & Chips | £15

Fish fillet in crisp batter served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge

Game Cottage Pie | £13.50

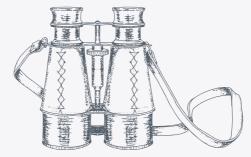
Slow-cooked game in a rich red wine gravy, topped with Parmesan and thyme mashed potato

Pan Fried Pheasant | £14.50

Served with wild mushroom risotto

Pie of the Week | £15

Please ask our team for today's choice of pie, served with seasonal vegetables and a choice of thick-cut chips or mashed potato



8oz Rump Steak | £18

Served with garlic roasted flat cap mushroom, roasted plum tomato and thick-cut chips

Choose Your Sauce | £4

Béarnaise or peppercorn sauce

Wild Mushroom Risotto (VG) | £13

Risotto of sautéed wild mushrooms and fresh herbs, with plant based butter and cheese

Confit Supreme of Chicken | £15

Cooked in duck fat, served with pressed rosemary potato, buttered baby leeks and kale, in a rich chicken sauce

Confit Leeks (VG) | £14.50

On a sunflower seed romesco with sautéed wild mushrooms, served with grilled flatbread

Braised Rib of Beef | £21

Served on creamed polenta with sticky braised red cabbage in a rich red wine gravy

Chestnut & Maitake Gnocchi (VG) | £14.50

Tossed in a rich mushroom and miso velouté, finished with crispy maitake mushroom

Rump of Lamb | £23

Seared and served pink with rosemary and garlic roasted salsify,
Jerusalem artichoke, kale



Seared Venison Loin | £20

On buttered kale, parsnip purée with shallot crisps and an orange and balsamic reduction

Slow Cooked Beef Pappardelle | £15

Shin of beef braised in rich red wine and rosemary, tossed with pappardelle pasta

SIDES

Parmesan & Truffle Chips | £3Thick-Cut Chips (V) | £3Onion Rings (V) | £3Crisp Green Salad (VG) | £3Buttered Seasonal Vegetables (V) | £3Mashed Potato (V) | £3

(V) Vegetarian (VG) Vegan X Chef Recommendation

LIGHT BITES

Served 11am – 5pm, 7 days per week

Roast Meat Sandwich of the Day | £9

Ask a member of the team for today's choice of meat, in a toasted sourdough bun, served with thick-cut chips and gravy

Chestnut & Maitake Gnocchi (VG) | £9

Tossed in a rich mushroom and miso velouté, finished with crispy maitake mushroom

Crispy Fish Bun | £9

Fish fillet in crispy batter with crab mayonnaise and shaved fennel, served in a toasted sourdough bun with thick-cut chips

Bacon, Brie & Cranberry Toastie | £10

In toasted sourdough bread, served with thick-cut chips

Roast Turkey & Stuffing Bun | £10

With cranberry sauce, served with thick-cut chips

Chicken Tikka Wrap | £7

Marinated chicken tikka wrap filled with cucumber salad, mint and coriander yoghurt, served with thick-cut chips

Add soup to any sandwich or wrap | £2.50

Eggs Benedict | £10

Poached eggs on a toasted English muffin with hollandaise sauce and a choice of ham or bacon

Eggs Florentine (V) | £9.50

Poached eggs on a toasted English muffin with steamed spinach, topped with hollandaise sauce

Steak & Eggs | £14

Rump steak with two fried eggs, crispy hash brown, wilted spinach, salsa verde and tahini yoghurt

Traditional Fish & Chips | £9.50

Fish fillet in crisp batter served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge

Scampi & Chips | £9.50

Whitby scampi served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge

Chicken Tikka Masala | £9.50

Chicken thighs marinated in authentic tikka spices, cooked in a traditional Masala sauce, served with pilau rice and a coriander and mint yoghurt

Vegetable Tikka Masala (V) | £8.50

Sweet potato, chick peas and spinach, cooked in a traditional Masala sauce, served with pilau rice and a coriander and mint yoghurt

DESSERTS

Black Forest

Chocolate Mousse (VG) | £5 Dark chocolate mousse with morello cherry compote

Cheese Board | £9

Selection of cheeses served with biscuits, fruit and homemade chutney

Ice Cream & Sorbet Selection

Ask a member of our team for today's selection

Spiced Orange Cake | £6.50 With plum sauce and rum and raisin ice cream

Pear, Cinnamon & Plum Crumble (V) | £5

Served with custard

Add A Scoop of Ice Cream | £2

Luxury Sticky Toffee Pudding

(V) | £6.50

Creamy fudge pieces, crunchy honeycomb and a rich treacle sauce with vanilla ice cream

Triple Chocolate

Brownie | £6.50

With vanilla ice cream and Belgian chocolate sauce

SUNDAY MENU

Served 12pm – 5pm, every Sunday (subject to availability)

Roast Topside of Beef

Regular | £13.50 Large | £15 Slow-roasted beef topside served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

Roast Turkey

Regular | £13 Large | £14 Served with sausage meat stuffing, roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

Roast Pork Loin

Regular | £13 Large | £14 Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

Roast Vegetable Gratin (V)

Regular | £13 Large | £14 Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich vegetarian gravy

Children's portions are available for £10.50

SIDES

Pigs In Blankets | £3 Cauliflower Cheese | £3 Roast Potatoes | £3 Extra Yorkshire | £2 Extra Stuffing | £3

CHILDREN'S MENU

STARTERS

Crispy Potato Skins (V) $\mid £2$ Served with aioli

MAINS

Fish & Chips | £4

Served with tartare sauce and mushy peas

Grilled Chicken Goujons | £4

Served with thick-cut chips, buttered corn on the cob and broccoli

Burger & Chips | £4

4oz beef patty in a brioche bun, served with thick-cut chips

Meatballs | £4

Meatballs in a tomato sauce and linguine pasta

Tomato Linguine Pasta (V) | £4

Linguine in a fresh tomato sauce

Sausage & Mash | £4

Served with garden peas and gravy

DESSERTS

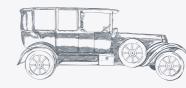
Ice Cream & Sorbet (V) | £2Ask a member of our team for today's selection

Sticky Toffee Pudding (V) | £2

Served with caramel sauce and vanilla ice cream

Candy Floss Sundae | £2

Candy floss ice cream, raspberry sauce and marshmallows





Scan here for all allergy and dietary information, or speak to a member of our team

All our food is cooked to order which may result

n a longer than average waiting time during busy periods, thank you for your patience



Please ask our team for today's choice of specials

We hope you enjoy your meal

Please note, specials may not be available during peak seasons

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Adults need around 2,000 kcals per day. Due to using fresh game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Kingslodge Inn, Waddington Street, Flass Vale, Durham, DH1 4BG. Tel: 0191357 6081 Email: info@thekingslodgeinn.com