

THE

KINGFISHER

NIBBLES

Marinated Olives (VE)	£5
Hummus, Flatbread (VE) SE G	£5.5
Falafel Bites, Hummus Mayo SE E MU	£5.5
Mozzarella Sticks, Spicy Tomato Dip SO M G	£5.5
Garlic Flat Bread G	£4
Garlic Flat Bread with Mozzarella G M (Vegan cheese available on request)	£4.5

SMALL PLATES

Roast Tomato Soup Basil pesto, sourdough (VE) G	£5.5
Sautéed Wild Mushrooms Brioche, garlic cream, poached egg ME	£7.5
Prawn Cocktail Bloody mary sauce, brown bread CR G E MU	£8.5
Salt & Pepper Squid Sweet chilli sauce MO G SO	£7.5
Chicken Liver Parfait Red onion marmalade, brioche M SO SD G	£7.5
Courgette & Tomato Tart Dressed salad (VE) G SO	£6
Chorizo Scotch Egg Spiced tomato ketchup E G M MU	£8

SIGNATURE SHARERS

Antipasti Cured ham, salami, pepperoni, olives, artichokes, marinated bocconcini, artisan bread G E SD M	£16
Ploughman's Woburn black ham, handmade pork pie, cheddar cheese, soft boiled egg, pickled onions & gherkins, chutney, fresh baked bread G E SD M	£15.5
Veggie Board Falafel bites, onion rings, hummus, flat bread, olives, mozzarella, crudities, guacamole (V) G E MU M SE	£15
Baked Camembert Fruit chutney, artisan baked bread M SD	£14

BIG PLATES

Catch of the Week Oven-baked freshly sourced fish, tossed salad, sautéed potatoes, citrus dressing F MU SD	£17.5
Woburn Black Ham Fried egg & chunky chips E	£11
Pesto Gnocchi Baby spinach, roquito pepper, parmesan cheese M G SD	£13
Cumberland Sausage Bubble & squeak mash, sticky onion gravy M SD G	£14
Beer-Battered Haddock Chunky chips, mushy peas F G E MU	£16
Miso Aubergine Ratatouille Vegan mozzarella (VE)	£13.5
Chicken Breast Crushed new potatoes, creamed leeks M	£18.5
6 Hour Slow Braised Pork Belly Mash, savoy cabbage, cider jus M SD	£18
Pulled Shin of Beef Ragu Pappardelle pasta M G SD	£14

STEAKS

Woburn 21 day dry-aged, grass-fed Bedfordshire beef served with field mushroom, grilled tomato & your choice of fries or chunky chips.

8oz Sirloin	£26
8oz Rump	£19.5
8oz Pork Rib-eye	£16
Add a sauce Peppercorn Bearnaise Blue Cheese	£2.5

TIPPLES

Summer Cup Kingfisher gin, orange, cucumber, mint and lemonade	£7.5
Great Ouse Swizzle Kraken Rum, St Germain, elderflower tonic	£7.5
Bedford Blossom Talisker, bitters, orange	£6
No-groni Sparkling non alcoholic wine, bitters, Seedlip gin	£5

PIZZA

All made with tomato sauce & mozzarella cheese on a hand-stretched, 12" base. Vegan cheese is available on request.

Margherita Mozzarella cheese, roast cherry tomatoes G M	£13
The Cheesy One Goats cheese, buffalo mozzarella, feta, caramelized red onion G M SD	£14
The Meaty One Beef, chicken, bacon, red onion G M	£14
The Spicy One Pepperoni GM	£14
The Fishy One Anchovies, tuna, capers and red onion G M F	£14
Make It Your Own - Margherita base + Additional Toppings (£1 each): Olives Anchovies Sun-blushed tomatoes Jalapenos Mushrooms Ham Roasted Mediterranean vegetables	

SALADS

Caesar Cos, herb croutons, anchovies, parmesan G M F SO	£10.5
Mediterranean Roast vegetables, beetroot, cucumber, olives, feta cheese, mixed seasonal leaves, basil pesto M	£13
Superfood Quinoa, avocado, broccoli, mixed nuts & seeds, feta, watercress, pomegranate dressing N M PE SD	£12
Add chicken	£4.5
Add prawns CR	£4.5

BURGERS

Served in a brioche bun, with fries.

Kingfisher Burger Grass-fed Bedfordshire beef, Woburn black bacon, emmental, house burger sauce, gem, tomato G M E MU SD	£14
Chicken Burger Chermoula marinated chicken, tomato salsa, gem, red onion G	£14.5
Falafel Burger Hummus mayo, gem, tomato salsa, red onion SE MU E G	£13.5

SIDES - £4

Chunky chips | Fries | Sweet potato fries | Seasonal veg | House salad |
Mac & cheese | Garlic flat bread | Onion rings

SUNDAY LUNCH

Available 12-9pm Sunday
All served with roast potatoes and seasonal vegetables

Roast Sirloin Beef with Yorkshire Pudding G E M	£19
Roast Loin Pork with Crackling	£17
Half Roast Chicken with stuffing G E	£17
Vegetable Wellington G E M	£15

PROVENANCE

Fantastic food is what we're all about at The Kingfisher and with standout suppliers of quality ingredients on our doorstep, wherever possible we're sourcing locally. Our sausages, steaks and burgers travel under 20 miles from farm to plate with the cows practically living next door at just under 2 miles away!

It doesn't stop there... we've also found delightful wines from Warden Abbey Vineyard and guest ales from around the county.

A 10% discretionary service charge is added to your bill will be added to your bill, which will be shared fairly amongst our wonderful team! All prices include VAT.

V - vegetarian, VE - Vegan, GL - gluten, M - milk, SU - sulphites, S - Soy, CR - crustaceans, E - egg, F - fish, MU - mustard, N - nuts, C - celery, P - peanuts, SE - sesame seeds. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - allergen information is available on request. Some dishes can be adapted to suit your dietary needs, please discuss with your waiter.

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WINE LIST

CHAMPAGNE & SPARKLING

		ORIGIN	GRAPE	125ML	BOTTLE
NV	Prosecco Favola, Extra Dry	Italy	Glera	£6	£29
NV	Crémant d'Alsace, Dopff Au Moulin, 'Cuvée Julien', Brut	France	Auxerrois & Pinot Blanc		£40
2018	Simpson Estate, 'Flint Fields', Brut	England	Pinot Noir		£60
NV	Taittinger, Brut	France	Chardonnay Blend	£10	£62
NV	Taittinger, Brut Rosé	France	Pinot Noir Blend		£69

WHITE

		ORIGIN	GRAPE	175ML	250ML	BOTTLE
2020	Côtes de Gascogne, Domaine de Joÿ, L'Eclat',	France	Colombard Blend	£5.25	£7.60	£22.50
2020	Colomba Bianca, 'Vitese'	Italy	Grillo	£6	£8.60	£26
2017	Colombia Winery	USA	Chardonnay	£6	£8.60	£26
2019	Château Oumsiyat, Cuvée Membliarus'	Lebanon	Assyrtico'	£6.35	£9	£27
2021	Ernst Gouws & Co	South Africa	Chenin Blanc			£27
2020	Andrea di Pec	Italy	Pinot Grigio	£6.65	£9.75	£28.50
2020	Vinho Verde, Leme	Portugal	Avesso	£7	£10.50	£30
2020	Rabl, Langenlois	Austria	Grüner Veltliner			£31
2019	J Lohr, Riverstone	USA	Chardonnay			£31
2020	Château de Campuget, '1753'	France	Viognier	£7.70	£11.75	£32
2020	Offida, Carminucci, 'Belato'	Italy	Pecorino	£7.80	£12	£34
2020	Soave Classico, Ca'Rugate, 'San Michele'	Italy	Garganega			£35
2018	Warden Abbey Vineyard	UK	Bacchus	£8.20	£12.30	£36
2020	Bodegas Ondarre, 'Valdebaron Blanco'	Spain	Tempranillo Blanco			£37
2019	Warden Abbey Vineyard, The Reformer	UK	Reichensteiner blend			£38
2019	Menetou-Salon, Morogues, Domaines Minchin	France	Sauvignon Blanc	£10.50	£15	£45
2019	Corazon del Sol, Luminoso	Argentina	Rhone Blend			£50
2020	Chablis, Domaine Grand Roche	France	Chardonnay (Unoaked)			£51
2020	Jim Barry Wines, 'McKays'	Australia	Riesling			£55
2019	Sancerre, Domaine Serge Laloue, 'Cuvée Silex',	France	Sauvignon Blanc			£58
2018	Rully, Antoine Olivier, 'Saint Jacques'	France	Chardonnay			£65
2020	Peter Michael Winery, l'Après Midi	USA	Sauvignon Blanc			£70

ROSÉ

		ORIGIN	GRAPE	175ML	250ML	BOTTLE
2020	Les Boules Rosé	France	Cinsault Blend	£5.25	£7.50	£22
2020	San Marzano, 'Tramari,'	Italy	Primitivo	£6.65	£9.25	£28
2020	Côtes de Provence, Château de l'Aumérade, 'Aumérade Style'	France	Grenache Blend	£7.50	£10.50	£30

RED

		ORIGIN	GRAPE	175ML	250ML	BOTTLE
2019	Chevanceau Rouge	France	Grenache Blend	£5.25	£7.25	£21.50
2018	Swartland Winery 'Founder's'	South Africa	Merlot			£24
2020	Colomba Bianca, 'Vitese'	Italy	Nero d'Avola	£5.95	£8.50	£25
2020	Viña Echeverría, Reserva	Chile	Carmenère			£26
2020	Herdade do Rocim, 'Mariana'	Portugal	Touriga Nacional Blend	£6.10	£9	£27
2017	Tandem, 'Ars In Vitro'	Spain	Tempranillo & Merlot	£6.65	£9.25	£27
2020	Piattelli Vineyards, 'Alto Molino'	Argentina	Malbec	£6.65	£9.60	£28
2019	Berton Vineyard, Winemakers Reserve, 'The Black'	Australia	Shiraz	£6.65	£10	£29
2018	Swartland Winery, 'Limited Release',	South Africa	Carignan	£7.05	£10.50	£30
2017	Colombia Winery	USA	Cabernet Sauvignon	£7.50	£10.50	£30
2017	Rioja Reserva, Bodegas Ondarre	Spain	Tempranillo Blend			£31
2020	Bergerie du Capucin, 'Les 100 Pas du Berger'	France	Grenache & Syrah	£8.50	£12.50	£36
2018	Ghost Pines	USA	Zinfandel			£36
2014	J Lohr, Seven Oaks	USA	Cabernet Sauvignon			£38
2020	Larry Cherubino, 'Ad Hoc Cruel Mistress'	Australia	Pinot Noir	£9.45	£13.50	£40
2018	Château Oumsiyat, 'Grande Reserve'	Lebanon	Merlot Blend			£40
2019	Chianti Classico, Carpineto	Italy	Sangiovese Blend			£41
2018	Lomond Wines, 'Phantom'	South Africa	Pinot Noir			£44
2017	Barolo 'Patres', San Silvestro	Italy	Nebbiolo			£50
2019	Les Allées de Cantemerle	France	Cabernet Sauvignon Blend			£55
2017	Corazon del Sol, Luminoso	Argentina	Rhone Blend			£57
2018	Santenay Les Charmes, Antoine Olivier	France	Pinot Noir			£65
2018	Peter Michael Winery, L'Esprit des Pavots	USA	Bordeaux Blend			£70

DESSERT

		ORIGIN	GRAPE	75ML	BOTTLE (375ML)
2018	Andrew Quady, 'Elysium'	USA	Black Muscat	£6.50	£30
2014	Sauternes, Château Suduiraut, Castelnau de Suduiraut	France	Semillon Blend	£8.75	£40

FORTIFIED

		ORIGIN	GRAPE	50ML	BOTTLE (750ML)
2015	LBV, Barros	Portugal	Port Blend	£4	£50
NV	10 Year Old Tawny, Barros	Portugal	Port Blend	£5	£62

