

## SANDWICHES

Sandwiches served 12pm - 2.30pm only

**ALL AVAILABLE ON EITHER WHITE,  
MALTED BLOOMER**

Sandwiches served with Salad Garnish, Extra Virgin Olive Oil,  
Balsamic Reduction, 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 BLT (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 £9

## GRILLS

### CHOOSE YOUR STEAK

8oz Fillet of Beef - £40  
10oz Beef Flat Iron - £25  
10oz Sirloin - £33  
10oz Venison Haunch-£25  
Pork Tomahawk - £26  
10oz Ribeye - £35  
10oz Leg of Lamb Steak - £26

### 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 Portobello Mushrooms &  
Cherry Vine Tomatoes

## PASTA'S

Spaghetti Bolognese- £15  
Kings Head Carbonara (Mushroom & Bacon Cream Sauce) - £15  
Italian Chicken (Chicken, Pesto, Spinach, Tomato, Cream) -  
£16.50  
Chicken, Bacon, Spring Onion, Cheese Sauce - £16.5  
Green Bean, Cherry Tomato, Basil, Pine nut, White Wine &  
Creme Fraiche £14.5  
King Prawn, Smoked Salmon, Atlantic Prawns, Cream Cheese,  
Chive & White Wine - £17  
Shredded Duck, Shallots, Garlic, Spring Onion, Mushroom,  
Hoisin Sauce £15.5  
Atlantic Prawn & Crayfish, Shallot, Chilli, Coriander,  
White Wine, Crème Fraiche - £15.5  
**GLUTEN FREE PASTA AVAILABLE**

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



## STARTERS

Harlequin Olives, Ciapanini Bread, Extra Virgin Olive Oil, Balsamic Vinegar - £7  
Homemade Soup of The Day, Toasted Ciabatta - £6.5  
Smoked Salmon, Cream Cheese & Chive Roulade, Capers, Dill & Lemon, Crostini's  
- £8.5  
Golden & Red Beets Stack, Buffalo Mozzarella, Pistachio, Orange Segments  
drizzled with Honey - £7.50  
Chilli & Garlic King Prawns, Sea Salt Focaccia, Watercress - £9  
Salmon & Dill Fishcake, Mixed Salad. Dill Mayo - £8  
Tempura Sweet Chilli Chicken Balls, Rocket Leaves, Spring Onions, Sesame  
Seeds & Black Onion Seeds - £8

## MAINS

Salmon & Dill Fishcake, Mixed Salad. Dill Mayo, Julienne Fries - £21  
Pan Roasted Halibut, Lyonnaise Potatoes, Samphire, Roasted Cherry Vine, Salsa Verde - £30  
Local Dressed Crab, Kings Head Salad, Julienne Fries, Dill & Lemon Mayo - £24  
Deep Fried Whole Tail Scampi, Julienne Fries, Garden Peas & Tartare Sauce - £17  
Beer Battered Haddock Fillet, Mushy Peas, Triple Cooked Chips & Tartare Sauce - £19  
Kings Head Rump of Beef Burger 6oz Pattie, Emmental Cheese, Smoked Bacon, Gherkin, Tomato & Baby Gem,  
Burger Relish, Julienne Fries - £18  
Fillet of Beef, Wild Mushrooms & Roasted Pepper Stroganoff, Wild & Basmati Rice, Tenderstem Broccoli - £30  
Monkfish, Queen Scallop, Atlantic Prawn & Spinach Thai Green Curry, Jasmine  
Rice, Naan Bread - £27  
Wild Mushroom, Kale & Pea Fricassee, Jasmine Rice - £19

## SIDE ORDERS

Garlic Bread - £4.50  
Garlic Cheese Bread - £5  
Mixed Salad - £5  
Red Onion, Tomato & Rocket Salad - £4.50  
Triple Cooked Hand Cut Chips - £5  
Sweet Potato Fries - £5  
Julienne Fries - £4.50  
Truffle Oil & Parmesan coated, Julienne Fries - £7  
(Kings Head House Salad) mixed Salad with Crispy Bacon, Parmesan, Avocado, Croutons, Olive Oil  
& Balsamic Reduction - £9

## PIZZAS 12"

Margherita, Cheese, Tomato - £15  
Parma Ham, Buffalo Mozzarella, Cherry Tomato, Spinach - £16.5  
Ham, Pineapple & Mozzarella - £15.5  
Pepperoni, Chilli, Chicken, Roasted Red Pepper & Mozzarella - £16.5  
Shredded Duck, Mushrooms, Shallot, Spring Onion Garlic, Hoisin Sauce & Mozzarella - £17  
Chilli Beef, Red Onion, Mushrooms, Jalapeños, Peppers & Mozzarella - £17  
Tuna, Red Onion, Harlequin Olives & Mozzarella- £16  
UVI Tropical, Pineapple, Chilli, Mushroom, Shallot, Garlic, Mozzarella,  
Plum Sauce - £15.50  
Chicken, Red Onion, Sweetcorn, Smoked Bacon, Bbq Sauce & Mozzarella - £16.5  
Bacon, Brie & Tomato, mozzarella - £16  
**GLUTEN FREE PIZZA BASE AVAILABLE**

## White

### Dry & delicate...

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| 1. Sauvignon Blanc, Terre du Soleil<br>France<br>Refreshing with flavours of grapefruit, pear and lemon barley.        | 175ml<br>250ml<br>bottle | £6.50<br>£8.90<br>£25.50  |
| 2. Pinot Grigio, Il Casone   Italy<br>Fresh & well structured with a fine, delicate & slightly spicy bouquet.          | 175ml<br>250ml<br>bottle | £7.10<br>£9.70<br>£27.50  |
| 3. Piquepoul Terret 'l'Arête de Thau'   France<br>A blend that offers plentiful aromas of grapefruit and citrus fruit. | 175ml<br>250ml<br>bottle | £9.30<br>£11.90<br>£34.00 |
| 4. Verdejo 'Mesta'   Spain<br>Herbal aromas with fresh notes of pineapple, lime and white pepper, dry and zesty.       | bottle                   | £28.00                    |

### Aromatic & fruity...

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

### Full bodied & rich...

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| 8. Chardonnay, Tierra Antica   Chile<br>Ripe tropical fruit and white peach flavours with a creamy texture.  | 175ml<br>250ml<br>bottle | £6.50<br>£8.90<br>£25.50   |
| 9. Albariño<br>Lagar de Cervera   Spain<br>An elegant wine full of ripe pear and apple, with hints of pineapple, quince and lemon peel.                | 175ml<br>250ml<br>bottle | £11.00<br>£14.00<br>£38.50 |
| 10. Chablis, Domaine, Brigitte Cerveau<br>France<br>A wonderful balance between vibrant citrus, green apple fruit and characteristic salty minerality. | bottle                   | £48.00                     |

## Rosé

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| 11. Zinfandel Blush, Sunset Point   USA<br>A medium style rosé showing strawberry aromas complemented by cooked plums with a nice balanced sweetness.                  | 175ml<br>250ml<br>bottle | £7.10<br>£9.70<br>£27.00   |
| 12. 'Invitation Rosé', Château de Campuget<br>France<br>Bright berried fruit and spice characters through to a crisp and refreshing finish.                            | bottle                   | £30.50                     |
| 13. Rosé 'Aumérade Style',<br>Château de l'Aumérade   France<br>A fruity and floral bouquet with delicate cranberry and red cherry flavours with a touch of grenadine. | 175ml<br>250ml<br>bottle | £10.00<br>£13.00<br>£35.50 |

## Red

### Soft & easy drinking...

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

## Red

### Medium bodied...

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| 16. Barbera Appassimento, San Silvestro<br>Italy<br>Ripe blueberry and cherry jam flavours complemented by delicate toasty notes.  | 175ml<br>250ml<br>bottle | £9.50<br>£13.00<br>£36.00  |
| 17. Pinotage, Hazy View<br>South Africa<br>Ripe brambly fruit through to a lively finish. Very drinkable style.  | bottle                   | £26.00                     |
| 18. Minervois, 'Caz'Ailes', Château d'Agel<br>France<br>Inviting notes of ripe black fruits, spice and a touch of black olive with a rich palate showing great balance and a fruity finish.              | bottle                   | £29.00                     |
| 19. Rioja Crianza, Finca San Martin<br>Spain<br>Overflowing with wild red berried fruit, this is layered with chocolate, ground coffee, hints of forest floor and white pepper. <i>91+ Parker Points</i> | 175ml<br>250ml<br>bottle | £10.00<br>£13.50<br>£38.00 |

### Full bodied & spicy...

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

## Sparkling & Champagne

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| 23. Prosecco Extra Dry, Amata   Italy<br>Delicate aromas of green apple, succulent pear and lifted citrus notes. Balanced, with fine bubbles and an attractively crisp finish.  | 125ml<br>bottle | £7.00<br>£32.00  |
| 24. Champagne Bernard Remy, Brut 'Carte Blanche'<br>Led by powerful citrusy flavours, lemon zest and a hint of honeydew melon. This 100% Chardonnay is refreshing and elegant.  | 125ml<br>bottle | £10.50<br>£50.00 |
| 25. Champagne Veuve Clicquot, Brut 'Yellow Label'<br>This fine Champagne displays raisins, vanilla and brioche together with toasty aromas.   | bottle          | £84.00           |
| 26. Champagne Duval-Leroy, Rosé 1 <sup>er</sup> Cru Prestige<br>An elegant pale salmon rosé Champagne with a bouquet of wild cherries and figs layered with delicate notes of ginger and geranium.                                      | bottle          | £75.00           |
| 27. Laurent - Perrier <i>Rosé</i><br>Maison Fondée<br>The nose is fragrant with fresh strawberries, raspberries and wild cherries. The palate is fresh and crisp, opening up a melange of red fruit flavours that linger on the finish. | bottle          | £100.00          |