



THE KING'S HEAD

EAT • DRINK • SLEEP

MENU

SMALL PLATES

- Smoked Aubergine, Pesto, Toast & Roasted Pepper (v) (vg) / 6.75
Olives, Feta & Sunblushed tomatoes / 6.50 (v)
Salt & Pepper Squid with Lemon Aioli / 7.50
Smoked Salmon Pate, Pickled Fennel / 7
BBQ Chicken Wings, Toasted Sesame, Green Chilli & Coriander / 6.25
Hummus with Pomegranate, Carrot Sticks & Pitta / 6.25 (v) (vg)
Tiger Prawns cooked in Garlic and Chilli Oil / 7.50
Shredded Pork Rillettes, Cornichons & Baguette / 6.75
Mini Mac n Cheese with Garlic Crumb / 6.50 (v)
Serrano Ham, Pecorino & Croutons / 6.75

FRESHLY BAKED ROSEMARY FOCACCIA / 4

BAKED CAMEMBERT TO SHARE / 12.50
with Garlic, Rosemary, Honey & Truffle, Focaccia & Baguette

SHARING PLATES / 24

Choose any 4 from the left

AS A STARTER, SHARED WITH FRIENDS OR EVEN AS A MAIN COURSE,
THESE SMALL PLATES ARE A GREAT WAY TO ENJOY OUR MENU.
LOVE FOOD, LOVE LIFE!

MAINS

- 8oz AGED SIRLOIN / 26
Red Wine Jus, Twice Cooked Chips, Aioli, Roast Mushroom & Fine Green Beans
- SLOW-COOKED LAMB SHOULDER / 19.50
Mashed Potato, Spring Cabbage, Pesto
- MAPLE GLAZED GAMMON / 16
Poached Egg, Mushroom Ketchup, Twice Cooked Chips & Pea Shoots
- FLAT-IRON CHICKEN / 16
Boneless Half Chicken, Lemon, Garlic & Paprika Potatoes & Green Salad
- MUSSELS MARINIÈRES / 15.75
Fresh Mussels cooked in White Wine, Parsley, Onion & Cream Sauce.
Served with Focaccia
- BEER BATTERED HADDOCK / 14.75
Twice-Cooked Chips, Tartar Sauce, Crushed Minty Peas
- MARKET FISH OF THE DAY (See Specials Board)
New Potatoes, Samphire & Caper Butter
- FISH CAKE / 14.50
Smoked Haddock, Cod & Salmon Fish Cake, Hollandaise Sauce & Leeks
- RISOTTO / 14
Pea, Wild Mushroom, Truffle, Mint & Basil (v) (Vg on request)
- BEETROOT & ONION TARTE TATIN (v) (Vg on request) / 14.50
Thyme Creme Fraiche & Crispy Leek

SIDES ALL / 3.75

- Fine Green Beans & Mustard Dressing / Greens & Pesto
Twice-cooked Chips & Aioli / Mashed Potato

LITTLE PRINCES & PRINCESSES

All of the above dishes HALF THE PORTION FOR HALF THE PRICE
(excludes steak & Trout)

BURGERS



All Served With Lettuce, Tomato, Red onion, Gherkin
& Twice Cooked Chips (Gluten Free Bun Available)

8oz GROUND BEEF BURGER / 15.50
Mature Cheddar, Mustard Aioli, Tomato & Chilli Jam

CHICKEN KATSU BURGER / 14.50
Lime Mayo, Katsu Sauce

FALAFEL BURGER (V) / 13.50
Guacamole, Tomato & Chilli Jam

ADD TO YOUR BURGER / 1.50 Each
Streaky Bacon / Mushroom / Avocado

CROQUES

Grilled Sandwich topped with Bechamel Cheese Sauce,
served with a Green Salad

CROQUE MONSIEUR / 10
Filled with Ham & Mustard Mayo

CROQUE CHAMPIGNON / 10
Filled with Flat Mushroom & Mustard Mayo



PUDDINGS ALL / 6.90

RASPBERRY BAKEWELL TART, Raspberry Ripple Ice-cream

CHOCOLATE DELICE, Cherry & Honeycomb

VANILLA CREME BRULEE

EATON MESS (Vg on request), Strawberries, Meringue,
Creme Chantilly & Strawberry & Mint Sorbet

GOLDEN SYRUP & LEMON SPONGE, with Custard

3 SCOOPS OF ARTISANAL ICE CREAM OR SORBET (Vg on
Request)

Please ask to see our cheese list