

# FIVE

## AT KINGFISHER COUNTRY CLUB

Locally Sourced | Fresh Ingredients

### For the Table

Gordal spanish olives, rosemary, garlic | £5.00

Freshly baked breads, butters, virgin oils, hummus | £7.00

**Antipasti Platter for two** | £20.00

Cured meats, mozzarella, olives, grilled vegetables, sun dried tomato  
Guindilla Peppers, artichoke, focassia, basil pesto

**Vegetarian Antipasti for two** | £18.50 (v)

Mozzarella, olives, grilled Provence vegetables, sun dried tomato  
Guindilla peppers, artichoke, focassia, basil pesto, padron pepper, hummus

**Indian Sharing Platter for two** | £16.00

Bhajis, poppadums with dips, samosas, chickpea chaat (v)  
Add chicken tikka skewers | £2.00

**Fish Sharing Platter for two** | £20.00

Cornish mussels, tempura king prawns, crispy whitebait & tartar sauce  
Cod goujons with sweet chilli sauce, smoked salmon crostini

### Starters

**Goats Cheese, Pear and Walnut Salad** | £8.95 (v)  
with a piquante grain mustard dressing

**King Prawn Ravioli** | £11.00  
with a champagne sauce and split basil oil

**Chicken, Tarragon and Chilli Quails Scotch Egg** | £9.00  
with piccalilli

**Breaded Cornish Brie** | £8.50 (v)  
with burnt onion ketchup and pickled cucumber

**Fresh Cornish Mussels** | £10.00  
with oyster mushrooms, white wine, garlic, cream and fresh garden herbs

**Harissa Roasted Artichokes,** | £8.50  
beetroot puree, spiced potato brunoise

(v) vegetarian | (ve) vegan | A discretionary service charge of 10% will be added to your bill

We take food allergies very seriously & make every effort to avoid cross contamination, but sadly cannot guarantee dishes & drinks are allergen free.  
If you have special dietary requirements or allergies & wish to know about the food ingredients used, please ask a member of staff before placing your order

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### Main Courses

**Poached South Coast Skate Wing** | £15.00

nut lemon butter, baby potatoes and seasonal greens vegetables

**Wild Rabbit, Garlic, Rosemary and San Masimo Tomato Ragout** | £18.00

with fresh homemade pasta, pangritatta and tossed green salad

**48 hr Slow Roasted Shoulder of Lamb** | £22.00

with rosemary and garlic jus, dauphinoise potatoes, confit root vegetables

**Pan Seared Seabass** | £21.00

with coconut and lime broth, coriander basmati rice, cucumber and nigella seed salad

**Corn Fed Chicken Supreme** | £19.00

with forestierre garnish (smoked bacon lardons, button mushrooms and silverskin onions)  
Port jus, gratin potatoes and seasonal vegetables

**Saute Wild Mushrooms and Piquillo Peppers** | £18.00 (v)

tossed through homemade gnocchi, shaved pecorino and ciabatta garlic fingers

### Desserts

**Trio of Chocolate**, | £9

brownie, delice and white chocolate mousse

**Trio of Kingfisher Mini Cheesecake** | £9

individual passion fruit, baileys and strawberry cheesecakes  
with poaced summer fruits

**White Chocolate and Raspberry Crème Brulee**, | £8

shortbread biscuit

**Cheeseboard Selection** | £10

chutney, celery, apple and grapes, biscuits and crostini

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