



KING WILLIAM

36 Thomas Street, Bath BA1 5NN • 01225 428096 • info@kingwilliampub.com

Dinner menu 16th June

Appetisers

Bertinet Bread and butter	£2.50
Marinated Olives	£2.50
Focaccia, Goats Cheese, Balsamic Garlic	£4.50
Crispy Bath Chaps, Apple Sauce	£3.00

Aperitifs

Glass of Prosecco	£4.95	125ml
Tarquin's Pastis	£4.00	25ml
Hendricks's and Tonic	£4.75	25ml

STARTERS

Heritage Tomatoes, Goats Cheese, Summer Herbs, Toasted Seeds	£6.00
Grilled Mackerel, Watermelon, Kohlrabi, Squid Ink Cracker, Wasabi Cream	£7.00
Ham Hock and Pork Belly Terrine, Red Cabbage Slaw, Sourdough, Pickles	£7.00
Beetroot, Feta, Bloody Mary Jelly, Golden Sultana and Pine Nut Dressing	£6.50
Mussels Steamed in Cider, Herbs, Garlic and Cream	£7.00

MAINS

Fillet of Stone Bass, Saffron Potatoes, Charred Cucumber, Spring Greens, Chorizo Vinaigrette	£16.50
Truffle Polenta, Cauliflower Cheese, Cumin, Asparagus	£13.00
Pork Cutlet, Apple and Sage Fregola, Salt Baked Celeriac, Fennel Marmalade	£16.00
Roast Cod, White Bean Puree, Peas, Bubble and Squeak Croquettes, Ham Butter	£17.00
8oz Ruby Red Beef Rump Steak, Fat Chips, Slow Roast Tomato, Truffle Mayonnaise	£18.00

Side Dishes

Triple Cooked Chips	£3.50	Dressed Mixed Leaves	£3.00	Seasonal Vegetables	£3.00
New Potatoes					
£3.00					

Your food will be cooked to order by our small kitchen team so please remember that good things are worth waiting for.
All gratuities go directly to the staff. Please ask a member of staff if you have any allergen issues.

Thank you



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DESSERTS

Buttermilk Pudding, Lemon Polenta, Ginger Meringue, Black Current Sorbet £6.50

Macerated Strawberries, Whipped Vanilla Cream, Short Bread £6.00

Dark Chocolate Tart, Salt Caramel, Stout Ice Cream £7.00

British Cheese Board, Chutney and Crackers £9.00
(Smoked Cherrywood, Bath Soft, Bosworth Ash, Shropshire Blue)

Three Scoops of Homemade Ice Creams or Sorbets £6.00

Dessert Wines

Monbazillac, Domaine de l'Ancienne Cure - *SW France* £6.00 100ml

Sauternes, Château Filhot, 2009 £8.50 100ml

Port

Dow's Fine Ruby £3.70 50ml

Warres, Cavadinha £7.60 50ml

Digestifs

Somerset Cider Brandy, Fifteen Year Old, Alchemy £4.20 25ml

Lagavulin (16 years), Islay, Malt Whisky £4.50 25ml

Manzanilla, San Leon, £3.75 25ml

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