

# **KING'S FOOD HOSPITALITY & EVENT DRINKS MENU**

## **KING'S FOOD**

Menu & prices valid until 20th April 2025



## RED WINE

**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

**Solino Rosso - Italy** £16.00

Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas. The berry flavours are long on the palate and smoothly textured, finishing with light but persistent tannins

**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

**Monterey Bay Merlot - USA** £22.50

A reflection of the refreshing Californian style of easy drinking wines. The wonderful plummy fruit flavours melt into a hint of chocolate and are supported by light tannins

**Victor Berard Cotes Du Rhone - France, Rhone** £25.00

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



## WHITE WINE

### 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



### Solino Blanco - Italy

£16.00

A blend of Chardonnay and Trebbiano grapes, this wine is crisp and fresh with citrus and peach flavours and grassy notes

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

£21.00

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

### Tradicao Alvarinho - Portugal

£23.00

Bright lemon-green in colour with an intense nose of grapefruit, lemon, mango and light floral notes. On the palate there's more ripe fruit flavours, some roundness and a lovely freshness



### Guy Saget Vouvray - France

£30.00

A pure expression of Chenin Blanc possessing slightly sweet flavours of honey, melon and peach with subtle nutty undertones

## 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

Pimms Cup Cocktail - *English summer cocktail containing Pimms, lemonade & fresh fruit*

£8.50

Aperol Spritz - *Summer staple! Aperol, prosecco & soda water*

Rosemary Greyhound - *Vodka & grapefruit juice garnished with fresh rosemary*

Soho Street Strawberry Daiquiri - *Rum, strawberries, lime, blissful refreshment*

Soho Street Pina Colada - *Rum, coconut, pineapple, tropical paradise sipper*

### Non-alcoholic

£6.00

Mint julep - *Refreshing mint & lemon long drink*

Pomegranate mojito - *Twist on a classic using fresh pomegranate*

Pina colada - *Coconut, pineapple, pure tropical delight*

## SPARKLING WINES

### Castelli Prosecco Spumante DOC (VE) - Italy, Veneto £23.00

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, £27.00

#### Champagne

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 £37.00

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)	£4.00
Peroni Gluten Free 330ml bottle 5.1% ABV (VE)	£4.00
Brixton Brewery Coldharbour Lager 330ml can 4.4% ABV (VE)	£4.50
Brixton Brewery Reliance Pale Ale 330ml bottle 4.2% ABV (VE)	£4.50

## CIDER

Hawkes London Cider 330ml can 4.5% (VE)	£4.25
Hawkes London 'Dead & Berried' Cider 330ml can 4% (VE)	£4.25

## 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.

## 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.

