

## Snacks

sour dough, sea salt butter £4  
Nocellara olives £3  
Smoked nuts £3  
Cured meat board £10

## To Start

Crispy chilli beef, pickled Asian salad £10 **V.O**  
Garlic woodland mushrooms, toasted sourdough,  
Parmesan, balsamic, cress £8 **V.O**  
Goat cheese bonbons, pickled walnut, beetroot, pistachio  
honey truffle dressing £8 **GF**  
Cornish scallops, cauliflower purée, chorizo crumb, curry  
oil, potato puff £14 **GF**  
Crispy Swannington pork belly, apple ketchup, celeriac  
remoulade, spinach £10 **GF**  
Cod cheek scampi, pea tartare, curry aioli £9



## From the Sea

Adnams Ghostship battered market fish, triple-cooked  
chips, mushy garden peas, tartare £18 **GFO**  
Cornish sea bass, chorizo hash, sea herbs, cod cheek  
bonbon, charred tenderstem, cider & chive butter sauce  
£26 **GFO**  
Roasted plaice on the bone, parsley lemon & caper butter,  
sea herbs, warm norfolk peer potatoes and spinach, salad  
£20 **GFO**

## Pie



King's Head chicken, leek & bacon pie,  
mash, seasonal greens, jus £20

## Sides

Peppercorn sauce £3  
Binham Blue cheese sauce £3  
Triple-cooked chips £6  
Bacon salt fries £6  
Ghost Ship battered onion rings £4  
Seasonal vegetable medley, chive butter £6  
Truffle Parmesan fries £7



## From the Farm

Gressingham duck breast, duck leg croquette, cabbage fricassée, pickled  
endive, duck fat fondant, redcurrant jus £26 **GF**  
Goddard's dry-aged steak, garlic mushroom, confit tomato, triple-cooked  
chips, cress. Please ask for today's steaks **GF**  
7 day aged pork rump, burnt apple ketchup, bubble & squeak cake,  
charred leek, crispy bacon, jus £20  
Guinness-braised short rib, crispy onion gremolata, buttermilk whipped  
potatoes, heritage carrots, jus £25 **GFO**

## Burgers

Aberdeen Angus burger, bacon jam, smoked dapple, pickle, L.T.O  
burger sauce, seasoned fries £18  
Buttermilk chicken burger, buffalo sauce, mayo, lettuce, pickles,  
bacon, seasoned fries £18  
P.L.T burger, plant-based patty, L.T.O, burger sauce, pickle, smoked  
dapple, seasoned fries £18 **VO**

## From the garden



Woodland mushroom gnocchi, mushroom bisque, pangrattato, truffle  
oil, watercress, Parmesan, spinach £18 **V.O**  
Roasted cauliflower steak, cauliflower purée, smoked dapple, thyme  
roasted potatoes, seasonal greens, jus £18 **V.O**

## To Finish

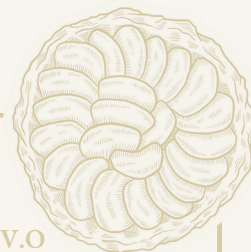
King's Head sticky toffee pudding, clotted cream,  
brandy snap £8 **V.O**

Pear tarte tatin, vanilla ice cream, walnut crumble £8 **V.O**

Coffee cake, hazelnut cream, coffee gel, chocolate soil, vanilla  
meringue, smoked sea salt chocolate shards £9

Caramelized brioche bread pudding, crème anglaise £9

Chocolate brownie, sea salt chocolate shards, vanilla cream &  
raspberries gel £8 **GF**



**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.

**GF - Gluten free GFO – Gluten free option V.O - Vegan option**