



Main Menu

Starters

Seasonal Soup, House Toast 9

Twice Baked Norfolk Dapple Soufflé, Buttered Spinach, Parmesan Cream 12

Chicken Liver Parfait, Truffle Butter, Orange Chutney, House Toast 12

Thai Fishcakes, Green Curry Sauce, Asian Shallot Salad 12

Seared Scallops, Confit Pork Belly, Apple Purée, Crispy Pork Crumb 19

Classic Prawn Cocktail, Marie Rose Sauce 13

Ham Hock Terrine, Piccalilli, Cornichons, House Toast 12

Mains

Moules Mariniere, Koffman Fries 18

Seasonal Risotto, Parmesan Crumb 18

Catch of the Day, New potatoes, Seasonal Greens, Lemon & Caper Butter POA

Pan Fried Calves Liver, Buttered Mash, Seasonal Greens, Onion Gravy 22

Braised Beef Cheek, Buttered Mash, Roasted Carrot, Cavalo Nero, Red Wine Sauce 24

Pan Roasted Chicken Breast, Dauphinoise Potato, Tenderstem Broccoli, Parma Ham, Creamed Chicken Sauce 22

Pan Fried Seabass, Crushed New Potato Terrine, Brown Shrimp Beurre Blanc 24

Slow Cooked Lamb Shoulder Shepards Pie, Seasonal Greens, Minted lamb Sauce 24

Butternut Squash & Mushroom Wellington, Buttered Mash, Seasonal Greens, Wild Mushroom Sauce 21

Sides: Buttered Greens 5 | Koffman Chips or Fries 5 | Buttered New Potatoes 5 | Salad 5

Homemade Desserts

Sticky Toffee Pudding, Salted Caramel Sauce, Brandy Snap, Vanilla Seed Ice Cream 10

Chocolate Brownie, Salted Caramel, Hazelnuts, Salted Caramel Ice Cream 10

Vanilla Panna Cotta, Seasonal Berry Compote, Toasted Almonds 9

Pear & Almond Frangipane Tart, Vanilla Ice Cream 10

Classic Crème Brulée, Shortbread 10

Selection of 3 Local Cheeses, Artisan Crackers, Chutney 12

WIFI Password: KingsHead