



## BAR SNACKS

Sour dough & sea salt butter - £4.00 Smoked nuts - £2.00 Nocellara olives - £3.00

### TO START

#### KINGS HEAD PRAWN COCKTAIL

Marie rose, sun dried tomatoes, pickled cucumber £9

#### WOODLAND MUSHROOMS RAREBIT

balsamic, cress £8

#### CRISPY CHILI BEEF

pickled Asian salad, sweet chili jam, coriander, mint, sesame seeds £9 **GF**

#### GOATS CHEESE BONBONS

pistachios, beetroot, truffle & honey dressing £8 **V.O**

#### 1/2 PINT SALT & PEPPER WHITEBAIT

black garlic aioli £7

### TO FOLLOW

#### GHOST SHIP BATTERED MARKET FISH

triple cooked chips, crushed peas £18 **GFO**

#### GODARD'S DRY AGED STEAK

beef fat chimichurri, Blakeney leaf, triple cooked chips

please ask for today's steaks

#### KINGS HEAD BURGER

Norfolk dry aged rib cap, smoked dapple, bacon jam, burger sauce, lettuce, pickles,

sea salt fries £17 **V.O GFO**

#### ENGLISH SUMMER PEA TAGLIATELLE

Mint. Aged parmesan. Panagratto, crispy shallots, water cress, pea puree

£16 **V.O**

Add chorizo & chicken £8

### ROASTS

#### KINGS ROAST DINNER

Rare breed sausage & cranberry stuffing, roast potatoes, Yorkshire pudding, seasonal

vegetables, butternut squash puree, cauliflower cheese, stock pot jus

AGED NORFOLK SIRLOIN £19

NORFOLK PORK LOIN £18

NORFOLK CHICKEN BREAST £18

NUT ROAST £18 **V.O**

### SUNDAY SIDES

TRIPLE PEPPERCORN SAUCE £3| BINHAM BLUE CHEESE SAUCE £3|

SEA SALT FRIES £5| HAND CUT, TRIPLE COOKED CHIPS £6|

TRUFFLE & PARMESAN FRIES, BLACK GARLIC AIOLI £7|

CHEESE & CRISPY ONION FRIES £7

**GF - GLUTEN FREE GFO - GLUTEN FREE OPTION V.O - VEGAN OPTION**

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.