

STARTERS

BAKED SOURDOUGH & OLIVES 5.95

Olive oil, balsamic and rosemary sea salt (vg)

ROAST TOMATO & THYME SOUP 5.95

Grilled sourdough (vg)

SMOKED MACKEREL PÂTÉ 9.95

Pickled cucumber and red onion salad, grilled sourdough

MUSHROOMS ON TOAST 8.95

Sautéed wild mushrooms and spinach on grilled sourdough, rocket and truffle oil (vg)

CONFIT DUCK SALAD 9.5

Mixed leaf, warm pulled duck, roast asparagus and radish, red onions and torched orange with honey and mustard dressing

HUMMUS WITH LAMB 9.5

Moroccan spiced minced lamb, mint, pomegranate and pitta bread

ROASTS

All Served with Roast Potatoes, Roasted Vegetables, Cauliflower Cheese, Yorkshire Puddings & Gravy

PORK 17

Roast Loin Of British Pork, Apple & Sage Stuffing, Crackling (gfo)

BEEF 18

Locally sourced Sirloin of Beef (gfo)

CHICKEN 17

Wrapped in Bacon, Sage & Onion Stuffing (gfo)

WELLINGTON 13

Butternut squash and beetroot (v/vgo)

MAINS

FISH & CHIPS 16.95

Battered cod loin, hand cut chips, minted mushy peas and tartare sauce (gf)

THE KINGS HEAD BURGERS 16.95

All served in a pretzel bun with tomato relish, lettuce, tomato, red onions and gherkins (gfo)

BEEF Smoked bacon and Monterey Jack cheese LAMB Tzatziki and feta SPICY THAI VEGETABLE Sweet chilli, garlic mayo (vg)

MALAYSIAN CURRY 15.95

Butternut squash, sugar snaps, chickpeas and spinach with coriander and coconut rice (vg/gf) *add chicken or prawns +2*

CHALK STREAM TROUT 20.95

King prawn, pea and asparagus fricasse, sautéed potatoes and lemon butter sauce

SALADS

CHICKEN CAESAR 13.95

Gem lettuce, croutons, soft boiled egg, anchovies, grana padano shavings, smoked bacon, grilled chicken and Caesar dressing

TROUT NIÇOISE 13.95

Mixed leaf, new potatoes, soft boiled egg, green beans, olives, tomatoes, chalk stream trout, honey and mustard dressing (gf)

SIDES

SKINNY FRIES 4 (vg/gf)
TRUFFLE & PARMESAN FRIES 5 (v/gf)
HAND CUT CHIPS 4 (vg)
GRILLED ASPARAGUS 5 (vg/gf)
TOMATO, ONION & SUMAC SALAD 4 (vg/gf)
GREEK SALAD 4 (v/gf)