

Bottled Beer

Becks 5%	£2.90	Visor unpasteurised quality	
Budweiser 5%	£3.20	Belgian beer 5.0%	£2.20/4.00
Corona 4.6%	£3.20		
Peroni 5.1%	£3.20	Bitburger 4.8%	£1.80/3.60
Red stripe 4.7%	£3.20	Adnams southwold bitter 3.7%	£1.40/2.80
Bitburger drive 0.05%	£2.80	Aspalls cider 5.5%	£2.00/4.00
Magners pear cider 4.5%	£3.60		
San Miguel 5.0%	£3.20		

On tap**White****175ml/250ml/Bottle****Viognier Aromo** very dry with an a typical spike of acidity

Very clean and fresh

Chile £3.75/5.20/15.00**Pinot Grigio IGT Vignabaldo** much fuller in body than one

may expect, this wine shows the spicy elegance for which

the variety was once famous. Versatile food wine

Italy £4.00/5.50/15.50**Chenin Blanc Colliers de Beaujardin**

Appley dryness and some real style

France £4.00/5.50/15.50**Sauvignon blanc** Herringbone Hills Marlborough at its best**NZ** £5.00/6.50/18.95**Albarino vina Cartin**

full bodied white wine perfectly suited to shellfish

Spain £5.50/7.00/21.95**Rully St. Jacques Albert Sounit**

Although the village may not be as famous as Puligny or Meursault,

the Wine it produces can still surprise and impress.

The lack of fame merely makes it a bargain

France £8.50/11.00/34.95**Pink****Merlot Rose Aromo** a little residual sugar on the finish lifts this

beautifully coloured wine in a really attractive way

Chile £3.75/5.20/13.95**Touraine Rose Beaujardin** really special pink from the Loire valley

Light and fresh but at the same time interesting and lengthy

France £4.00/5.50/15.95**Pinot Grigio Ramato Antigniano**

full-bodied and flavoured and beautifully presented

Italy £4.90/6.75/19.50**Red wine****Cabernet Sauvignon Casa Lo Matta**

big bodied and dry, full on texture

Chile £3.75/5.20/13.95**Merlot Casa Lo Matta** soft and mellow with herby character**Chile** £3.75/5.20/13.95**Shiraz Murphy's** almost unbelievably smooth spicy red

an absolute gem

Australia £4.25/5.75/16.95**Rioja Crianza Ruiz De Vinapre**

lovely, soft, round and mellow

Spain £5.50/7.00/21.95**Mercury Vieilles Vignes Albert Sounit**

relatively full bodied for a red Burgundy. Bags of character and structure and,

coming from a less well known village,extremely good value

France £8.50/11.00/34.95**Sparkling And Bubbly****125ml/Bottle****Lambrusco Rosso** Stunningly presented Lambrusco, served coldish

this almost fully sparkling red is a delight

£4.50/17.95

Prosecco Marsuret Delightful North Italian sparkler

£6.00/24.95

Moet et Chandon

£9.00/39.50

Moet et Chandon Rose

£11.00/49.50

Veuve Cliquot Yellow label

£9.00/49.50

Laurent Perrier Rose

£67.50

Louis Roderer Cristal

£250.00

bar **K** grill

While you wait

Marinated olives	£2.95
Spicy nuts	£2.95
Homemade bread, olive oil, balsamic dressing	£3.25

Starters

Oysters – lemon + Tabasco or cabernet sauvignon vinegar + shallots	Market price
Soup of the day, homemade bread	£5.00
Sticky chicken wings	£5.00
Salt and pepper spare ribs, coriander, spring onions	£5.50
Jumbo prawns { Cocktail sauté, chilli, lime	£6.00 £6.50
Smoked fishcakes, pickled cucumber, grain mustard dressing	£6.00
Prosciutto di Parma, artichokes, parmesan, olive oil	£6.00
Crispy calamari, aioli, rocket	£5.50
Goat's cheese and jalapeño fritters, avocado salad	£5.50

Salads

Rocket & parmesan, lemon zest oil, Maldon salt	£4.50
Plum tomato, buffalo mozzarella, basil, olive oil	£5.00
Caesar, chicken, boiled egg, bacon, anchovies	£5.95/9.95
Artichoke, new potato, fresh peas, broad beans	£6.00/10.00

Burgers**Our beef burgers are made from 100% Aberdeen Angus beef raised here in Suffolk with no fillers or flavours, just beef with a little salt and pepper!****Our chicken and lamb are free range and also from Suffolk.****All burgers are served in homemade soft buns with chips & green salad.**

Plain - (onion chutney, tomato, lettuce)	double Add £3.00/	£8.95
The K burger - (smoked cheddar, bacon, K grill sauce*)		£9.95
Cheese - with your choice of the following		
(Blue, smoked cheddar,mature cheddar or brie)		£9.50
Minted lamb - (parmesan, lettuce, tomato)		£8.95
Grilled chicken – (baby gems, aioli, tomato)		£8.95
Tandoori chicken - (baby gems, cucumber raita)		£8.95
Marinated portabella mushroom – (grilled haloumi, aioli)		£7.95
Skinny- No bun, no chips your burger and extra salad		£8.95

33-37 St Nicholas Street Ipswich Suffolk IP1 1TW**Telephone : 01473 215721 info@kbarandgrill.co.uk****www.kbarandgrill.co.uk****Toppings & Sauces**

Dry cure streaky bacon, sliced avocado, portabella mushroom, sirloin steak strips, jumbo prawns	£1.50
Smoked cheddar, grilled haloumi, blue cheese, brie, jalapeños	£1.00
K grill sauce*, aioli, cucumber raita, smoked tomato mayo, sweet chilli sauce	£0.50

(* **K** grill sauce, our secret home made tomato sauce)**The grill**

Steaks	Locally reared and matured Aberdeen Angus	
8oz rump		£13.95
8oz sirloin		£13.95
8oz ribeye		£16.95
8oz Fillet		£22.95
Chicken		
Whole		£28.00
Half		£14.00
Butterfilled breast		£9.00
Leg		£7.00
Dingley Dell pork chop		£12.50
Lamb cutlets		£13.50
Loch Duart salmon		£11.00

All grills are served with chips or new potatoes, rocket and watercress salad, grilled tomatoes + your choice of sauce (Peppercorn, mushroom cream, garlic and herb butter, garlic & chilli butter)

Steak & Burger Temperatures

Rare- red slightly warm centre **Medium-warm pink centre**
Medium Rare-warm slightly red centre **Medium Well-warm centre, no pink**

Puddings

Crème brûlée of the day		
Cheesecake of the day		
K grill Knickerbocker glory		
Chocolate nemesi, crème fraîche		
Cheese and biscuits, homemade chutney..... all		£5.00
Dessert wine	125ml	£4.90

Coffee & Liqueur

Americano	£2.00
Latte	£2.30
Cappuccino	£2.35
Liqueur coffee	£4.95
Tea (green, English etc)	£1.20
Amaretto	£2.50
Drambuie	£3.00
Sambuca	£2.50
Cointreau	£2.50
Cognac	From £3.00