

## **Nibbles**

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

## **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

**Seared Scallops with Pea Puree**  
Spicy Chorizo and Chorizo Oil  
£10.95

**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

### **Pan Roasted Breast of Duck with Cherry Sauce**

Duo of Cabbage, 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

All 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

**Hot Shetland Line Caught Fish Platter (for 2 to Share)    £45.00**

Beer Battered Goujons of Coley, Lemon Candied Mackerel, Fillet of Salmon Parisienne  
Cod Meuniere, Crumbed Fillet of Ling  
Minted New Potatoes, Garden Peas, Tartar Sauce, Fish Veloute,

**Local Seafood Platter (for 2 to Share)    £49.95**

Local New Season Lobster, Crevettes, Oysters, Crab Cakes, Smoked Salmon, Peeled Prawns  
Samphire, Salad and Fries

**New Season Lobster cooked Thermidor or Garlic Butter**

New Potatoes and Salad  
Whole £26.95

**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**

Dauphinoise Potatoes, Scallop Boudin, Ribbon Vegetables  
£21.95

**Fillet of Salmon layered in all Butter Puff Pastry**

With Mushroom Duxelles and Baby Spinach  
New Season Maris Baird Potatoes, Fresh Herb Fish Veloute  
£19.95

**Pan Fried Wing of Skate with Apple, Lemon, Caper Butter**

Green Beans and New Potatoes  
£18.95

**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

Please be aware that some dishes may contain bones

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

<b>Hot Chocolate Fondant, Chocolate Sauce, Chocolate Soil</b>	<b>£7.95</b>
Berry Compote, Whipped Cream, Salted Caramel Ice Cream	
<b>Salted Caramel and Chocolate Tart, Cinnamon Ice-Cream</b>	<b>£7.50</b>
<b>Summer Pudding with Raspberry Coulis and Chantilly Cream</b>	<b>£6.95</b>
<b>Traditional Vanilla Crème Brulee with Shortbread Biscuit</b>	<b>£6.95</b>
<b>Lemon Curd and Strawberry Meringue Sundae</b>	<b>£6.95</b>
<b>Selection of Ice-Creams and Sorbets or Vanilla Vegan Ice-Cream</b>	<b>£6.95</b>
<b>Selection of British Cheeses, Biscuits, Home-made Pear Chutney</b>	<b>£9.50</b>

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

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