

SAMPLE SUNDAY LUNCH



JACKRABBIT RESTAURANT
AT THE KINGS HOTEL

STARTERS

SELECTION OF HOMEMADE BREAD & BUTTER

G-M-E

£ 4,50

EVESHAM BROCCOLI SOUP

WARM OXFORD BLUE RAREBIT TOASTIE

M-G-E-SU-F

BLOW TORCHED SOUTH COAST MACKEREL

DRESSED CRAB - CUCUMBER - PASSION FRUIT - DILL

F-CR-SU-S

ROASTED BREAST & LEG OF QUAIL

SPICED LENTILS - SMOKED ALMOND - APRICOT

M-G-E-SU-C-MU

MAINS

ROAST "FILLET & BONE" HERITAGE BREED BEEF

DUCK FAT POTATOES - YORKSHIRE PUDDING - CAULIFLOWER CHEESE - SEASONAL

VEGETABLES - GRAVY

M-G-E-SU-C-MU

POTATO GNOCCHI

WILD MUSHROOMS - PARMESAN - TRUFFLE OIL

M-G-SU

PAN ROASTED CORNISH STONE BASS

CASSOULET OF WHITE BEANS & SPRING VEGETABLES - PESTO PUREE - CLAM &

BASIL BUTTER SAUCE

F-M-SU-MO-NU

DESSERTS

DARK CHOCOLATE DELICE

CRISPY CHOCOLATE MOUSSE - PASSION FRUIT ICE CREAM

M-E

WARM STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE - VANILLA ICE CREAM

M-G-E

SELECTION OF BRITISH CHEESES

GARDEN CHUTNEY, HOMEMADE LINSEED CRACKERS, GRAPES

M-G-SU

2 COURSES £20 OR 3 COURSE £25

AVAILABLE FROM 12PM - 4PM

IF YOU HAVE ANY DIETARY REQUESTS OR REQUIREMENTS PLEASE DO SPEAK TO YOUR
SERVER WHO WILL BE ABLE TO ASSIST.

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL FOOD BILLS.