

## Snacks

Sour dough & sea salt butter - £4.00

Smoked nuts - £2.00

Nocellara olives - £3.00

## Small Plates

1/2 pint salt & pepper whitebait, black garlic aioli - £7.00

Kings head prawn cocktail, marie rose, sun dried tomatoes, guacamole, pickled cucumber - £9.00

Woodland mushroom rarebit, balsamic, cress - £8.00

Crispy chilli beef, pickled Asian salad - £9.00

Goats cheese bonbons, beetroot, pistachio, truffle & honey dressing - £8.00

Norfolk pork belly taco, pickled cabbage, sriracha mayo - £9.00

Monkfish scampi, curry mayonnaise, samphire, lemon gel - £9.00

Smoked chicken & ham hock terrine, pickled shimeji, tarragon mayo, sour dough - £8.00

## From the Sea



Wild cornish sea bass, chorizo hash, Cromer crab croquette, pork puff, marsh samphire, cider & chive butter sauce - £26.00

Adnams ghost ship battered market fish, triple cooked chips, mushy garden peas, tartare sauce - £18.00

Tikka masala monkfish, Norfolk peer saag aloo, tikka masala sauce, curried potato puff, pickled carrot, onion bhaji - £24.00

## Sides

Triple peppercorn sauce - £3.00

Binham blue cheese sauce - £3.00

Hand cut, triple cooked chips - £6.00

Sea salt fries - £5.00

Ghost Ship battered onion rings - £4.00

Blakeney leaf salad, lemon olive oil - £4.00

Summer vegetable medley, chive butter - £6.00

Truffle & parmesan fries, black garlic aioli - £7.00

Cheese & crispy onion fries - £7.00



## From the Farm

Barbecue Norfolk lamb rump, crispy lamb belly, pea purée, lamb fat fondant, honey roast carrot, pea fricassee, mint oil, lamb jus - £26.00

Godard's dry aged steak, beef fat chimichurri, blakeney leaf, triple cooked chips - Please ask for today's steaks

Barbecued 7 day aged pork belly rib, bbq honey chipotle glaze, crispy shallots, pork puff, pickled fennel & apple slaw, charred corn puree, sea salt fries - £22.00

Norfolk chicken supreme, tenderstem, potato terrine, potato puff, mushroom & Madeira bisque, pickled shimeji, tarragon oil - £20.00

## Burgers & Salads

Kings Head burger, Norfolk dry aged rib cap, smoked dapple, bacon jam, burger sauce, lettuce, pickles, sea salt fries - £18.00

Norfolk buttermilk chicken burger, pickled cucumber, mayo, lettuce, hot sauce, sea salt fries - £18.00

Chargrilled chicken caesar salad, aged parmesan, panagratto, chicken crackling, crispy bacon - £16.00

Kings Head ploughman's, cured meats, balsamic onion, blakeney leaf, Norfolk cheddar, binham blue, sour dough, olives - £16.00

## From the garden

English summer pea tagliatelle, mint, aged parmesan, tenderstem, crispy shallots, watercress, pea purée - £16.00  
Add chorizo & chicken - £8.00

Nut roast, tenderstem, pea purée, roasted carrot, pea medley, crushed roasted new potatoes, jus - £18.00

PLT, plant based burger, mayo, lettuce, sundried tomato, grilled onion, cheese, sea salt fries - £18.00

## To Finish

Sticky toffee, butterscotch sauce, vanilla ice cream £9.00



Norfolk mess, vanilla crème, citrus meringue, raspberry gel, macerated strawberries, basil, raspberries, raspberry sorbet - £9.00

Mango & passion fruit, vanilla cheesecake mousse, mango & passion fruit compote, honey & oat crumble, passion fruit curd, passion fruit sorbet, prosecco gel - £9.00

Black forest cake, white chocolate mousse, cherry gel, chocolate soil, cherry & vanilla ice cream, macerated cherries - £9.00

Kings Head coffee & walnut tiramisu coffee macerated date sponge, whisky mascarpone cream, coffee ice cream, walnut crumble, espresso gel - £8.00

**FOOD ALLERGIES & INTOLERANCES:** All our dishes are freshly prepared to order in a kitchen where nuts, gluten, and other allergens are present. Our menu descriptions may not include all ingredients. Please consult your server for assistance and allergen advice.