



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, White Lady Cheese & Tomato
Chicken, Pesto, Rocket, Mozzarella
Beetroot, Spinach & Grilled Halloumi
Tuna, Red Onion, Mayonnaise

All @ £9.50

Soup & Half a Sandwich of your choice £10.50

STARTERS

Harlequin Olives, Ciapanini Bread, Extra Virgin Olive oil, Balsamic Vinegar - £7
Homemade Soup of the Day, Toasted Ciapanini - £6.50
Tempura Battered King Prawns, Chilli Jam, Watercress - £9.50
Crispy Chilli Beef, Spring Onion, Chilli - £10
Bang Bang Cauliflower, Chilli & Spring Onion - £8.50
Baked Camembert, Red Onion Jam, Toasted Ciapanini - £10.50
Local Brancaster Mussels, White Wine Cream, Garlic, Shallot Sauce, Ciapanini Bread - £10.50

GRILLS

CHOOSE YOUR STEAK

Pork Tomahawk - £28
Flat Iron - £28
8oz Fillet - £44
10oz Sirloin - £34
10oz Venison Haunch - £27
10oz Ribeye - £36
10oz Leg of Lamb Steak - £26

CHOOSE YOUR SAUCE

Cracked Black Pepper &
Brandy Stilton Cheese,
Red Wine & Mushroom,
Whole Grain Mustard,
Garlic Butter

CHOOSE YOUR CARB

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

PASTA

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 £17
Atlantic Prawn & Crayfish, Shallot, Chilli, Coriander,
White Wine, Crème Fraiche - £16.50
Chicken, Mushroom & Tarragon, White Wine Cream Sauce -
£16.5

GLUTEN FREE PASTA AVAILABLE

MAINS

Deep Fried Whole Tail Scampi, Julienne Fries, Garden Peas & Tartare Sauce - £20
Local Brancaster Mussels, White Wine Cream, Garlic, Shallot Sauce, Julienne Fries, Ciapanini Bread - £22
Beer Battered Haddock Fillet, Mushy Peas, Triple Cooked Chips & Tartare Sauce - £19
Pan Fried Halibut, Mussel, King Prawn Cherry Tomatoes, Wild Spinach, Gnocchi, Lobster Broth, Crispy Baby Leeks - £35
Kings Head Rump of Beef Burger 6oz Pattie, Emmental Cheese, Smoked Bacon, Gherkin, Tomato & Baby Gem, Burger
Relish, Julienne Fries - £19
Wild Mushroom, Spinach & Blue Cheese Gnocchi, Pinenuts, Pea Shoots - £21
Pan Fried Calves Liver, Horseradish Mash, Kale, Fried Onions, Pancetta, Red Wine Gravy - £31
Pan Fried Salmon, Sundried Tomato Mashed Potato, Fine Beans, Roasted Vine Tomatoes
Chive & Paprika Hollandaise Sauce - £29
Venison, Partridge, Pheasant, Pigeon Game Casserole, Herb Mashed Potato, Braised Red Cabbage, Parsnip crisp - £26
Pan Fried Seabass Fillet, Pea and Prawn Risotto, Parmesan Shavings, Watercress, Chilli oil - £28

SIDE ORDERS

Garlic Bread - £5
Garlic Cheese Bread - £6
Mixed Salad - £5.50
Red Onion, Tomato & Rocket Salad - £5
Triple Cooked Hand Cut Chips - £5
Sweet Potato Fries - £5
Julienne Fries - £5
Truffle Oil & Parmesan coated, Julienne Fries - £8
(Kings Head House Salad) mixed Salad with Crispy Bacon, Parmesan, Avocado,
Croutons, Olive Oil & Balsamic Reduction - £9.50
Saute Tenderstem Broccoli, Almond Slices, & Sesame Oil - £8

PIZZA 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

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

White

Dry & delicate...

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| 1. Sauvignon Blanc, Terre du Soleil
France
Refreshing with flavours of grapefruit, pear and lemon barley. | 175ml
250ml
bottle | £6.50
£8.90
£25.50 |
| 2. Pinot Grigio, Il Casone Italy
Fresh & well structured with a fine, delicate & slightly spicy bouquet. | 175ml
250ml
bottle | £7.10
£9.70
£27.50 |
| 3. Piquepoul Terret 'l'Arête de Thau' France
A blend that offers plentiful aromas of grapefruit and citrus fruit. | 175ml
250ml
bottle | £9.30
£11.90
£34.00 |
| 4. Verdejo 'Mesta' Spain
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
Germany
Fruity and fresh with aromas reminiscent of summer flowers. | 175ml
250ml
bottle | £7.60
£10.50
£29.50 |
| 6. Chenin Blanc, Hazy View South Africa
Fresh & aromatic with forthcoming peachy flavours, finishing a long, fruity note. | 175ml
250ml
bottle | £6.50
£8.90
£26.00 |
| 7. Sauvignon Blanc, Bishop's Leap
New Zealand
Passionfruit complemented by herbaceous flavours with a zesty and refreshing finish. | 175ml
250ml
bottle | £9.50
£12.30
£35.00 |

Full bodied & rich...

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| 8. Chardonnay, Tierra Antica Chile
Ripe tropical fruit and white peach flavours with a creamy texture. | 175ml
250ml
bottle | £6.50
£8.90
£25.50 |
| 9. Albariño
Lagar de Cervera Spain
An elegant wine full of ripe pear and apple, with hints of pineapple, quince and lemon peel. | 175ml
250ml
bottle | £11.00
£14.00
£38.50 |
| 10. Chablis, Domaine, Brigitte Cerveau
France
A wonderful balance between vibrant citrus, green apple fruit and characteristic salty minerality. | bottle
175ml
250ml | £48.00
£12.50
£16.50 |

Rosé

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| 11. Zinfandel Blush, Sunset Point USA
A medium style rosé showing strawberry aromas complemented by cooked plums with a nice balanced sweetness. | 175ml
250ml
bottle | £7.10
£9.70
£27.00 |
| 12. 'Invitation Rosé', Château de Campuget
France
Bright berried fruit and spice characters through to a crisp and refreshing finish. | bottle | £30.50 |
| 13. Rosé 'Aumérade Style',
Château de l'Aumérade France

A fruity and floral bouquet with delicate cranberry and red cherry flavours with a touch of grenadine. | 175ml
250ml
bottle | £10.00
£13.00
£35.50 |

Red

Soft & easy drinking...

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| 10. Merlot, Tierra Antica Chile
Cherry and blackberry aromas on the nose, interwoven with a subtle, spicy bay leaf character. Soft and sweet tannins. | 175ml
250ml
bottle | £7.10
£9.30
£26.50 |
| 14. Grenache Noir, Caves Fonjoia France
Fresh and juicy with wild red fruits, blueberry and a touch of pepper. | 175ml
250ml
bottle | £8.10
£10.70
£30.00 |

Red Medium bodied...

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| 16. Barbera Appassimento, San Silvestro
Italy
Ripe blueberry and cherry jam flavours complemented by delicate toasty notes. | 175ml
250ml
bottle | £9.50
£13.00
£36.00 |
| 17. Minervois, 'Caz'Ailes', Château d'Agel
France
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 |
| 18. Rioja Crianza, Finca San Martin Spain
Overflowing with wild red berried fruit, this is layered with chocolate, ground coffee, hints of forest floor and white pepper. 91+ Parker Point | 175ml
250ml
bottle | £10.00
£13.50
£38.00 |

Full Bodied & Spicy

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| 19. Cabernet Sauvignon Reserve Coonawarra
Australia
Luxurious Red Wine, known for its Rich, Velvety Textures & complexity | Bottle | £37.00 |
| 20. The Black Shiraz, 'Winemakers Reserve', Berton Vineyard
Australia
Densely hued, this is a rich and fleshy Shiraz with generous minty cherry, plum and wild rosemary over hints of cedar oak. | 175ml
250ml
bottle | £9.20
£11.90
£34.00 |
| 21. Malbec 'Raices', Andeluna
Argentina
Lovely concentration of ripe plum and wild blueberries through to a soft and fruity finish. | 175ml
250ml
bottle | £9.20
£11.90
£34.00 |
| 22. Primitivo di Manduria 'Talò',
San Marzano
Italy
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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| 16. Prosecco Extra Dry, Amata Italy
Delicate aromas of green apple, succulent pear and lifted citrus notes. Balanced, with fine bubbles and an attractively crisp finish. | 125ml
bottle | £7.00
£32.00 |
| 17. Champagne Bernard Remy,
Brut 'Carte Blanche'
Led by powerful citrusy flavours, lemon zest and a hint of honeydew melon. This 100% Chardonnay is refreshing and elegant. | 125ml
bottle | £10.50
£50.00 |
| 18. Champagne Veuve Clicquot,
Brut' Yellow Label'

This fine Champagne displays raisins, vanilla and brioche together with toasty aromas. | bottle | £84.00 |
| 19. Champagne Duval-Leroy,
Rosé 1 ^{er} Cru Prestige
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 |
| 20. Laurent - Perrier Rose
Maison Fondée
The nose is fragrant with fresh strawberries, raspberries and wild cherries. The palate is fresh and crisp, opening a mélange of red fruit flavours that linger on the finish. | bottle | £100.00 |
| 21. Gosset Champagne - Grande Reserve
Brut
Full bodied and generous, balancing richness and plumpness with bright citrus- laced acidity, mineral notes and nutty biscuity finish. | bottle | £85.00 |