

STARTERS

FRENCH ONION SOUP £6.95

WITH A GRUYERE CROUTON

CHICKEN LIVER PATE £6.95

CHARRED BREAD & CHUTNEY

SCALLOP THERMIDOR £9.95

SCALLOPS BAKED WITH A RICH CREAM SAUCE & HERB CRUMB

HONEY BAKED CAMEMBERT £9.95

FIG & PLUM CHUTNEY, HOME MADE BREAD (GF*/V)

Twice Baked Lincolnshire

SOUFFLÉ £9.50

STILTON & WALNUT WITH HOMEMADE BREAD (GF/V)

CHRISTMAS SHARER £12.50

Bone Marrow Boat, pigs in blankets, crispy pork belly bites, with homemade breads & butters

SOUTH AFRICAN CHARCUTERIE

BOARD £12.50

BILTONG & DROEWORS, MIXED OLIVES, SUNDRIED

TOMATOES, HOMEMADE BREADS, CHUTNEYS & SMOKED

CHEESE

KINGS HEAD FEASTING BOARD £60

ROAST BEEF, GELSTON LAMB & PORK

SERVED WITH TWO PLATES OF SUNDAY ROAST VEG INCLUDING CAULI CHEESE & RED CABBAGE (GF*)

(SERVING SUGGESTION FOR TWO PEOPLE)

SUNDAY MAINS

ALL SUNDAY ROASTS INCLUDE BEEF DRIPPING ROAST POTATOES,
TRUFFLED HISPI CABBAGE, LINCOLNSHIRE SAUSAGE STUFFING,
HOMEMADE YORKSHIRE PUDDING & BONE MARROW GRAVY (GF*)
ACCOMPANIED BY SEASONAL BUTTERED VEGETABLES FOR THE
TABLE

BEEF WELLINGTON £26

FILLET OF BEEF TENDERLOIN, TOPPED WITH RICH WILD MUSHROOM DUXELLES, WRAPPED IN PANCETTA & PUFF PASTRY

TURKEY ROULADE £22

Wrapped in Bacon & Filo Pastry with Lincolnshire Brussel sprouts, smoked pancetta, chestnuts & Turkey Gravy

KINGS HEAD DUO ROAST £22.95

BEEF & PORK MIXED ROAST

CHARCOAL ROAST BEEF £19.95

Slow cooked over charcoal in our Bertha oven

GELSTON LAMB £24.95

ROLLED SLOW COOKED SHOULDER OF LAMB

PORK BELLY £17.95

SLOW COOKED WITH CRACKLING

NUT ROAST £19.50

VEGETARIAN OR VEGAN ACCOMPANIMENTS (VE)



CHEF'S SUNDAY STEAK ROAST

10 OZ SIRLOIN £26 10 OZ RIBEYE £29 8 OZ FILLET £35

All served with Beef Dripping Roast Potatoes, Truffled Hispi Cabbage, Lincolnshire Sausage Stuffing, Homemade Yorkshire Pudding & Bone Marrow Gravy (gf*)

MAIN MENU

CHIMICHURRI STEAK FRITES 15.95

60Z FLAT IRON STEAK WITH FRIES & CHIMICHURRI (GF*)

SMOKEY STEAK MAC & CHEESE £16.50

60Z FLAT IRON IN A CAST IRON SKILLET FULL OF SMOKED APPLEWOOD CHEESE ADD FRIES £1.50

Kings Head Fish Pie 17.50

SALMON, COD, SMOKED HADDOCK & KING PRAWNS SMOKED APPLEWOOD & CHIVE MASH & WITH TENDER STEM BROCCOLI

WINTER CAPE CURRY £17.50

MILD CURRY WITH SPINACH AND TOMATO,
MIXED VEGETABLES, RICE & POPADOM

CHRISTMAS PIE 16.50

WITH MASH, ROASTED CARROT, BRUSSELS & GRAVY

STDES

LINCOLNSHIRE POACHER CAULI CHEESE (GF) £4
ROASTED CARROTS (GF) £3
BRAISED RED CABBAGE (GF) £3
ROAST POTATOES (GF) £3
CREAMY MASH POTATO (GF) £3
YORKSHIRE PUDDING (GF*) £1



DESSERTS

PIGS IN BLANKETS £4

CHRISTMAS SPONGE PUDDING £9

Cranberries & Brandy Custard

STICKY TOFFEE PUDDING £7.50

TOFFEE SAUCE & VANILLA ICE CREAM

(ADD A SOUTH AFRICAN AMARULA BOMB £2)

BAILEYS CREME BRULEE £6.95

W

DOUBLE CHOCOLATE BROWNIE £7.50

HONEYCOMB CREAM & DULCE DE LECHE

ICE CREAM & WAFFLE CONE £5.95

2 SCOOPS OF - VANILLA, FLAVOURS
SERVED WITH TOFFEE SAUCE & A WAFFLE CONE

Kings Head Cheeseboard £10

Red onion chutney, candied walnuts & artisan biscuits (v)

+ Graham's 10 year tawny port £6