



KING'S HEAD

COLTISHALL

Winter 2024

Starters

Soup of the Day, House Toast £7

Homemade Soup accompanied by our Toasted Homemade Bread

Moules Mariniere (gfa)

Steamed Brancaster Mussels in a White Wine, Cream and Parsley Sauce £9

Mains Size with Fries and Sourdough Bread £18.95

Confit Chicken Leg Terrine (gfa)

Homemade Chicken Terrine served on Kings Head Homemade Toast

with Piccalilli, Dressed Leaves and Honey & Mustard Dressing £7.95

Beef Shin Ragù Sour Dough Crumpet

Sour Dough Crumpet topped with 12 hour slow cooked Beef Shin Ragù, Parmesan, Confit Tomato, Shallot & Oregano Salad £10

Home Smoked Salmon (gf)

Celeriac Remoulade, Pickled Beetroot, Dill Yoghurt £8.95

Smoked Haddock Fishcake (gf)

Handmade Smoked Haddock Fishcake, served on a bed of Creamed Leeks and Pea Puree £8.95

Add a Poached Egg £2 / Mains Size £15.95

Mains

Katsu Chicken Curry

Breaded Chicken Breast in a Zingy Japanese Katsu Curry Sauce served with Fluffy Basmati Rice and finished with Japanese Pickles £17.95

bœuf à la Bourguignonne

Classic French Slow Cooked Beef and Velvety Red Wine Stew, Creamy Mashed Potato, Horseradish Dumpling, Tenderstem Broccoli £19.95

Parma Ham Wrapped Monkfish

Parma Ham Wrapped Monkfish Tail, Parmentier Potatoes, Pak Choi, Carrot Puree, Tomato, Garlic & Ginger Sauce £19.95

Whitby Bay Scampi

Breaded Whitby Scampi served with Sea Salted Fries, Homemade Mushy Peas and Tartare Sauce £16.95

(v) vegetarian (ve) vegan (gf) gluten free (gfa) gluten free available

Allergens: Before ordering, please speak to our team. Dishes are prepared in a busy kitchen, containing all ingredients including nuts and peanuts and therefore we cannot guarantee any dish to be completely free from allergens or nuts. Talk to us if you would like to know more about how our dishes are cooked.





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Mains Continued...

Roasted Breast of Chicken

Roasted Breast of Chicken, Truffled Chicken Sausage, Spiced Lentils & Buttered Kale served with a Velvety White Wine Madera Jus £21.95

Pan Seared Belly of Norfolk Pork

Creamy Mashed Potato, Savoy Cabbage, Roasted Butternut Squash, Port Jus
£21.95

Traditional Chicken & Bacon Caesar Salad

Strips of Grilled Chicken Breast, Smoked Back Bacon & Romaine Lettuce in a Caesar Dressing topped with Crispy Croutons, Anchovies, & Boiled Egg £17.95
Add Grilled Crevettes £5.95

Haddock & Chips

Prime Fillet of North Sea Haddock deep fried in a Lager & Lime Golden Batter served with Hand Cut Chips, Homemade Mushy Peas, Tartare Sauce and Curry Sauce £18.95

Prime Norfolk 10oz Sirloin Steak (gf)

Clarkes of Hevingham 10oz Norfolk Sirloin Steak cooked to your liking Served with Sea Salted Fries, Roasted Vine Tomatoes, Field Mushroom and Dressed Leaves £27.95
Add Blue Cheese or Peppercorn Sauce £3.50

Calves Liver & Bacon (gf)

Our Famous Chargrilled Norfolk Calves Liver & Bacon served with Creamy Mashed Potato, Savoy Cabbage Napped with a velvety Red Wine Sauce and topped with Crispy Onions £17.95

Traditional Sausage & Mash

Three Finest Butchers Sausages a top Creamy Mashed Potato served with Savoy Cabbage, Red Wine Gravy and garnished with Crispy Onions £17.95

Wild Mushroom & Shropshire Blue Gnocchi (gf)

Indulge in our Sultry Wild Mushroom & Shropshire Blue Gnocchi bathed in a luscious, creamy garlic sauce, served with vibrant Tenderstem Broccoli and crowned with a sprinkle of flaked Almonds £16.95
Add Garlic Ciabatta £4

The King Steak Burger

Hewitt & Grants 8oz Prime Steak Burger topped with Black Pepper Mayo, Monterey Jack Cheese & Bacon Jam in a Brioche Bun served with Sea Salted Fries £17.95
Add Bacon £1.95

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Vegan / Vegetarian Mains

Roasted Butternut Squash & Chickpea Tagine (ve)

Oven-Roasted Butternut Squash & Chickpeas in a spiced Roasted Pepper & Tomato Sauce, served on a bed of Cous
Cous £16.95

Plant Based Sausage & Mash (ve)

Plant based Sausage atop a bed of Mashed Potato served with Savoy Cabbage and Red Wine Gravy £15.95

Plant Burger (ve)

Plant Burger, Vegan Cheese & Baby Gem served in a bun with Sea Salted Fries £15.95

Sides

Truffle & Parmesan Fries £5

Onion Rings £4

Cheesy Garlic Bread £4

Buttered New Potatoes £4

Garlic Mushrooms £4

Mixed Greens £5

Cheese Board

Three Cheeses (please ask your server), Crackers, Fruit & Chutney £10.95

Desserts

Sticky Toffee Pudding, Popcorn, Brandy Snap, Toffee Sauce, Salted Caramel Ice Cream £8

White Chocolate & Raspberry Cheesecake, Chocolate Shards, Raspberry Compote £8

Chocolate & Salted Caramel Tart, Chocolate Cremieux £8

Apple & Cinnamon Crumble, Vanilla Custard £8

Vanilla Crème Brulée, Plum Compote, Spiced Shortbread Biscuit £8

3 Scoops of Ice Cream and or Sorbet (please ask your server for flavours) £7

Light Bites

(Served Monday - Saturday 12pm - 5pm)

All served with Sea Salted Fries

Chicken & Bacon Club

Grilled Chicken Breast & Bacon, baby Gem, Sliced Tomato and Hard-Boiled Hens Egg served in Homemade White or Brown Bread £14

Fish Finger

Homemade Battered Haddock Goujons, Baby Gem & Homemade Tartare Sauce served in a Ciabatta Roll £12.50

Steak & Onion Jam

Rump Steak & Sticky Harissa Onion Jam, Rocket & Mayo Ciabatta £14

Smoked Brie & Cranberry

Smoked Brie, Bacon & Cranberry Ciabatta £12.50

Tuna Melt

Tuna, Cheddar Cheese, Onion & Mayonnaise served in a lightly toasted Ciabatta £12

Children

Homemade 12" Margherita Pizza £14

Fish & Chips, Garden Peas £9.5

Penne Pasta, Tomato Sauce, Garlic Bread £9.5

Scampi, Fries & Peas, £9.5

Sausage & Fries, Baked Beans £9.5

Beef Burger, Fries & Salad £9.5

4oz Steak, Fries & Salad £12