

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<br>(Vegan cheese available on request) | £4.5 |

SMALL PLATES

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

SIGNATURE SHARERS

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

BIG PLATES

|                                                                                                                         |       |
|-------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Catch of the Week</b><br>Oven-baked freshly sourced fish, tossed salad,<br>sautéed potatoes, citrus dressing F MU SD | £17.5 |
| <b>Woburn Black Ham</b><br>Fried egg & chunky chips E                                                                   | £11   |
| <b>Pesto Gnocchi</b><br>Baby spinach, roquito pepper, parmesan cheese M G SD                                            | £13   |
| <b>Cumberland Sausage</b><br>Bubble & squeak mash, sticky onion gravy M SD G                                            | £14   |
| <b>Beer-Battered Haddock</b><br>Chunky chips, mushy peas F G E MU                                                       | £16   |
| <b>Miso Aubergine Ratatouille</b><br>Vegan mozzarella (VE)                                                              | £13.5 |
| <b>Chicken Breast</b><br>Crushed new potatoes, creamed leeks M                                                          | £18.5 |
| <b>6 Hour Slow Braised Pork Belly</b><br>Mash, savoy cabbage, cider jus M SD                                            | £18   |
| <b>Pulled Shin of Beef Ragu</b><br>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. |       |
| <b>8oz Sirloin</b>                                                                                                                     | £26   |
| <b>8oz Rump</b>                                                                                                                        | £19.5 |
| <b>8oz Pork Rib-eye</b>                                                                                                                | £16   |
| <b>Add a sauce</b><br>Peppercorn   Bearnaise   Blue Cheese                                                                             | £2.5  |

TIPPLES

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

PIZZA

|                                                                                                                                                                                          |     |
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| All made with tomato sauce & mozzarella cheese on a hand-stretched, 12" base. Vegan cheese is available on request.                                                                      |     |
| <b>Margherita</b><br>Mozzarella cheese, roast cherry tomatoes G M                                                                                                                        | £13 |
| <b>The Cheesy One</b><br>Goats cheese, buffalo mozzarella, feta, caramelized red onion G M SD                                                                                            | £14 |
| <b>The Meaty One</b><br>Beef, chicken, bacon, red onion G M                                                                                                                              | £14 |
| <b>The Spicy One</b><br>Pepperoni GM                                                                                                                                                     | £14 |
| <b>The Fishy One</b><br>Anchovies, tuna, capers and red onion G M F                                                                                                                      | £14 |
| <b>Make It Your Own - Margherita base + Additional Toppings (£1 each):</b><br>Olives   Anchovies   Sun-blushed tomatoes   Jalapenos   Mushrooms   Ham   Roasted Mediterranean vegetables |     |

SALADS

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

BURGERS

|                                                                                                                                       |       |
|---------------------------------------------------------------------------------------------------------------------------------------|-------|
| Served in a brioche bun, with fries.                                                                                                  |       |
| <b>Kingfisher Burger</b><br>Grass-fed Bedfordshire beef, Woburn black bacon, emmental,<br>house burger sauce, gem, tomato G M E MU SD | £14   |
| <b>Chicken Burger</b><br>Chermoula marinated chicken, tomato salsa, gem, red onion G                                                  | £14.5 |
| <b>Falafel Burger</b><br>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<br>All served with roast potatoes and seasonal vegetables                                       |     |
| <b>Roast Sirloin Beef with Yorkshire Pudding</b> G E M                                                                  | £19 |
| <b>Roast Loin Pork with Crackling</b>                                                                                   | £17 |
| <b>Half Roast Chicken with stuffing</b> G E                                                                             | £17 |
| <b>Vegetable Wellington</b> 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 will be added to your bill, which will be shared fairly amongst our wonderful team! All prices include VAT.  
V - vegetarian, VE - Vegan, G - 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.

# THE KINGFISHER

## 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<br>(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<br>(750ML) |
|------|---------------------------|----------|------------|------|-------------------|
| 2015 | LBV, Barros               | Portugal | Port Blend | £4   | £50               |
| NV   | 10 Year Old Tawny, Barros | Portugal | Port Blend | £5   | £62               |

