

KING'S FOOD HOSPITALITY & EVENT DRINKS MENU

KING'S FOOD

Menu & prices valid until 18th April 2024



RED WINE

Umbala Shiraz - South Africa, Western Cape £16.50

Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate.

Sea Change Montepulciano D'Abruzzo (VE) - Italy, Abruzzo £18.00

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.

Cramele Recas Pinot Noir (VE) - Romania, Transylvania/Banat £19.50

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.



Victor Berard Cotes Du Rhone - France, Rhone £23.50

Warm spicy wine that has a soft peppery taste coming from the Grenache and Syrah varietals. Made from a blend of Dyrach, 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.

Corte Del Duca Nebbiolo - Italia, Piemonte £28.00

The king of Piedmontese vines in its original form, Nebbiolo d'Alba is a classic that belongs in every cellar of a true connoisseur. Ruby red colour with garnet reflections, fruity and floral bouquet that is captivatingly complex and spicy. Dry palate with well-balance tannins and good persistence in the mouth, makes this wonderful wine a perfect pair for rich first and second courses.

Chateau Robin Lussac St Emilion (VE) - France, Bordeaux £32.00

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.

WHITE WINE

Umbala Chenin Blanc - South Africa, Western Cape £15.50

Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.

Sea Change Pinot Grigio (VE) - Italy, Veneto £18.00

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.

Cloud Rock Sauvignon Blanc (VE) - Chile, Maipo Valley £18.50

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.

Foncastel Piquet de pinet - France, Languedoc £23.00

It has a light robe with green highlights. Its bouquet is fresh with notes of lemon and grapefruit. It is ample and crunchy on the palate. The Piquet de Pinet is best served within 18 months of harvesting, at 8 degrees celsius . On all occasions and as an appetiser. When served with meals, it will go well with seafood and fish.



Entreflores Albarino - Spain, Rias Baixas £26.00

This is an intense and complex white wine on the nose with nice aromas of pineapple, mint and white flowers. In the mouth, it presents a soft touch, large of taste, tasty and with a good load of fruit. Ideal for fish and seafood.

Louis Latour Macon Lugny les Genevrieries - France, Burgundy £33.50

A pale colour disguises a nose of exotic fruit evolving in to flavours of papaya and pineapple on the perfectly balanced intensely flavoured palate.

ROSE WINE

Sea Change Pinot Grigio Rose (VE) - Italy, Veneto £18.00

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

Minimum order of 20 of each type

Bramble - Gin based cocktail served with fresh blackberries. £8.50

Aperol Spritz - Summer staple! Aperol, prosecco and soda water.

Caipirinha - Brasil's national cocktail. Cachaça, sugar and lime.

Pimms no 10 - English summer cocktail containing Pimms , lemonade and fresh fruits.

Rosemary Greyhound - Vodka and grapefruit juice garnished with fresh rosemary.

Non-alcoholic £6.00

Mint julep - Refreshing mint and lemon long drink.

Pomegranate mojito - Twist on a classic cocktail using fresh pomegranate.

Lemon drop - Sharp, sweet and fresh lemon mocktail.

SPARKLING WINES

Castelli Prosecco Spumante DOC (VE) - Italy, Veneto £23.50

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 £25.00

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 £38.00

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

BEER

Heineken 330ml bottle 5.0% ABV (VE)	£3.65
Peroni Gluten Free 330ml bottle 5.1% ABV (VE)	£4.15
Brixton Brewery Coldharbour Lager 330ml can 4.4% ABV (VE)	£4.50
Brixton Brewery Reliance Pale Ale 330ml bottle 4.2% ABV (VE)	£4.35

CIDER

Hawkes London Cider 330ml can 4.5% (VE)	£4.35
Hawkes London 'Dead & Berried' Cider 330ml can 4% (VE)	£4.35

CORKAGE CHARGES

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

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

LOW AND NO ALCOHOL

Bon Voyage Non-alcoholic Merlot 750ml bottle 0.5% ABV (VE)	£11.00
Bon Voyage Non-alcoholic Sauvignon 750ml bottle 0.5% ABV (VE)	£11.00
Belle & Co Non-alcoholic Sparkling 750ml bottle 0.0% ABV (VE)	£13.00
Heineken 330ml bottle 0.0% ABV (VE)	£3.25



LONDON DRY GIN BAR

serves approx. 50G&T

£600

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

serves 200

£800

Sustainable draft frizzante bar, serving Figurati.

Includes staff (subject to location).

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.

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

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.

