

White Wine

Vidriada Airen £25.50
SPAIN 250ml £9.00
175ml £6.50
A fragrant nose of perfumed and fruit aromas. It exhibits a fresh, fruity and lively palate. Fresh and light, apple and grapefruit characters coupled with soft acidity make this an easy-going and refreshing white.

Languore Trebbiano Chardonnay £27.00
ITALY 250ml £9.70
175ml £6.90
Straw-yellow with light greenish hue. Intense, with tropical fruit and flowers. Structured and full bodied, smooth, and well balanced.

Bantry Bay Chenin Blanc £28.50
SOUTH AFRICA 250ml £10.10
175ml £7.30
A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours.

Crescendo Pinot Grigio £30.50
ITALY 250ml £10.60
175ml £7.60
A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish.

Kokako Sauvignon Blanc £35.50
NEW ZEALAND 250ml £12.30
175ml £8.80
Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight.

Rosé Wine

Pescadero Point White Zinfandel Rosé £28.00
USA 250ml £9.80
175ml £7.20
This vibrant fruity rose is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish.

Ombrellino Pinot Grigio Rosé £28.00
ITALY 250ml £9.80
175ml £7.20
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.

Balade Romantique Rosé £33.50
FRANCE 250ml £11.60
175ml £8.30
Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers, and a stroke of acidity on the finish.

Nicolas Rouzet Provence Rosé £37.00
FRANCE 250ml £12.70
175ml £8.90
A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice.

Red Wine

Vidriada Tempranillo £25.50
SPAIN 250ml £9.00
175ml £6.50
A soft and easy drinking red made from Spain's signature grape variety, Tempranillo. Berry fruits in the mouth with a hint of black pepper.

Languore Sangiovese £27.00
ITALY 250ml £9.50
175ml £6.80
Intense red ruby colour, with violet hue. Its aromatic profile combines ripe cherry and blackberry, well balanced, fresh, and medium bodied.

Hillville Road Shiraz £29.50
AUSTRALIA 250ml £10.40
175ml £7.30
Very good fruit intensity of raspberries and black cherries with well-integrated vanilla oak. This wine has soft round tannins and a good length.

Viña Carrasco Merlot £30.50
CHILE 250ml £10.60
175ml £7.50
Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

Tilia Malbec £32.50
ARGENTINA 250ml £11.20
175ml £8.00
Bright red colour with intense violet hues. Fresh nose of violets and rich plum marmalade laced with chocolate and vanilla oak flavours. A soft, sweet entry leads to a well-structured and long, persistent wine. Round, silky tannins.

Baron de Baussac Carignan £36.00
FRANCE 250ml £12.40
175ml £8.70
This wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.

Sparkling Wine

Movendo Prosecco £31.00
ITALY 125ml £7.90
Light straw yellow, with a fine perlage and a lively mousse in appearance. On the nose, pronounced, with notes of candied fruits. Fresh, aromatic but delicate, thanks to the natural sugar residue.

Slawek's Kitchen
at
King William IV

Snacks & Starters

Mini Cumberland Cocktail Sausages with honey mustard glaze	£8.90
Veggie Spring Rolls with sweet chilli sauce	£8.90
Free Range Cajun Chicken Wings with BBQ sauce & homemade coleslaw	£9.90
Deep Fried Pepper Squid with chilli mayo	£8.90
King Prawns served with aioli	£8.90
Slawek's Hand Cut Nachos (V) Served with cheddar cheese, salsa, guacamole, sour cream & jalapeños	£12.00
Slawek's Hand Cut Beef Chilli Nachos Served with guacamole, cheese, sour cream & spring onions	£15.00
Hummus & Crudités (V) Served with olives and pita bread	£14.90
Baked Camembert (V) Served with crudités, olives, cranberry sauce & sourdough bread	£17.00
Charcuterie Platter Parma ham, salami, chorizo, olives, cherry tomatoes & sourdough bread	£18.00
Slawek's Combo Platter Mini sausages, chicken wings, pepper squid & BBQ ribs, cheesy nachos, onion rings & selection of dips	£24.00

Sides

Hand Cut Chips/ Skinny Chips/ Onion Rings	£5.90
Sweet Potato Fries/ Cheesy or Spicy Chips	£6.90
Mixed Olives/ Mixed Leaves Salad	£6.90
Spring Green Vegetables with Garlic	£6.90
Bread & Butter/ Coleslaw	£2.00

Salads

All salads are served with cherry tomatoes, cucumber and peppers

Grilled Halloumi Salad Mixed salad, hummus, pomegranate and house dressing	£16.90
Chicken Supreme Salad Mixed salad, guacamole, feta cheese and house dressing	£17.90
Grilled Goats Cheese Salad Beetroot, walnuts, caramelised onions balsamic dressing	£17.90
Classic Greek Salad Tomato, cucumber, red onion, olives and feta cheese	£16.90

Classics

Beer Battered Cod Fish & Chips Served with hand cut chips & homemade minty mushy peas & tarter sauce	£19.50
Cumberland Sausages Served with mash potatoes, spring greens & gravy	£16.00
Grilled 10oz Rib Eye Steak Served with hand cut chips or mash potato, mixed leaf salad & peppercorn sauce	£26.00
Sea Bass Fillet Served with spring onion, chilli & soya sauce on a bed of spinach with rice or mash potatoes	£19.50
Beef Chilli Con Carne Served with rice, sour cream & spring onions	£16.00
Spare Ribs Marinated in our own BBQ sauce, served with hand cut chips & homemade coleslaw	£17.00
King Prawn Linguini Served with cherry tomatoes & parsley in a white wine sauce	£16.00
Slow Cooked Lamb Shank Served with rosemary, red wine sauce & mash potatoes	£19.00
Beef & Guinness Stew Served with horseradish mash potatoes & spring greens	£19.00

Burgers

Served with hand cut chips, red onions, tomato, baby gem lettuce & brioche bun

Classic "KING" 8oz Scottish Beef Burger with burger relish	£16.90
BBQ Chicken Free range breast marinated with BBQ served with homemade coleslaw	£16.90
Grilled Chicken with bacon, cheese & lime mayo	£17.90
Halloumi & Hummus (V) with grilled pepper & aubergine	£16.90
Finnebrogue Spicy Bean Burger (vegan) Add vegan cheese & mayo for £1.50	£16.90
XXL Burger 8oz beef patty, chicken breast, sausage, bacon, cheese, fried egg & onion rings	£25.00
Spicy Fish Burger Cod & prawn patty & chilli mayo	£18.50

Add extra toppings- cheese, bacon, jalapeño, mush a egg, red onion £1.50

Pizzas

Margarita Tomato sauce, Mozzarella & Cheddar cheese	£10.95
Veggi Tomato sauce, Cheddar cheese, spinach, mushrooms, sweet corn, peppers & red onions	£13.95
Meaty Tomato sauce, Cheddar cheese, chicken & Chorizo	£13.95

Add extra toppings £1.50

Roast

Every Sunday 12.00pm - 08.00pm

All served with duck fat roasted potatoes, Savoy cabbage, carrots, spring greens, Yorkshire pudding & red wine jus.

Roast Rib Eye Served with horseradish	£19.50
Roast Chicken Supreme Served with cranberry sauce	£18.50
Roast Leg of Lamb Served with mint sauce	£19.50
Roast Pork Loin Served with crackling & apple sauce	£18.50
Mixed Roast Chicken, pork, beef & lamb	£28.00
Cashew & Mushroom Wellington Served with porcini gravy	£17.50
Children's Roast (under 15) Pork, beef or lamb	£12.00

Desserts

Homemade Apple Pie Served with vanilla ice cream	£7.00
Chocolate Sponge Cake Served with vanilla ice cream	£7.00
Sticky Toffee Pudding Served with vanilla ice cream	£7.00

We use the oil produced from genetically modified soy oil beans.

Please speak to staff regarding any allergy advise.

Sunday roast every Sunday 12.00pm - 8.00pm

Kitchen open 7 days a week from 12.00pm - 9.30pm

Lunch special Monday to Thursday 12.00pm - 3.00pm