

King's Food Hospitality & Event Drinks Menu

External customers

KING'S FOOD

Menu and prices valid until 31 August 2020



White wine

All prices are exclusive of VAT

2018	<p>Grecanico, Colle del Sole, Natale Verga, Terre Siciliane Grecanico is one of Italy's innumerable native grape varieties and is particularly at home in the South. This example has a touch of its typical exotic fruit but a satisfying freshness on the finish.</p>	Italy Veneto	£14.00
2018	<p>Domaine de Bertier, Sauvignon Viognier, Côtes de Thongue Clean and fresh with herbal notes and a touch of cut grass. The citrus fruit provides a backdrop of vibrant zing to complement the more perfumed and exotic aromatics of the viognier.</p>	France Languedoc	£15.00
2018	<p>King's Food recommendation: Picpoul de Pinet - Domaine Félines Jourdan (VE) A rich inviting nose of green apple, nettles and a delicate minerality topped off with a just a hint of sea breeze. Fresh and generously fruity on the palate the green apple persists with accompanying notes of pear, grass and citrus. Perfect with seafood.</p>	France Languedoc	£18.50
2018	<p>Pale Clouds Sauvignon Blanc A deliciously refreshing wine which reveals an explosive bouquet loaded with passion fruit and gooseberry balancing elegantly on the palate with the natural acidity of Sauvignon. A worthy partner for salads and canapés, particularly good with goats' cheese and asparagus.</p>	New Zealand Marlborough	£21.00
2017	<p>Macon-Prissé, Le Clos, Domaine des Valanges, M. Paquet Rich with spring notes of honeysuckle and peach with a touch of something deeper on the palate which leaves an impression of nuttiness and a hint of burnt butter.</p>	France Burgundy	£24.00
2018	<p>Gönnheimer Riesling, Eymann, Pfalz (ORG) Sustainability and safeguarding the future quality of the vineyards and wines is a top priority of the estate, which has worked organically since 1983 and biodynamically since 2006.</p> <p>The substantial richness on the palate gives way to a meandering and ultimately fresh finish thanks to Riesling's trademark acidity.</p>	Germany Pfalz	£26.00
2017	<p>Chablis, Les Allées du Domaine, Le Domaine d'Henri A masterclass in finesse, showing all the vibrant mineral texture and bright citrus which epitomises Chablis. The underlying subtle richness on the nose and palate reinforces the seriousness of this wine.</p>	France Burgundy	£28.50



Red wine

All prices are exclusive of VAT

2017	Montepulciano d'Abruzzo, Il Roccolo Natale Verga Montepulciano is very much a wine of the land, giving a hint at its rustic origins with a certain earthy, savoury quality. The red fruit provides a bright lift to the nose and palate.	Italy Abruzzo	£14.00
2018	King's Food recommendation: El Caminito Malbec (VE) Appealingly fruity but stopping well short of the jammy fruit to which this style of wine can easily tend. The fruit stays on the blue side; that slightly savoury, earthy blueberry notes of Malbec, but also inclines towards the bright, crunchy cherry.	Argentina La Rioja	£15.00
2018	De Martino. Estate Merlot The Estate Merlot is a typically soft and fruity effort but with a satisfying backbone of earthy minerality to create a sense of freshness on the palate and balancing the bright, ripe fruit.	Chile Maipo	£17.00
2017	Berry Bros. & Rudd, Good Ordinary Claret Bright, medium ruby in colour, with a siren-like nose of black cherries, bramble fruit and wood smoke, it is instantly appealing. The palate follows through with delicious, juicy, black fruit and a long, velvety finish. A great counterpart for red meat dishes.	France Bordeaux	£19.50
2018	Domaine Coudoulet, Pinot Noir The Pinot Noir is packed with vibrant red fruits and has a cool, crunchy quality on the palate. It is unusual to find a Pinot from the South of France which successfully balances ripe fruit with elegance.	France Pays d'Oc	£21.50
2016	Rosso di Toscana, Sangiovese, Scopetone Rosso di Toscana from Scopetone is their Baby Brunello (coming from 17-year-old vines) which shows its pedigree with its precision and intensity. Notes of bramble fruit, raspberry and kirsch lead on to a structured palate, but it's deliciously crunchy thanks to its lively acidity.	Italy Tuscany	£24.50
2016	Bourgogne Pinot Noir, Domaine Coche-Bizouard A lively bouquet dominated by red cherry fruit, with support from a chorus of raspberry notes, and a lovely, crunchy, fruit texture on the palate.	France Burgundy	£31.00

The wine's vibrant fruit will prove a perfect partner to lamb or poultry dishes.



Rosé wine

All prices are exclusive of VAT

- | | | | |
|------|---|--------------------|--------|
| 2018 | <p>Berry Bros. & Rudd, Merchant's Rosé, Bodegas Paniza (V)
 A light coloured Rosé with the emphasis on freshness and delicacy. The red-fruit notes on the palate are pleasingly poised between the structured and the fruity, between white wine elegance and red wine weight.</p> | Spain
Carinena | £14.00 |
| 2018 | <p>Le Grand Cros, Rosé, Domaine du Grand Cros
 Dry and fruity, this rosé seduces by its aromatic expression, elegance and freshness. From the heart of Provence on Julian Faulkner's family estate. Peach colour with a pale salmon reflection. An exuberant nose of fresh fruit with a dominant citrus character. The mouth is both supple and fresh with a beautiful presence of red fruits in the finish.</p> | France
Provence | £20.00 |

Champagne & sparkling wine

- | | | | |
|----|---|---------------------|--------|
| NV | <p>Berry Bros. & Rudd, Crémant de Limoux
 A beautiful, balanced wine, with elegant aromas of orchard fruit and honeyed spice. The palate marries more exotic fruits with a clean, pebbly backdrop and an impressive depth of flavour.</p> | Spain
Carinena | £26.00 |
| NV | <p>Prosecco Masottina, Brut
 Fruity with rich scents of apple, lemon and grapefruit along with pronounced aromas of wisteria in bloom and acacia flowers.</p> | Italy
Veneto | £26.00 |
| NV | <p>Champagne Marie Demets, Brut
 Marie Demets is a small family run property of just 10ha, they apply no herbicides or pesticides in the vineyards and the resulting wines are bright and pure. This is a lively and refreshing champagne but is not lacking in depth and weight. A very happy partnership with light food or served as an aperitif.</p> | France
Champagne | £47.50 |
| NV | <p>Champagne Pol Roger, Réserve, Brut (VE)
 Pol Roger Brut NV has a truly wide appeal and is perfect for lovers of exuberantly-styled Champagnes. Feminine and fruity in its youth, it takes on a fuller flavour with age. Made from 33% Chardonnay, 34% Pinot Noir and 33% Pinot Meunier with the added reserve wines especially selected to achieve the requisite elegance, balance and harmony.</p> | France
Champagne | £75.00 |



Beer

All prices are exclusive of VAT

Becks 275ml bottle 4.8% ABV (VE)	£3.50
Moretti 330ml bottle 5.1% ABV (VE)	£4.00
Peroni Gluten Free 330ml bottle 5.1% ABV (VE)	£4.00
Fourpure Pils Lager 330ml can 5% ABV (VE)* 	£4.00
Fourpure Session IPA 330ml can 4.2% ABV (VE)* 	£4.00
London Pride 330ml bottle 4.7% ABV (VE) 	£3.75

*Subject to availability – alternative locally sourced craft beers will be provided

Cider

Magners	£3.75
Hawkes London Cider (VE)* 	£4.00

*Subject to availability – alternative ciders will be provided

Sherry & Port

Fino sherry (dry)	£12.50
Amontillado sherry (medium dry)	£12.50
Graham's Late Bottled Vintage port	£17.00



Corkage charges

All prices are exclusive of VAT

Wine - £11.00 per bottle

Sparkling wines - £16.00 per bottle

Beer & cider - £3.00 per bottle

Spirits - £55 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.

Cash bar prices

Cash bar (Mon to Sat) - £250 per bar (minimum 150 guests) plus staffing costs of £75 per fifty guests (up to 4 hours)

Cash bar (Sunday/public holidays) - £500 per bar (minimum 150 guests) plus staffing costs of £150 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 : Buy Local product

New 'Buy Local' products

These drinks are produced in and sourced from local London boroughs including Southwark, Lambeth and Westminster. They have been selected to help reduce our carbon footprint and showcase some of the fantastic drinks available on our doorstep.

