

SANDWICHES

**Sandwiches served 12pm - 2.30pm only
ALL AVAILABLE ON EITHER WHITE,
MALTED BLOOMER**

Sandwiches served with Salad Garnish, Honey & Mustard Dressing,
Coleslaw, Crisps
Atlantic Prawns Lemon & Dill Sauce, Leaf
Crayfish Tails with Thai Sweet Chilli Creme Fraiche
Kings Head New Yorker (Pastrami, Emmental Cheese, Tomato,
Gherkin, Spinach & American Mustard)
Smoked Back Bacon, Avocado & Mayonnaise
Smoked Salmon Cream Cheese & Chive,
Toasted bread, Chicken, Bacon, Lettuce, Tomato, Mayo Chicken and
Sweetcorn
Smoked Back Bacon, Somerset Brie & Tomato
Chicken, Pesto, Rocket, Mozzarella
Beetroot, Spinach & Grilled Halloumi
Tuna, Red Onion, Mayonnaise
All @ £8.5
Soup & Half a Sandwich of your choice £8.5

GRILLS

CHOOSE YOUR STEAK

10oz Beef Flat Iron - £25
10oz Sirloin - £33
Pork Tomahawk - £26
10oz Rib-eye - £33
Venison Haunch-£25

CHOOSE YOUR SAUCE

Cracked Black Pepper & Brandy
Binham Blue Cheese
Red Wine & Mushroom
Whole Grain Mustard
Garlic Butter

CHOOSE YOUR POTATO

Julienne Fries, New Potatoes
Triple Cooked Hand Cut Chips
Dauphinoise, or Sweet Potato Fries
All served with Portabello Mushrooms &
Cherry Vine Tomatoes

PASTA'S

Spaghetti Bolognese- £14
Bacon & Mushroom Kings Head Carbonara - £14
Italian Chicken (Chicken, Pesto, Spinach, Tomato, Cream) - £15.5
Chicken, Bacon, Spring Onion, Cheese Sauce - £15.5
Green Bean, Cherry Tomato, Basil, Pine nut, White Wine & Creme Fraiche
£13.5
King Prawn, Smoked Salmon, Atlantic Prawns, Cream Cheese, Chive &
White Wine - £16
Shredded Duck, Shallots, Garlic, Spring Onion, Mushroom, Hoisin Sauce
£14.5
Atlantic Prawn & Crayfish, Shallot, Chilli, Coriander, White Wine, Crème
Fraiche - £14.5

GLUTEN FREE PASTA AVAILABLE

**SHOULD YOU HAVE ANY DIETARY OR ALERGY
REQUIREMENTS, PLEASE INFORM A MEMBER OF
STAFF**

STARTERS

Harlequin Olives, Ciapanini Bread, Extra Virgin Olive Oil, Balsamic Vinegar - £7
Leek and Cheddar Tartlet, Sundried Tomato, Harlequin Olive & Rocket Salad £7.5
Continental Meat Board, Hummus, Balsamic Onions, Artichokes, Cornishons and
Crostinis £9
Homemade Soup of The Day, Toasted Ciabatta - £6.5
Tempura King Prawns, Chilli Jam, Watercress - £8.5
Local Brancaster Mussels, Toasted Ciapanini, Shallots & Wine Cream Sauce - £8.50
Nachos, Tortilla Chips, Braised Ox Cheeks Chilli Con Carne, Guacamole, Tomato Salsa,
Sour Cream, Mozzarella Cheese & Jalapenos - £8.50
Pan-Seared Pigeon Breasts, Wild Mushrooms, Blackberries, Rocket, Red Wine Vinegar- £8

MAINS

Roast Sirloin of Beef - £21 Leg of Lamb Roast- £19 Roast Chicken Supreme - £19
Roast Potatoes, Honey Roasted Parsnip & Carrots, Celeriac Puree, Cauliflower Cheese, Yorkshire Pudding,
Vegetables and Roast Gravy
Deep Fried Whole Tail Scampi, Julienne Fries, Garden Peas and Tartare Sauce - £17
Beer Battered Haddock Fillet, Mushy Peas, Triple Cooked Chips, Tartare Sauce - £18
Pan-Fried Seabass, Dill Crushed New Potatoes, Mussel & King Prawn Cream Sauce, Fine Beans - £26
Kings Head Rump of Beef, 6oz Pattie, Emmental Cheese, Smoked Bacon, Gherkin, Tomato & Baby Gem, Burger
Relish, Julienne Fries - £17
Pan Roasted Halibut, Squidink Risotto Queen Scallops, Mussels & King Prawn, Keta, Lemon & Dill Oil - £30
Local Brancaster Mussels, Toasted Ciapanini, Julienne Fries, Shallots & Wine Cream Sauce - £19
Duck Trio, (Breast Bon Bon and Drumstick), Dauphinoise Potatoes, Sticky Red Cabbage & Port Jus £28
Roasted Butternut Squash Risotto, Chillies, Leeks, Chives, Peashoots & Smoked Oil - £19
Pan Fried Calves Liver, Champ Mash, Fried Onions, Crispy Pancetta, Kale & Red Wine Gravy - £28

SIDE ORDERS

Garlic Bread - £4
Garlic Cheese Bread - £4.5
Mixed Salad - £4.5
Red Onion, Tomato & Rocket Salad - £4
Triple Cooked Hand Cut Chips - £4.5
Sweet Potato Fries - £4.50
Julienne Fries - £4
Truffle Oil & Parmesan coated, Julienne Fries - £6.5
(Kings Head House Salad) mixed Salad with Crispy Bacon, Parmesan, Avocado, Croutons, Olive
Oil & Balsamic Reduction - £8.5

PIZZAS 12"

Margherita - £14
Parma Ham, Buffalo Mozzarella, Cherry Tomato, Spinach - £15.5
Ham, Pineapple & Mozzarella - £14.5
Pepperoni, Chilli, Chicken, Roasted Red Pepper & Mozzarella - £15.5
Shredded Duck, Mushrooms, Shallot, Spring Onion Garlic, Hoisin Sauce & Mozzarella -
£16 Chilli Beef, Red Onion, Mushrooms, Jalapeños, Peppers & Mozzarella - £16
Tuna, Red Onion, Harlequin Olives & Mozzarella- £15
UVI Tropical, Pineapple, Chilli, Mushroom, Shallot, Garlic, Mozzarella, Plum Sauce - £14.5
Chicken, Red Onion, Sweetcorn, Smoked Bacon, Bbq Sauce & Mozzarella - £15.5
Bacon, Brie & Tomato, mozzarella - £15

GLUTEN FREE PIZZA BASE AVAILABLE

White

Dry & delicate...

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| 1. Sauvignon Blanc, Terre du Soleil
France | 175ml
250ml
bottle | £6.50
£8.90
£25.50 |
| 2. Pinot Grigio, Il Casone Italy | 175ml
250ml
bottle | £7.10
£9.70
£27.50 |
| 3. Piquepoul Terret 'l'Arête de Thau' France | 175ml
250ml
bottle | £7.60
£10.50
£32.00 |
| 4. Verdejo 'Mesta' Spain | bottle | £28.00 |
- Refreshing with flavours of grapefruit, pear and lemon barley.
Fresh & well structured with a fine, delicate & slightly spicy bouquet.
A blend that offers plentiful aromas of grapefruit and citrus fruit.
Herbal aromas with fresh notes of pineapple, lime and white pepper, dry and zesty.

Aromatic & fruity...

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| 5. Riesling Trocken, Kreuznacher, Weingut Anton Finknauer
Germany | 175ml
250ml
bottle | £7.60
£10.50
£29.50 |
| 6. Chenin Blanc, Hazy View South Africa | 175ml
250ml
bottle | £6.50
£8.90
£26.00 |
| 7. Sauvignon Blanc, Bishop's Leap
New Zealand | 175ml
250ml
bottle | £9.50
£12.30
£35.00 |
- Fruity and fresh with aromas reminiscent of summer flowers.
Fresh & aromatic with forthcoming peachy flavours, finishing a long, fruity note.
Passionfruit complemented by herbaceous flavours with a zesty and refreshing finish.

Full bodied & rich...

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| 8. Chardonnay, Tierra Antica Chile | 175ml
250ml
bottle | £6.50
£8.90
£25.50 |
| 9. Albariño
Lagar de Cervera Spain | bottle | £38.50 |
| 10. Chablis, Domaine, Brigitte Cerveau
France | bottle | £48.00 |
- Ripe tropical fruit and white peach flavours with a creamy texture.
An elegant wine full of ripe pear and apple, with hints of pineapple, quince and lemon peel.
A wonderful balance between vibrant citrus, green apple fruit and characteristic salty minerality.

Rosé

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| 11. Zinfandel Blush, Sunset Point USA | 175ml
250ml
bottle | £7.10
£9.70
£27.00 |
| 12. 'Invitation Rosé', Château de Campuget
France | 175ml
250ml
bottle | £8.10
£10.70
£30.50 |
| 13. Rosé 'Aumérade Style',
Château de l'Aumérade France | bottle | £35.50 |
- A medium style rosé showing strawberry aromas complemented by cooked plums with a nice balanced sweetness.
Bright berried fruit and spice characters through to a crisp and refreshing finish.
A fruity and floral bouquet with delicate cranberry and red cherry flavours with a touch of grenadine.

Red

Soft & easy drinking...

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| 14. Merlot, Tierra Antica Chile | 175ml
250ml
bottle | £7.10
£9.30
£26.50 |
| 15. Grenache Noir, Caves Fonjoia France | 175ml
250ml
bottle | £8.10
£10.70
£30.00 |
- Cherry and blackberry aromas on the nose, interwoven with a subtle, spicy bay leaf character. Soft and sweet tannins.
Fresh and juicy with wild red fruits, blueberry and a touch of pepper.

Red

Medium bodied...

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| 16. Barbera Appassimento, San Silvestro
Italy | bottle | £36.00 |
| 17. Pinotage, Hazy View
South Africa | bottle | £26.00 |
| 18. Minervois, 'Caz'Ailes', Château d'Agel
France | bottle | £29.00 |
| 19. Rioja Crianza, Finca San Martin
Spain | 175ml
250ml
bottle | £10.00
£13.50
£38.00 |
- Ripe blueberry and cherry jam flavours complemented by delicate toasty notes.
Ripe brambly fruit through to a lively finish. Very drinkable style.
Inviting notes of ripe black fruits, spice and a touch of black olive with a rich palate showing great balance and a fruity finish.
Overflowing with wild red berried fruit, this is layered with chocolate, ground coffee, hints of forest floor and white pepper.
91+ Parker Points

Full bodied & spicy...

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| 20. The Black Shiraz, 'Winemakers Reserve',
Berton Vineyard
Australia | 175ml
250ml
bottle | £9.20
£11.90
£34.00 |
| 21. Malbec 'Raices', Andeluna
Argentina | 175ml
250ml
bottle | £9.20
£11.90
£34.00 |
| 22. Primitivo di Manduria 'Talò',
San Marzano
Italy | bottle | £37.50 |
- Densely hued, this is a rich and fleshy Shiraz with generous minty cherry, plum and wild rosemary over hints of cedar oak.
Lovely concentration of ripe plum and wild blueberries through to a soft and fruity finish.
Vibrant flavours of stewed red peppers and juicy brambly fruit on a vanilla and cinnamon background.

Sparkling & Champagne

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| 23. Prosecco Extra Dry, Amata Italy | 125ml
bottle | £7.00
£32.00 |
| 24. Champagne Bernard Remy,
Brut 'Carte Blanche' | bottle | £50.00 |
| 25. Champagne Veuve Clicquot,
Brut 'Yellow Label' | bottle | £84.00 |
| 26. Champagne Duval-Leroy,
Rosé 1 ^{er} Cru Prestige | bottle | £75.00 |
- Delicate aromas of green apple, succulent pear and lifted citrus notes. Balanced, with fine bubbles and an attractively crisp finish.
Led by powerful citrusy flavours, lemon zest and a hint of honeydew melon. This 100% Chardonnay is refreshing and elegant.
This fine Champagne displays raisins, vanilla and brioche together with toasty aromas.
An elegant pale salmon rosé Champagne with a bouquet of wild cherries and figs layered with delicate notes of ginger and geranium.