

King's Food Hospitality & Event Drinks Menu

External customers

KING'S FOOD

Menu and prices valid until 2 April 2023



White wine

All prices are exclusive of VAT

<p>Umbala Chenin Blanc Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.</p>	<p>South Africa Western Cape</p>	<p>£15.00</p>
<p>Sea Change Pinot Grigio (VE) The zest of ripe lemons is married beautifully with the delicate floral notes of Jasmine and Orange Blossom. On the palate, the wine's lively acidity and underlying minerality make it mouth-wateringly moreish.</p>	<p>Italy Veneto</p>	<p>£18.00</p>
<p>Cloud Rock Sauvignon Blanc (VE) This pale yellow wine with green tints has intense and expressive aromas of fresh fruit, such as grapefruit, green apple and pineapple that intermingle with notes of flowers. On the palate it is fresh and fruity with well balanced acidity and a pleasant finish.</p>	<p>Chile Maipo Valley</p>	<p>£20.00</p>
<p>Piqpoul de Pinet, Domaine Roches Sainte (VE) Crisp and dry on the palate with additional notes of peach and melon, there is a backbone of intense minerality and a zippy, clean acidity that work together to deliver a long refreshing finish.</p>	<p>France Roussillon</p>	<p>£24.00</p>
<p>Caves De Lugny Macon Villages Chardonnay A small amount of oak ageing imparts a lovely roundness to this tropical-fruit-flavoured, dry, elegant wine.</p>	<p>France Burgundy</p>	<p>£27.00</p>
<p>Vignoble Angst Organic Chablis (VE) Organically farmed Chardonnay grapes fermented in stainless steel to retain a bright fresh style with classic minerality.</p>	<p>France Burgundy</p>	<p>£34.00</p>



Red wine

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<p>Umbala Shiraz Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate.</p>	<p>South Africa Western Cape</p>	<p>£16.50</p>
<p>Sea Change Montepulciano D 'Abruzzo (VE) Deep ruby red with violet highlights in colour, this soft Montepulciano displays an attractive ripe fruity bouquet. The palate is soft, with ripe fruity flavours, and hints of cherry. Light in body, soft tannins and delicious acidity.</p>	<p>Italy Abruzzo</p>	<p>£18.00</p>
<p>La Grupa Malbec (VE) An up - front ripe red fruit nose with sweet spice hints, that lead into a voluminous structure of cherries and plum, followed by a warming pleasant finish.</p>	<p>Argentina Mendoza</p>	<p>£20.00</p>
<p>Sant'ilario Chianti DOCG Classic Tuscan with oodles of cherry fruit and ripe tannins to support a range of traditional Italian foods. Full, well-structured and long-lingering flavour, with a personality that conveys all the character of Sangiovese.</p>	<p>Italy Chianti</p>	<p>£24.50</p>
<p>Chateau Beauchêne Côtes Du Rhône Grande Reserve (VE) Intense garnet red in colour Nose: this wine develops a bouquet of red ripe fruits, violet and blackcurrant, with a woody and spicy hint on the finish. Palate: round and unctuous, this wine is full and supple. The tannins are present but well-blended, with a long-lasting flavour.</p>	<p>France Rhône</p>	<p>£29.00</p>
<p>Chateau Robin Lussac St Emilion This wine is expressive and typical of great right-bank wines. It hails from the Lassagne family who've been managing their estate for three generations. The vineyard in the commune of Abzac is small at 4 hectares and is situated on well-drained soils with vines of around 30 years old. Garnet colour and a multi- layered nose of rich fruit and spice lead in to an elegant palate showing bramble fruit with undertones of vanilla.</p>	<p>France Bordeaux</p>	<p>£33.00</p>



Rosé wine

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Sea Change Pinot Grigio Rose (VE)

Delicate pink in colour, this lovely Pinot Grigio Rosé displays an elegant bouquet with intense notes of acacia flowers. The palate is elegant and soft with flavours of ripe and juicy red fruits. Well-balanced between sweetness and refreshing acidity.

Italy
Veneto **£18.00**

Sparkling wines

Castelli Prosecco Spumante DOC (VE)

A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.

Italy
Veneto **£24.00**

Ca'Selva Bio Organic Prosecco DOC (VE)

Pale straw yellow with greenish highlights and elegant, long-lingering foam; subtle wafts of apples and peaches; refreshingly fruit-forward, attractively acidulous.

Italy
Veneto **£27.50**

Langlois Chateau Crémant De Loire Brut

Light yellow colour with fine, delicate bubbles. A complex nose mixing different fruits such as quince, peach and grapefruit lead to a fresh finish with a delicate and refined mouth-feel.

France
Loire Valley **£31.00**

Bolney Estate Bubbly Sparkling

A simple, light and refreshing vintage sparkling wine. Fresh and very easy to drink with a charming elderflower creaminess and toasty, biscuit aromas.

England
West Sussex **£40.00**



Beer

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Heineken 330ml bottle 5.0% ABV (VE)	£3.75
Peroni Gluten Free 330ml bottle 5.1% ABV (VE)	£4.25
Lucky Buddha Beer 330ml bottle 4.8% (VE)	£4.50
Brixton Brewery Coldharbour Lager 330ml can 4.4% ABV (VE)	£4.25
Brixton Brewery Reliance Pale Ale 330ml bottle 4.2% ABV (VE)	£4.25

Cider

Hawkes London Cider 330ml can 4.5% (VE)	£4.50
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Low and No Alcohol

Heineken 330ml bottle 0.0% ABV (VE)	£3.00
Old Mout Berries and Cherries 500ml bottle 0.0% ABV (VE)	£4.00



London Dry Gin Bar serves approx. 50 G&T **£500+vat**

A selection of local gins London based gins. All served with a variety of garnishes including a selection of tonic & soda waters from the Lambeth based London Essence Company. Extra G&T's can be provided at a cost of £6.50+vat each.

Includes staff & Zip Bar (Subject to location)

Corkage charges

Wine - £10.00 per bottle

Sparkling wines - £15.00 per bottle

Beer & cider - £3.00 per bottle

Spirits - £57 per bottle

Please note that corkage charges are not based on consumption and will be applied to all alcohol that is brought on to KCL premises.

Zip bar hire – Bush House

Zip bar hire ½ bar - £100 (2 sections available to hire) – subject to availability and room location.

Full bar display is indicated above.

Paid bar prices (please note bars are cashless)

Cash bar (Mon to Fri) - £250 per bar (minimum 100 guests)

Cash bar (Saturday/Sunday/public holidays) - £500 per bar (minimum 150 guests) plus staffing costs of £50 per fifty guests (up to 4 hours)

Cash bar price list and bespoke options available on request

Please contact the King's Food team if you have any special drinks requirements.

Key – (V): Vegetarian (VE): Vegan (ORG): Organic