



# THE KING'S HEAD

## Aperitifs

|   |       |
|---|-------|
| Espresso Martini – Vanilla vodka, café liqueur              | £8.50 |
| Paloma: Tequila El Rayo Silver, Pink Grapefruit tonic       | £6.00 |
| Rum Punch : Coconut rum, Pineapple, Orange, Grenadine, Lime | £8.50 |

## Nibbles

|   |       |
|---|-------|
| Pot of Olives   | £4.00 |
| Focaccia and sour dough bread board with whipped up butter and balsamic (V) 439kcal | £5.00 |
| Crispy salt & pepper squid, smoked paprika, garlic aioli 424kcal                    | £7.50 |
| Wild Mushroom and parmesan arancini, truffle mayonnaise 408kcal                     | £6.00 |
| Black pudding and pork scotch egg with sweet chilli sauce 236kcal                   | £7.00 |
| Mac and cheese bites  | £7.00 |

## Starters

|  |       |
|--|-------|
| Citrus cured chalk stream trout, celeriac remoulade, pickled vegetables, grissini        | £8.00 |
| Old Winchester twice baked cheese soufflé, apple & celery salad, walnut dressing 278kcal | £8.50 |
| Confit of rabbit terrine, caramelised Onion and toasted Brioche 450kcal                  | £9.00 |
| Soup of the day, whipped butter and Focaccia – ask server for details                    | £6.00 |
| Baked Camembert with Focaccia and Caramelized onion                                      | £9.50 |

## Mains

|  |        |
|--|--------|
| Roast hake, butter bean, chickpea & chorizo stew, extra virgin olive oil. 730kcal        | £21.00 |
| Slow cooked Lamb Masala, Onion Bhaji, fragrant rice and cucumber Riata 950kcal           | £15.00 |
| Bubble & Squeak cake, flat mushroom, spinach, poached egg and herb dressing 436kcal      | £14.00 |
| Beef blade and red wine dumpling crust pie, spring cabbage, pan gravy, mash 1700kcal     | £20.00 |
| Corn fed chicken breast, pomme anna, baby leeks, spinach & tarragon butter sauce 841     | £20.00 |
| Battered haddock, chips, tartar sauce, crushed garden peas 1185kcal                      | £16.50 |
| Dry aged beef burger, mushroom, truffle mayo, cheese, side salad & fries                 | £17.00 |
| Vegan burger, cheese, Side Salad, gem, gherkin, tomato & sweet potato fries (VE) 962kcal | £15.50 |
| Dry-aged Walter Rose Steaks – served flat mushroom, grilled tomato, salad & chunky chips |        |
| 8oz Ribeye (GF) 897kcal  | £34.00 |
| 8oz Sirloin (GF) 810kcal   | £25.00 |

## Sides:

|                                     |                                  |
|-------------------------------------|----------------------------------|
|                                     | (each) £4.00                     |
| Sweet potato fries (VE, GF) 362kcal | Tender stem Broccoli (V) 108Kcal |
| Skinny fries (VE, GF) 290kcal       | Mash Potato (V) 340Kcal          |
| Kings head Salad (VE, GF) 67kcal    | Savoy Cabbage (V) 93kcal         |

If you're like us, you love your food and drink. Just so you know, as a guideline, adults need around 2000kcal a day.  
We handle all allergens in our kitchen and cannot guarantee that our dishes are allergen-free. Inform your server every time you order as ingredients may change.

A discretionary 10% service charge will be added to your bill.



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## Desserts

|  |        |
|--|--------|
| Dark chocolate fondant, hazelnut salted caramel ice cream <i>695kcal</i>     | £8.00  |
| Apple and Raspberry crumble, custard <i>499kca</i>                           | £7.50  |
| Sticky toffee pudding, sugared pecans, banana ice cream <i>725kcal</i>       | £7.50  |
| Great British Cheese Plate <i>601kcal</i>                                    | £14.00 |
| Vanilla cheesecake, blood orange ice cream and charred fruit <i>359 kcal</i> | £8.50  |
| Ice cream and sorbet, 3 scoops <i>495kcal</i>                                | £6.50  |

**Ice creams:** vanilla, chocolate, strawberry, rum raisin, honeycomb, cherry **Sorbets:** blood orange, passionfruit, coconut

## Beer

| Cask                 | Pint |  |
|----------------------|------|--|
| Guest Ale            |      | Beavertown Neck Oil IPA 4.3%   |
| Butcombe Original 4% |      | Guinness 4.1%  |
|                      |      | Orchard Thieves 4.5%   |
| Draught              | Pint | Bottle/Can   |
| Birra Moretti 4.6%   |      | Old Mout (Kiwi & Lime 4%, Pineapple & Raspberry 4%, Berries & Cherries 4%) |
| Heineken 5%          |      | £5.50  |
| Amstel 4.1%          |      | Free from Gluten Beer 4.8%   |
|                      |      | £5.25  |

## Cocktails

|   |        |  |       |
|---|--------|--|-------|
| Strawberry Daiquiri – Rum, strawberry                 | £8.50  | Old Fashion– Bourbon, b sugar, angostura bitters | £8.50 |
| Bloody Mary – Vodka, tomato juice, tabasco            | £11.25 | Negroni – Campari, sweet vermouth, gin           | £8.50 |
| Espresso Martini – Vanilla vodka, café liqueur        | £8.50  | Manhattan – Bourbon, vermouth, angostura bitters | £8.50 |
| Elderflower Collins – Gin, Elderflower liqueur, lemon | £8.50  |  |       |

## Soft Drinks

|   |       |  |       |
|---|-------|--|-------|
| Cawston Press – sparkling {cloudy apple, rhubarb, or Elderflower} | £3.00 | Frobisher's – still apple & mango            | £3.00 |
|   |       | Juices – apple, orange, pineapple, cranberry | £3.50 |
|   |       | Willys Ginger Kombucha                       | £3.95 |
|   |       | Goji–berry & Green Tea                       | £3.25 |

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