

SANDWICHES

Sandwiches served 12pm - 2.30pm only
ALL AVAILABLE ON EITHER WHITE,
MULTI FRAIN, FARMHOUSE
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
10 oz Flat Iron - £28
10 oz Bavette - £29
12 oz Prime Aged Sirloin On The
Bone - £37
10 oz Holkham Estate Venison Steak -
£27
10 oz Prime Aged Ribeye - £37
10oz Leg of Lamb Steak -£26
12oz Gammon Steak-£21

CHOOSE YOUR SAUCE

Cracked Black Pepper & Brandy
Stilton Cheese
Red Wine & Mustard
Whole Grain Mustard
Garlic Butter
Chimichurri
CHOOSE YOUR CARB
Julienne Fries
New Potatoes
Triple Cooked Hand Cut Chips Sweet
Potato Fries
Dauphinoise Potato
Lyonniase 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

Asparagus, 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, Balamic Vinegar - £7
Homemade Soup of the Day, Toasted Ciapanini - £6.5
Tempura Battered King Prawns, Chilli Jam, Watercress - £9.50
Chicken Caesar Salad, Romaine Lettuce, Chicken Breast, Caesar Dressing, Grana Padona Croutons,
Crispy Pancetta - £9
Seafood Platter, King Prawn, Smoked Halibut, Smoked Salmon, Smoked Trout, Crab, Blanched
Samphire, Crostinis, Horseradish Creme Fraiche, Mary Rose Sauce - £13.50
Lamb Kofta, Sundried Tomato, Rocket & Paresesan Salad, Scrocchiarella Bread, Riata - £9
Rosemary & Sea Salt Focaccia Bruschetta Burrata, Semi Dried Cherry Tomatoes, Basil - £8.5

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 60z Pattie, Emmental Cheese, Smoked Bacon, Gherkin, Tomato & Baby Gem,
Burger Relish, Julienne Fries - £19
Griddled Sword Fish, Lyonnaise Potatoes, Asparagus, Chimichurri Sauce, Roasted Vine Tomatoes - £29
Local Dressed Crab, Kings Head House Salad, Julienne Fries, Dill Mayonnaise - £24
Pan Fried Duck Breast, Ratatouille, Dauphinoise Potato, Tenderstem Broccoli - £30
Pan Fried Seabass Fillet, Cockle, Prawn & Pea Risotto, Chilli Oil, Parmesan - £32
Pork Melanaise, Sun Dried Cherry Tomato, Rocket Salad & Parmesan, Spaghetti Tomato
Basil & Balsamic Sauce - £22
Asparagus, Blue Cheese, Spinach & Pinenut Gnocchi, Watercress, Truffle Oil - £23

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

Please let us know about any dietary requirements — vegetarian, vegan, and gluten-free options are available

White

Dry & delicate...

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...

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...

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

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...

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 Fonjoya 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...

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

19.	Cabernet Sauvignon Reserve Coonawarra Australia Luxurious Red Wine,known for its Rich, Velvety Textures & complexity	Bottle	£38.50
20.	The Black Shiraz, 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

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	£105.00
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