



STARTER

KINGS HEAD BREAD BOARD £5.95

HOMEMADE BREAD & BUTTERS (VE*)

FRENCH ONION SOUP £7

WITH A GRUYERE CROUTON (V)

CHICKEN LIVER PATE £8

CHARRED BREAD & CHRISTMAS CHUTNEY (GF*)

SCALLOP THERMIDOR £10.50

SCALLOPS BAKED WITH A RICH CREAM SAUCE & HERB CRUMB (GF)

HONEY BAKED CAMEMBERT £10.95

CHRISTMAS CHUTNEY, HOMEMADE BREAD (GF*/V)

TWICE BAKED CHEESE SOUFFLÉ £9.95

LINCOLNSHIRE CHEESES & GLUTEN FREE SOUFFLE (GF/V)

GARLIC MUSHROOMS £7

CREAMY GARLIC MUSHROOMS ON FOCACCIA (V)

PULLED BEEF & YORKSHIRE PUDDING £9

HORSERADISH & GHERKINS



KINGS HEAD FEASTING BOARD £60

ROAST BEEF, KALAHARI CHICKEN & 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 £28

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 £24

BEEF & PORK MIXED ROAST

CHARCOAL ROAST BEEF £21

SLOW COOKED OVER CHARCOAL IN OUR BERTHA OVEN

GELSTON LAMB £26

ROLLED SLOW COOKED SHOULDER OF LAMB

KALAHARI CHICKEN £20

PORK BELLY £20

ROLLED & SLOW COOKED WITH CRACKLING

NUT ROAST £18

VEGETARIAN OR VEGAN ACCOMPANIMENTS (VE)



CLASSIC SUNDAY £18

CHRISTMAS PIE

TURKEY & HAM PIE, ROAST POTATOES, BRUSSEL SPROUTS,
PIGS IN BLANKETS & GRAVY

STEAK & ALE PIE

ROAST POTATOES, RED CABBAGE & GRAVY

KINGS HEAD FISH PIE

SALMON, COD & SMOKED HADDOCK, TOPPED WITH
SMOKED APPLEWOOD & CHIVE MASH & PEAS

STEAK FRITES

6OZ FLAT IRON STEAK, SERVED RARE WITH CHIPS
AND CHIMICHURRI SAUCE (GF)

SMOKEY STEAK MAC & CHEESE

6OZ FLAT IRON IN A CAST IRON SKILLET FULL OF SMOKED
APPLEWOOD MACARONI & CHEESE
ADD HAND CUT CHIPS £2.50

WINTER CAPE CURRY

MILD COCONUT CURRY WITH SPINACH & MIXED
VEGETABLES, RICE & POPADOM (VE)(GF*)

SIDES

LINCOLNSHIRE POACHER CAULI CHEESE (GF) £4

ROASTED CARROTS & PARSNIPS (GF) £4

PIGS IN BLANKETS £4

BRAISED RED CABBAGE (GF) £3

BRUSSEL SPROUTS & PANCETTA £3

ROAST POTATOES (GF) £3

CREAMY MASH POTATO (GF) £3

YORKSHIRE PUDDING (GF*) £1

CHEF'S SUNDAY STEAK ROAST

10 OZ SIRLOIN £28

10 OZ RIBEYE £35

8 OZ FILLET £39

ALL SERVED WITH BEEF DRIPPING ROAST POTATOES,
TRUFFLED HISPI CABBAGE, LINCOLNSHIRE SAUSAGE
STUFFING, HOMEMADE YORKSHIRE PUDDING & BONE
MARROW GRAVY (GF*)

DESSERTS

CHRISTMAS SPONGE PUDDING £8

CRANBERRIES & BRANDY CUSTARD

STICKY TOFFEE PUDDING £7.50

TOFFEE SAUCE & VANILLA ICE CREAM (GF*)
(ADD A SOUTH AFRICAN AMARULA BOMB £2.50)

WINTER BERRY ETON MESS £7.50

WINTER BERRIES, BERRY SORBET, MERINGUE & CREAM (GF)

DARK CHOCOLATE TART £8

SALTED CARAMEL SAUCE & BAILEYS ICE CREAM

ICE CREAM & WAFFLE CONE £6.95

2 SCOOPS OF - VANILLA, STRAWBERRIES & CREAM, CHOCOLATE
CHUNK OR HONEYCOMB
SERVED WITH TOFFEE SAUCE & A WAFFLE CONE

KINGS HEAD CHEESEBOARD £10

RED ONION CHUTNEY, CANDIED WALNUTS &
ARTISAN BISCUITS (V) STILTON, CRANBERRY WENSLEYDALE
& BRIE + GRAHAM'S 10 YEAR TAWNY PORT £6