



To Snack

King's Head board, Nocellara Olives, Smoked Nuts, Pork Crackling, Apple ketchup 9
Sourdough, Whipped Sea Salt Butter 4
Crispy Whitebait, Marie Rose Sauce 5

To Start

Hand-dived Orkney Scallop, Butternut Squash, Brown Butter, Coastal Herbs, Prosciutto 15
Kentucky Fried Quail, Chicken Fat Aioli, Pickles, Chicken Gravy 9
Wild Mushroom Rarebit, Watercress, Aged Parmesan, Crispy Shallots, Worcester jus 9
Crispy pig's Head Croquette, Burnt Apple Ketchup, Celeriac Remoulade, Pork Puff, Black Pudding 10
Halloumi Hash Brown, Bravas Sauce, Fried Quail Egg, Shallot & Parsley 9
Crispy Chilli Beef, Sweet N Sour Cabbage, Seasme, Coriander, Mint 10

To Follow

Swannington Pork Belly, Black Pudding, Pomme Puree, Burnt Apple Ketchup, Salt & Caramel Shallot, Buttered Greens, Cider Jus 26
Norfolk Chicken, Pomme Anna, Leek Fondue, Roast Chicken Bonbon, Burnt Leek, Pancetta, Chicken Jus 24
Cornish Sea Bass, Chorizo Hash, Crab Croquette, Spinach, Aspath Cider Butter Sauce 29
Butternut Squash & Sage Gnocchi, Spinach, Aged Parmesan, Garlic Pangrattato, Chives, 18
Line Caught Scottish Cod, Winter Ratatouille, Beurre Blanc Sauce, Parsley Oil 25
King's Head Pie, Pomme Puree, Seasonal Greens, Jus £MP
Wagyu Burger, Rocket, Smoked Raclette, Crispy Onions, House Sauce, Home Pickles, Burnt Onion, Seasoned Fries 21
Add BBQ Pulled Pork £3
Buttermilk Chicken Burger, Korean BBQ Sauce, Pickled Slaw, Kimchi, Coriander, Salt & Pepper Fries 19
Adnams Beer Battered Haddock, Triple Cooked Beef Dripping Chips, Crushed Garden Peas, Tartare 19
Hereford Cross Aged Fillet Of Beef, Beef Dripping Chips, Balsamic Heritage Tomato, Garlic Field Mushroom & Cress £38
Peppercorn Sauce £3, Blue Cheese £3

The Sides

Truffle Parmesan Fries, Black Garlic Aioli 6
Barbecued Tenderstem, Balsamic Butter, Crispy Shallots 4
Mac 'n' Cheese, Pork Puff & Shallot Crumble 5
Charred hispi cabbage, Black Garlic Aioli, Crispy Onions, Chives 4
Chargrilled Tiger Prawns, Garlic & Chilli 8
Sea Salt Fries 5

The End

Sticky Toffee Pudding Butterscotch Sauce, Vanilla Ice Cream, Brandy Snap 9
Warm Chocolate Fondant, Guinness Ice Cream, Cocoa Nibs Tuile 10
Pumpkin Spiced Crème Brûlée, Hazelnut Shortbread, Tonka Bean Cream, Coffee Gel 10
House Skillet Baked Nutella Cookie, Vanilla Ice Cream 8
Burnt Basque Cheesecake, Apple Crumble, Salted Carmel Ice Cream 10

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.