



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

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
Dauphinoise Potato
Champ Mashed Potato

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 - £16.50
Green Bean, Cherry Tomato, Basil, Pine Nut, White Wine &
Creme Fraiche £14.50

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 -
£16.50

GLUTEN FREE PASTA AVAILABLE

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
Seared King Scallops, Braised Belly Pork, Apple & Vanilla Puree, Black Pudding Crumb - £12
Crispy Chilli Beef, Spring Onion & Chillies - £9.50
Potted Lobster & Crayfish, Asparagus, Guacamole, Virgin Mary Shot, Crostinins - £12

MAINS

Deep Fried Whole Tail Scampi, Julienne Fries, Garden Peas & Tartare Sauce - £19
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 - £19
Pan Fried Seabass, Saute New Potatoes, Samphire & Cockles, Herb & Lemon Butter Sauce - £29
Pan Fried Salmon Fillet, Sundried Tomato Mash, Roasted Vine Tomatoes, Asparagus,
Olive & Chive Hollandaise - £28
Local Dressed Crab, Kings Head House Salad, Julienne Fries & Dil Mayonaise - £24
Blue Cheese, Pinenut, Broccoli & Spinach Gnocchi, Pea Shoots - £23
Lemon & Thyme Roasted Poussen, Mediteranean Vegetables, Asparagus, Herb Cous Cous, Pesto Dressing - £23
Pork Tenderloin, Apple & Vanilla Puree, Ham Hock Bon Bon, Dauphinoise Potatoes, Tenderstem Broccoli - £28
Whole Grilled Lobster with Garlic Butter, Blanched Samphire, Truffle Oil & Parmesan Fries - £48

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 - £16.50
Ham, Pineapple & Mozzarella - £15.50
Pepperoni, Chilli, Chicken, Roasted Red Pepper & Mozzarella - £16.50
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 - £16.50
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 | £7.00 |
| | 250ml | £9.20 |
| | bottle | £26.50 |
| 2. Pinot Grigio, Il Casone Italy
Fresh & well structured with a fine, delicate & slightly spicy bouquet. | 175ml | £7.60 |
| | 250ml | £10.00 |
| | bottle | £28.50 |
| 3. Piquepoul Terret 'l'Arête de Thau' France
A blend that offers plentiful aromas of grapefruit and citrus fruit. | 175ml | £9.80 |
| | 250ml | £12.20 |
| | bottle | £35.00 |
| 4. Verdejo 'Mesta' Spain
Herbal aromas with fresh notes of pineapple, lime and white pepper, dry and zesty. | bottle | £29.50 |

Aromatic & fruity...

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| 5. Riesling Trocken, Kreuznacher, Weingut Anton Finkenauer
Germany
Fruity and fresh with aromas reminiscent of summer flowers. | 175ml | £8.10 |
| | 250ml | £10.80 |
| | bottle | £30.50 |
| 6. Chenin Blanc, Hazy View South Africa
Fresh & aromatic with forthcoming peachy flavours, finishing a long, fruity note. | 175ml | £7.00 |
| | 250ml | £9.20 |
| | bottle | £27.00 |
| 7. Sauvignon Blanc, Bishop's Leap
New Zealand
Passionfruit complemented by herbaceous flavours with a zesty and refreshing finish. | 175ml | £10.00 |
| | 250ml | £12.60 |
| | bottle | £36.00 |

Full bodied & rich...

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| 8. Chardonnay, Tierra Antica Chile
Ripe tropical fruit and white peach flavours with a creamy texture. | 175ml | £7.00 |
| | 250ml | £9.20 |
| | bottle | £26.50 |
| 9. Albariño
Lagar de Cervera Spain
An elegant wine full of ripe pear and apple, with hints of pineapple, quince and lemon peel. | 175ml | £11.50 |
| | 250ml | £14.30 |
| | bottle | £39.50 |
| 10. Chablis, Domaine, Brigitte Cerveau
France
A wonderful balance between vibrant citrus, green apple fruit and characteristic salty minerality. | 175ml | £13.10 |
| | 250ml | £17.00 |
| | bottle | £49.50 |

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 | £7.60 | |
| | 250ml | £10.00 | |
| | bottle | £28.00 | |
| 12. 'Invitation Rosé', Château de Campuget
France
Bright berried fruit and spice characters through to a crisp and refreshing finish. | bottle | £31.50 | |
| | 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 | £10.50 |
| | | 250ml | £13.30 |
| bottle | £36.50 | | |

Red

Soft & easy drinking...

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| 14. Merlot, Tierra Antica Chile
Cherry and blackberry aromas on the nose, interwoven with a subtle, spicy bay leaf character. Soft and sweet tannins. | 175ml | £7.60 |
| | 250ml | £9.60 |
| | bottle | £27.50 |
| 15. Grenache Noir, Caves Fonjoia France
Fresh and juicy with wild red fruits, blueberry and a touch of pepper. | 175ml | £8.60 |
| | 250ml | £11.00 |
| | bottle | £31.00 |

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 | £10.00 | |
| | 250ml | £13.30 | |
| | bottle | £37.00 | |
| 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 | £31.00 | |
| | 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 | £10.50 |
| | | 250ml | £13.80 |
| bottle | £39.00 | | |

Full Bodied & Spicy

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| 19. Cabernet Sauvignon Reserve Coonawarra
Australia
Luxurious Red Wine, known for its Rich, Velvety Textures & complexity | Bottle | £38.50 | |
| | 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 | £9.70 |
| | | 250ml | £12.50 |
| bottle | £35.50 | | |
| 21. Malbec 'Raices', Andeluna
Argentina
Lovely concentration of ripe plum and wild blueberries through to a soft and fruity finish. | 175ml | £9.50 | |
| | 250ml | £12.00 | |
| | bottle | £35.00 | |
| 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 | £39.00 | |

Sparkling & Champagne

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| 23. 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 | £7.50 | |
| | bottle | £34.00 | |
| | 24. 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 | £11.00 |
| bottle | | £55.00 | |
| 25. Champagne Veuve Clicquot,
Brut' Yellow Label'
This fine Champagne displays raisins, vanilla and brioche together with toasty aromas. | bottle | £87.50 | |
| | 26. 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 | £78.00 |
| | | 27. 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 |
| 28. Gosset Champagne -
Grande Grande Reserve Brut
Full bodied and generous, balancing richness and plumpness with bright citrus- laced acidity, mineral notes and nutty biscuity finish. | bottle | | £89.50 |