KING'S FOOD HOSPITALITY & EVENT DRINKS MENU

KING'S College LONDON

KING'S FOOD

Menu & prices valid until 31st July 2026

To order from this menu, please observe the following terms and conditions:

- A minimum spend of £20 is required for all delivered orders
- Staffing costs apply on weekends and bank holidays and will be charged at half day (£50 per 50 people) and full day (£100 per 50 people) rates
- All evening events are to finish by 22:00 unless previously agreed. Additional staffing costs may apply for later finish time.
- 7 working days' notice is required
- King's Food is committed to sustainable catering, and we endeavour to use ethical, Fairtrade, higher welfare and locally sourced products wherever possible
- If a product is unavailable, a suitable alternative will be provided. We will endeavour to notify you of any changes, but this may not be possible if changes are made on the day
- Prices shown do not include VAT - applies to all external bookings

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RED WINE

Sea Change Montepulciano D'Abruzzo (VE) – Italy, Abruzzo £20.00
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.

Solino Rosso – Italy £18.00
Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas. The berry flavours are long on the palate and smoothly textured, finishing with light but persistent tannins.

Cramele Recas Pinot Noir (VE) – Romania, Transylvania/Banat £22.50
Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.

Monterey Bay Merlot – USA £23.00
A reflection of the refreshing Californian style of easy drinking wines. The wonderful plummy fruit flavours melt into a hint of chocolate and are supported by light tannins.

Victor Berard Cotes Du Rhone – France, Rhone £27.00
Warm spicy wine that has a soft peppery taste coming from the Grenache and Syrah varietals. Made from a blend of Dyrah, Grenache, Mourvedre. A southern Cotes du Rhone, wine growing property located between Montelimar and Avignon. The soils are clay-chalky, or rolled pebbles in some areas.

Bon Voyage Non-alcoholic Merlot 750ml bottle 0.5% ABV (VE) £12.00
A deep garnet red Merlot with a vibrant bouquet of ripe red fruits, blackcurrant, and cherry. Crafted in France and gently de-alcoholised to preserve its character, this smooth, medium-bodied wine offers silky tannins and a long, elegant finish.

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WHITE WINE

Sea Change Pinot Grigio (VE) – Italy, Veneto £20.00
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.

Solino Bianco – Italy £18.00
A blend of Chardonnay and Trebbiano grapes, this wine is crisp and fresh with citrus and peach flavours and grassy notes.

Cloud Rock Sauvignon Blanc (VE) – Chile, Maipo Valley £23.50
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.

Dega Pecorino IGP Terre Di Chieti Organic – Italy £25.00
Floral notes with scents of lemon zest, pear and freshly cut grass. On the palate it is fresh and savoury with a slight buttery note. Expressive and well balanced.

Guy Saget Vouvray – France £33.00
A pure expression of Chenin Blanc possessing slightly sweet flavours of honey, melon and peach with subtle nutty undertones.

Bon Voyage Non-alcoholic Sauvignon 750ml bottle 0.5% ABV (VE) £12.00
Bright and zesty with notes of citrus, green apple, and white flowers. A refreshing, alcohol-free twist on a classic white.

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ROSE WINE

Sea Change Pinot Grigio Rose (VE) – Italy, Veneto £20.00

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.

COCKTAILS £7.50

Each of our Moth canned cocktails are served iced and garnished in a glass

Moth Negroni
Moth Mojito
Moth Paloma
Moth Piña Colada

Non alcoholic £5.25

Peach and mango daiquiri
Strawberry and orange blossom mojito

SPARKLING WINE

Castelli Prosecco Spumante DOC (VE) – Italy, Veneto £25.00

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.

Louis Perdrier Brut Sparkling (VE) – France, Champagne £28.50

Fresh and delicate on the nose with nice fruit aromas. Showing a nice pale yellow colour with golden hints, Louis Perdrier Brut Excellence offers fine numerous bubbles and a soft mousse. An elegant, well balanced fizz to be enjoyed on every occasion.

Bolney Estate Bubbly – England, West Sussex £38.50

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

Bon Voyage Sparkling White 750ml bottle 0.0% ABV (VE) £14.00

Delicate bubbles with hints of pear, citrus, and white blossom.

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BEER

Heineken 330ml bottle 5.0% ABV (VE)	£4.25
Peroni Gluten Free 330ml bottle 5.1% ABV (VE)	£4.75
Brixton Coldharbour Lager 330ml can 4.4% ABV (VE)	£4.75
Brixton Reliance Pale Ale 330ml bottle 4.2% ABV (VE)	£4.75
Asahi Super Dry 330ml bottle 0.0% Alcohol Free (VE)	£3.50

CIDER

Aspall Suffolk Draught Cider 330ml can 5.5% ABV	£4.75
Rekorderlig Wild Berries Cider 330ml can 3.4% ABV	£4.75

CORKAGE CHARGES

Wine per bottle	£12.00
Sparkling wine per bottle	£16.00
Beer and cider per bottle	£2.25
Spirits per bottle	£68.50

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

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LONDON DRY GIN BAR £600
Serves approx. 50 G&T

A selection of local gins London based gins. All served with a variety of garnishes including a selection of tonic and soda water from the Lambeth based London Essence Company. Extra G&T's can be provided at a cost of £6.50 + VAT each.
Includes staff and Zip bar (subject to location).

FIZZ BAR £800
Serves 200

Sustainable draft frizzante bar, serving Figurati.
Includes staff (subject to location).

ZIP BAR HIRE – BUSH HOUSE

Zip bar hire ½ bar - £250 (2 sections available to hire) - subject to availability and room location.
Full bar display in the picture.

PAID BAR PRICES
Please note bars are cashless

Cash bar minimum spend (inclusive of staffing)
Maximum 6 hour service period.

1 to 100 attendees	£500
101 to 200 attendees	£750
201 to 300 attendees	£1000
301 to 450 attendees	£1250

Cash bar price list and bespoke options available on request.
Please contact the King's Food team if you have any special drinks requirements.

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