



FESTIVE MAIN MENU

STARTERS

Pulled Beef Yorkshire Pudding £9
Horseradish & gherkins

Baked Scallop Thermador £12
Parsley & parmesan crumb (gf)

Spiced Parsnip Soup £8
Curry oil & toasted bread (gf*/ve)

Baked Camembert £12.50
Charred bread & cranberry chutney (gf*/v)

Chicken Liver & Port Parfait £9
Smoked Bacon Apricot Chutney
& toasted brioche (gf*)

Lincolnshire Cheese Soufflé £13
Smoked Salmon, Dill (gf)

Twice Baked Soufflé £12
Stilton & Walnut (gf/v)



MAIN MENU

Turkey Roulade
Wrapped in Bacon & Filo pastry with Lincolnshire
sausage stuffing, fondant potato, brussel sprouts,
smoked pancetta, chestnuts & turkey gravy £22

Whole Lemon Sole
Crushed new potatoes, samphire & lemon caper
butter (gf) £32

Venison Bourguignon
Crushed new potatoes & tenderstem broccoli (gf) £21

Kings Head Beef Burger
Streaky bacon, mozzarella, smoked garlic aioli, baby
gem, beef tomato, chakalaka & seasoned fries (gf*)
£18 - Double up for £4

Beef Wellington
Fillet of beef, mushroom duxelles & wrapped in pancetta
in puff pastry, beef tallow confit fondant potato
charred carrot, braised red cabbage & red wine jus £30

Wild Mushroom Rigatoni Pasta
Roasted Chestnuts & Sage Pesto (ve*) £18

Salmon, Cod & King Prawn Pie
Smoked Applewood, Chive mash
& tenderstem broccoli £20

Halloumi Burger
Chilli jam, baby gem lettuce, beef tomato
chakalaka & seasoned fries (gf*/v) £18



Seasoned fries £3 / Upgrade to Parmesan & truffle or peri peri fries for £2 / Mash £4
Garlic ciabatta £3 / Hand cut chips £6 / Side salad £5 / Buttered seasonal vegetables £5
Ranch onion rings £6 / Smoked mac & cheese £6 / Pigs in blankets £6 / Halloumi fries with chilli jam £6
Boerewors & Monkey gland (South African sweet, tangy, fruity BBQ sauce) £7



STEAK HOUSE

From our Bertha Grill

We BBQ /Braai our locally sourced steaks over fire, using premier restaurant charcoal which helps lock in the moisture & flavour

6 oz Flat Iron £22

Sirloin 10 oz £28 / 16 oz £38

8 oz Fillet £38

Ribeye 10 oz £29 / 16 oz £39

32 oz Tomahawk Bone in Ribeye £75

Kings Head Steak Board £85

8oz Fillet, 10oz Sirloin & 10oz Ribeye

4 day Preorder Steaks to Share

18oz Chateaubriand £78

Rack of Lamb £56

Venison Haunch £65

Choice of Mash, Crushed new potatoes or

Hand cut chips, Seasonal veg &

Red wine jus

All Grills With hand-cut chips, Tenderstem broccoli, portobello mushroom & slow roasted garlic tomato

STEAK SIDES & SAUCE'S

Brandy peppercorn £4 / Stilton £4 / Chimichurri £4 / Monkey gland £3 / Bone marrow & roasted garlic butter £4

Red wine jus £4 Ranch onion rings £6 / Smoked mac & cheese £6 / Pigs in blankets £6

South African boerewors sausage & Monkey gland sauce (South African sweet, tangy, fruity BBQ sauce) £7

DESSERT

Sticky Toffee Pudding £9

Toffee sauce & vanilla ice cream

(add a South African Amarula bomb £2.50)

Christmas Chocolate Brownie £8

Mint Choc Chip Ice cream

Kings head Christmas Sponge Pudding £9

Cranberries, brandy custard

Baileys Creme Brulee £8

Cranberry biscotti (gf*)

Baked Apple Cinnamon Crumble £9

Vanilla custard (gf,v)

Two scoops of ice cream £5.50

In a waffle basket

Kings Head Cheeseboard £10

Red onion chutney, candied walnuts

& artisan biscuits (v)

+ Graham's 10 year tawny port £6