

THE KING'S HEAD

SUNDAY MENU



TO START

HOMEMADE SOUP OF THE DAY Toasted sourdough, butter (v)	5	ROASTED TOMATO ARANCINI Basil mayo (v)	5
PARMESAN CHICKEN Ragu sauce	5.5	HOUMOUS Focaccia, sour dough (v)	4.5
MINI SAUSAGES Spicy ketchup	4.5	HOMEMADE BREAD BASKET Balsamic, olive oil (v)	4.5
FISH CAKES Tartare sauce	5.5		

SUNDAY ROASTS

All roasts are served with a homemade Yorkshire pudding, roast potatoes, honey roasted carrots, savoy, green beans & sunday gravy

BEEF SIRLOIN English mustard, thyme	16	BUTTERNUT WELLINGTON (v)	11
GARLIC & THYME CHICKEN SUPREME	14.5		

THE MAIN EVENT

WHOLE BAKED LEMON SEA BASS Aioli new potato, deep fried capers, fennel salad	18	REBELLION BEER BATTERED HADDOCK Chips, tartare sauce, mushy peas	13.5
LINGUINE Wild mushrooms, confit tomato, spinach, tarragon butter	14.5	DEEP FRIED HALLOUMI SALAD Oriental veg, satay dressing (v)	12

SWEET TREATS

LEMON MERINGUE PIE Lemon tuille	7.5	ALMOND PANNA COTTA Brandy snap tuille, mixed berries	7.5
TARTE TATIN Butterscotch sauce, vanilla gelato	7	CRÈME BRÛLÉE Selection of shortbread	6

(v) Vegetarian **(veo)** Vegan option **(gfo)** Gluten-free option

If you have a food allergy please let us know before ordering. Full allergen information is available upon request. We are privileged to work alongside local farmers and artisan producers and would like to thank them for their support in our journey so far.

K I N G ' S
H E A D



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P U B C O .