



*Kingston Theatre Hotel*  
LUXURY VICTORIAN HOTEL

# MENU

FRESHLY SERVED FINE FOOD



[www.kingstontheatrehotel.com](http://www.kingstontheatrehotel.com)



## STARTERS

### Classic Prawn Cocktail with Marie Rose £7.50

Greenland prawns with marie rose sauce served with buttered brown bread.



### Homemade Soup £5.50

Soup of the day served with a crusty roll.

### Caprese Salad £6.95

Mozzarella cheese with vine ripe tomatoes, basil and olive oil. *Vegetarian option*

### Garlic Mushrooms £6.95

Button mushrooms with cognac cream sauce served with garlic bread. *Vegetarian option*

### Melon and Prawns £6.95

Galia melon served with Greenland prawns and Marie Rose dipping sauce.

### Haddock and Leek Fishcakes £6.95

Homemade haddock and leek fishcakes with back bacon and crispy leeks, drizzled with butter sauce.

### Game Terinne £6.95

Traditionally pressed terinne with rustic bread and spicy chutney.

### Cesar Salad £7.50

Pan fried chicken, cos lettuce parmesan cheese, croutons and ceasar dressing.

## SIDE DISHES

<b>Homemade Chips</b> <i>Vegetarian option</i>	<b>£2.95</b>	<b>Garlic Bread</b> <i>Vegetarian option</i>	<b>£2.95</b>
<b>Seasonal Vegetables</b> <i>Vegetarian option</i>	<b>£3.50</b>	<b>Onion Rings</b> <i>Vegetarian option</i>	<b>£2.95</b>
<b>Buttered Mushrooms</b> <i>Vegetarian option</i>	<b>£2.95</b>	<b>Bread and Butter</b> <i>Vegetarian option</i>	<b>£1.00</b>
<b>House Salad</b> <i>Vegetarian option</i>	<b>£2.95</b>		

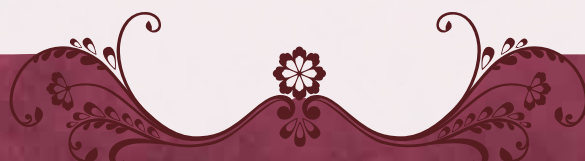
T R A D I T I O N A L

# Sunday Lunch

PERFECT FOR ANY OCCASION

Lunch: 12pm-2pm £16.95 Evening: 7pm-9pm £19.95

FOR BOOKINGS CONTACT RECEPTION





## MAIN COURSES

### Mushroom & Leak Stronganoff

£13.50

Sauté mushrooms & leeks flambé in cognac finished in a smoked paprika and cream sauce served with rice. *Vegetarian option*

### Vegetable Stir Fry

£13.50

Wok fried Mediterranean vegetables served in a Arrabiata sauce. *Vegetarian option*

### Chicken and Mushroom Stroganoff

£14.50

Tender chicken breast and button mushrooms sauté'd in cognac finished in creamy smoked paprika sauce served with braised rice.

### Hill Lamb Chump

£17.50

Slow braised lamb in burgundy wine, rosemary & thyme sauce served with seasonal vegetables.

### Prime aged English steak 250g

£22.00

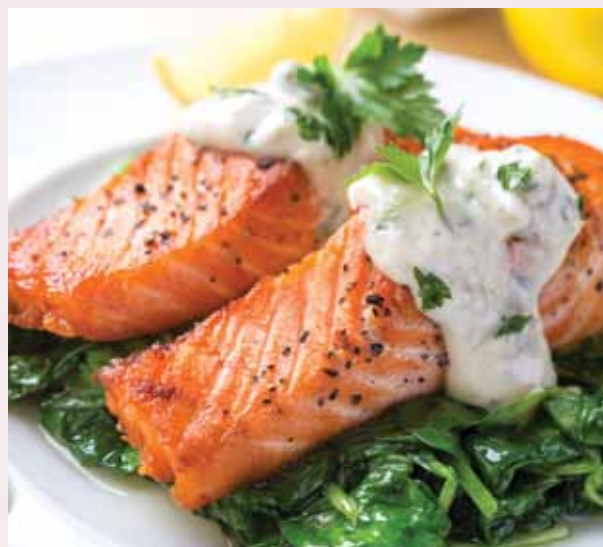
Mature sirloin steak pan fried served with homemade chips mushrooms and vine ripe tomatoes.

*Add a sauce: Peppercorn, Bèarnaise or Diane £3.00*

### Filet of Salmon

£15.00

Lightly grilled salmon served with a white wine and lemon sauce with seasonal vegetables.



## LOUNGE CLASSICS

### Kingston Burger

£12.50

Aberdeen Angus beef burger, smoked cheese, back bacon and chipotle sauce served with chips & onion rings.



### Haddock and Chips

£13.50

Locally sourced haddock served with homemade chips and garden peas.

### Haddock and Leek Fishcakes

£11.50

Homemade fishcakes served with chips and garden peas.

### Steak & Stilton Guinness Pie

£12.95

Tender chunks of steak braised with Guinness oven baked with Stilton cheese.

### Chicken Tikka Masala

£12.95

Tender pieces of chicken breast served with rice, naan bread, and mango chutney.

### Theatre Club Sandwich

£9.95

Pan-fried chicken breast with back bacon and mustard mayonnaise on ciabatta bread.

### Prawn Salad

£13.95

Royal Greenland prawns served with mixed salad, Marie Rose sauce and buttered brown bread.

## CHEF'S WEEKLY SPECIALS!

for more dishes see our specials board or ask staff for details



## DESSERT

### English Cheeseboard

A selection of the finest cheeses with biscuits and garnishes.



£7.50

### Sticky Toffee Pudding

Classic home baked sticky toffee pudding with vanilla ice cream and whipped cream.

£5.95

### Eton Mess

Traditional English dessert of strawberries meringue and freshly whipped cream.

£5.95

### Salted Caramel Chocolate Cheesecake

Chocolate cheesecake with salted caramel garnished with double whipped cream.

£5.95

### Italian Ice Cream Selection

A scoop of vanilla, chocolate and strawberry.

£5.95

## COFFEE MENU

### Espresso

The essence of coffee extracted into a concentrated one ounce beverage.

£2.75

### Cappuccino

Espresso combines with a velvety milk foam.  
1/3 espresso 1/3 steamed milk 1/3 frothed milk.

£3.25

### Cafe Latte

Latte with cream espresso combines with steamed milk, topped with a small amount of milk foam. 1/3 espresso 2/3 milk.

£3.25

### Macchiato

A shot of espresso made with a dollop of foamed milk.

£3.50

### Mocha

Espresso with foamed milk with chocolate syrup or powder added.

£3.50

### Americano

Espresso diluted (after brewing) with an equal portion of hot water.

£2.95

### Flat White

2 shots of espresso with hot steamed milk slight foam.

£3.50

### Coffee Liquors

Top with fresh cream with your favourite liquor  
Baileys Irish cream, Tia Maria, Cognac  
Irish, Drambuie and Rum.

£5.95



### Hot Chocolate

£3.50

### Deluxe Hot Chocolate

with whipped cream & chocolate flake.

£3.95

### Tea

Traditional English tea per pot.

£2.25

### Tea Selection

A choice of infusion & herbal teas available.

£2.95

Our Menus contain allergens. If you suffer from a food allergy or an intolerance please let a member of the restaurant team know prior to placing your order.

**Allergies Advice:** Gluten friendly menu available, ask a member of staff.

Food pictures shown for illustration purposes

