



## To Snack

Sourdough, whipped sea salt butter, chive oil 4  
Kings head board, Nocellara olives, crackling & apple ketchup, Smoked nuts 9  
Charcuterie board, balsamic onions 15

## To Start

Oak-Smoked Duck Breast, Blackberry gel, sorrel, duck leg croquette, pickled beetroot, soy jus 13  
Hand-Dived Orkney Scallop, Satay sauce, peanut crumble, pickled radish, sesame, dashi gel 15  
Crispy Chili Beef, Sweet 'n' sour cabbage, sesame, coriander, mint, crispy noodle 13  
Chargrilled Smoked Salmon, Ponzu buttermilk, apple gel, cucumber relish, salmon caviar 13  
Goat Cheese & Tomato Salad, Whipped goats cheese, compressed watermelon, heritage tomatoes, pickled shallots, goat cheese bonbon 12

## To Follow

Adnams Beer-Battered Market Fish, Triple-cooked beef dripping chips, crushed garden peas, tartare, 20  
Swannington BBQ Pork Belly Rib, Sweetcorn puree, Crackling & onion crumble, Apple & fennel coleslaw, Bacon salt fries, 26  
Norfolk chicken, Chicken Kiev bonbon, prosciutto, hassle backs, Tenderstem, Watercress purée, Pickled shimji, Madeira sauce, Wild garlic oil 24  
Cornish Hake, Squid ink linguine, Samphire, Crispy squid, Lobster bisque, Dill oil, 24  
Kings Head Burger, Aged beef patty, Gem lettuce, Bacon, Smoked Dapple, Crispy onions, House sauce, House pickles, Seasoned fries 20  
**Add smoked pulled pork 3**  
Wild Suffolk Sea Bass, Chorizo hash, Aspath cider butter sauce, Cromer crab cake, Samphire, Coastal herbs, Chive oil 29  
Barbecued lamb rump, Summer peas, Mint, Broad bean, Courgette, Crispy lamb belly, Baby carrot, fondant, Lamb jus 29  
Summer pea gnocchi, aged Parmesan, courgette pearls, sugar snap, peas, crispy shallots, mint 18  
Buttermilk Chicken Burger, Buffalo sauce, Blue cheese, House pickles, Lettuce, aioli, Seasoned fries 20  
Plant burger, Red onion jam, House sauce, Gem lettuce, House pickles, Smoked dapple, Crispy onions, Seasoned fries 19  
Goddard's of Norfolk 14oz dry aged bone in sirloin, beef fat chimichuri, sea salt fries 38

## The Sides

Truffle, Parmesan fries, Black garlic aioli 7  
Barbecued tenderstem, balsamic butter, Crispy shallots 4  
Caesar salad, Chicken crackling, Aged Parmesan 4  
Mac n cheese, Pork puff & shallot crumble 5  
Charred hispi cabbage, Black garlic aioli, Crispy onions, Chives 4  
Hassle backs, Beef fat chimichuri 4

## The End

Norfolk Mess, Chantilly cream, Strawberry gel, Macerated strawberries, Basil syrup, Meringue, White chocolate snow, Raspberry sorbet 10  
Sticky Toffee Pudding, Butterscotch sauce, Vanilla ice cream, Brandy snap 11  
Chocolate & Cherries, 55% chocolate mousse, Cherry gel, Macerated cherries, sea salt chocolate shard 10  
Skillet-Baked Choc Chip Cookie, Vanilla ice cream 9  
Lemon Tart, Sesame sablé, Lemon sorbet, White chocolate & lemon shard, Italian meringue, Lemon gel 12

### Food Allergies & Intolerances

Our dishes are prepared in a kitchen with nuts, gluten, and other allergens. Menu descriptions may not list all ingredients. Please ask your server for allergen advice.