



## SUNDAY MENU

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

### Kings Head Feasting Board £68

(serving suggestion for two people)

Sirloin of Beef, Gelston Lamb, Gammon & Half Chicken

Served with all Sunday roast veg & sides, including cauli cheese, red cabbage & carrots (gf\*)

#### Beef Wellington £30

Fillet of beef tenderloin topped with rich wild mushroom duxelles, wrapped in pancetta & puff pastry

#### Nukta Roast £18

Plant based mushroom & nut roast with South African spices & vegetarian or vegan accompaniments (ve)

#### Kings Head Duo Roast £25

Beef & Gammon mixed roast

#### Charcoal Roasted Sirloin of Beef £22

Slow cooked over charcoal in our Bertha oven (King James I, enjoyed a loin of beef so much he knighted it sirloin in 1617)

#### Gelston Lamb £24

Rolled Slow Cooked Shoulder of Lamb

#### Honey Roasted Gammon £16

#### Half Roast Chicken £18

#### Wild Mushroom Liguine £18

Black garlic & truffle (ve)

#### Roasted Cod Fillet £20

Romesco sauce, crushed new potatoes, samphire, peas & pancetta

### Chef's Sunday Steak Roast

Ask which steaks are available this Sunday!

10 oz Ribeye £29 / 10 oz Sirloin £26 / 8 oz Fillet £35

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