

Nibbles

Homemade Loaf of Bread	£2.25
Garlic and Mozzarella Bread	£3.95
Olives	£4.25
Olives with Feta Cheese	£5.25
Balsamic and Olive Oil with Loaf	£3.25

Starters

Soup of the Day with Garlic Bread and Cheese Straw
£6.25

Salad of Avocado, Tomato and Mozzarella with Basil Oil and Balsamic Dressing
£7.95

Smoked Salmon Platter, Pickled Cucumber, Horseradish Butter, Toasted Granary Bread
£8.95

Greek Salad, Olives, Feta Cheese, Tomatoes, Origano Dressing
£6.95

Home-made Cromer Crab Cakes with Sweet Chilli Dipping Sauce
£8.95

Warm Salad of Scallops, New Season Asparagus and Smoked Bacon
£8.95

Home-made Ham Hock Terrine with Home-made Piccalilli
Toasted Granary Bread, Dressed Leaves
£7.50

Brie Fritters, Pear Chutney, Balsamic Reduction, Toasted Brioche
£7.25

All starters are served with a Home-made loaf of Bread to Share

Main Dishes

Grilled Sirloin Steak

Supplied by Clarkes of Hevingham

Hand Cut Chips, Grilled Tomato topped with Garlic Butter and Breadcrumbs,
Crispy Onion Rings, Red Wine Sauce

£28.95

Breast of Chicken with Crispy Bacon

Fondant Potato, Stem Broccoli, Mushroom and Madeira Cream Sauce

£18.95

Pan Fried Calves Liver with Crispy Bacon, Crispy Onion Rings

Creamy Mashed Potato, Buttered Cabbage, Red Wine Sauce

£19.95

Duo of Pork Crispy Belly and Tenderloin with a Cider Sauce

Creamy Mashed Potato, Slow Cooked Carrots, Apple Compote, Celeriac Puree

£19.95

Crispy Honeyed Duck Leg on Sticky Red Cabbage

Sour Cherry Sauce, Orange and Watercress Salad, Dauphinoise Potatoes

£23.95

Side Dishes

Portion of Vegetables	£3.95	Loaf of Bread	£2.25
Side Salad	£3.95	Portion of Chips	£3.95
Crispy Onion Rings	£3.25	Garlic and Mozzarella Bread	£3.95
Sautéed Mushrooms	£3.25	Olives	£4.25
Olives with Feta Cheese	£5.25	Balsamic and Olive Oil with Loaf	£3.25

Pan Roast Fillet of Cod,

Topped with a Crust of Parmesan and Mediterranean Vegetables in a Tomato and Garlic Sauce
New Potatoes, Stem Broccoli, Basil Oil
£18.95

Fillet of New Season Local Seabass, Lobster and Brandy Sauce

Binham Blue Croquette Potatoes, Scallop Boudin, Ribbon Vegetables
£21.95

Fillet of Monkfish wrapped in Parma Ham

Wild Mushroom and Garden Pea Risotto with a Cepe Mushroom Sauce
£19.95

Fillet of Salmon layered in all Butter Puff Pastry

With Mushroom Duxelles and Baby Spinach
New Season Maris Baird Potatoes, Herb Butter Sauce
£19.95

Arancini, Parmesan Risotto Balls

Baby Spinach, Stem Broccoli, Tomato Fondue, Parmesan Shavings
£15.95

Potato Rosti Stack layered with Ratatouille, Baby Spinach

Salad Leaves and Basil Oil Dressing
£15.95

All of our dishes are freshly prepared and therefore can take up to
20 minutes to prepare and cook.

We ask you to be patient with us when we are busy

Please be aware that some dishes may contain bones

Kings Head Homemade Desserts
(Please allow 15 minutes for hot desserts)

Hot Chocolate Fondant, Chocolate Sauce, Chocolate Soil	£7.95
Berry Compote, Whipped Cream, Salted Caramel Ice Cream	
Salted Caramel and Chocolate Tart, Cinnamon Ice-Cream	£7.50
Summer Pudding with Raspberry Coulis and Chantilly Cream	£6.95
Pistachio and Orange Bavaroise, Chantilly Cream, Brandy Snap	£6.95
Lemon Curd and Strawberry Meringue Sundae	£6.95
Selection of Ice-Creams and Sorbets or Vanilla Vegan Ice-Cream	£6.95
Selection of British Cheeses, Biscuits, Home-made Pear Chutney	£9.50

Tea, Regular or Espresso Coffee	£2.95
Latte Coffee, Hot Chocolate	£3.95
Cappuccino, Mocha Coffee, Flat White	£3.95
Served with mints	

“Floating” Coffee
French (Brandy)
Calypso (Tia Maria)
Irish (Bushmills)
Gaelic (Whisky)
Or another of your choice
£6.75