



MAIN MENU

STARTERS

GELSTON LAMB SOSATIES £9

APRICOTS, CURRIED MAYONNAISE & HOMEMADE FLATBREAD (GF*)

TWICE BAKED LINCOLNSHIRE POACHER SOUFFLÉ £12

SUN DRIED TOMATOES & BRIE (GF/V)

GIN CURED SALMON £9

CUCUMBER, DILL & BEETROOT GEL (GF)

VINE TOMATO & BASIL £8

CHARRED CIABATTA (GF/VE)

HICKORY SMOKED DUCK PASTRAMI £9

TRUFFLE AIOLI & PICKLED SHALLOTS (GF)

BAKED CAMEMBERT £12

PAIRED WITH ROQUITO HONEY, CHARRED CIABATTA & RED ONION MARMALADE (GF*/V)

MAINS

VENISON HAUNCH STEAK £25

ROSEMARY ROSTI POTATO, CHARRED SHALLOTS, PURPLE SPROUTING BROCCOLI & RED WINE JUS (GF)

BEEF WELLINGTON £28

FILLET OF BEEF TENDERLOIN TOPPED WITH RICH WILD MUSHROOM DUXELLES, WRAPPED IN PANCETTA & PUFF PASTRY, BEEF TALLOW CONFIT FONDANT POTATO & CHARRED CARROT, BRAISED RED CABBAGE & RED WINE JUS

FILLET OF SEABASS £21

THAI GREEN CURRY, BASMATI RICE & MANGE TOUT (GF)

KALAHARI CHICKEN £20

SOUTH AFRICAN SPICED, BRAAIED HALF ROAST CHICKEN, BUTTERED MEALIE & SEASONED FRIES

SUN DRIED TOMATO TAPENADE £18

GNOCCHI, COURGETTE, RED ONION, ROASTED PEPPERS & VEGAN FETA (VE)

KINGS HEAD BEEF BURGER £17

STREAKY BACON, MOZZARELLA, SMOKED GARLIC AIOLI, BABY GEM, BEEF TOMATO, COLESLAW & SEASONED FRIES (GF*)

HALLOUMI BURGER £16

CHILI JAM, BABY GEM LETTUCE, BEEF TOMATO, COLESLAW & SEASONED FRIES (GF*/V)

SIDES

KINGS HEAD SEASONED FRIES £3 / UPGRADE TO PARMESAN & TRUFFLE OR PERI PERI FRIES FOR £2

TRIPLE COOKED HAND CUT CHIPS £4 / HALLOUMI FRIES WITH CHILLI JAM £5 / BOEREWORS & MONKEY GLAND £6

BUTTERED SEASONAL VEGETABLES £4 / BUTTERED CORN ON THE COB £3

GARLIC CIABATTA £3 / LINCOLNSHIRE POACHER GARLIC BREAD £4

(G) - GLUTEN FREE (GF*) - GLUTEN FREE OPTION AVAILABLE (VE) - VEGAN (V) - VEGETARIAN
PLEASE ASK STAFF FOR ANY OTHER ALLERGIES



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

ALL STEAKS SERVED WITH TRIPLE COOKED HAND-CUT CHIPS, PURPLE SPROUTING BROCCOLI,
PORTOBELLO MUSHROOM & SLOW ROASTED GARLIC TOMATO

6OZ FLAT IRON £20

10 OZ SIRLOIN £28

10 OZ RIBEYE £29

8 OZ FILLET £34

32 OZ TOMAHAWK BONE RIBEYE £64 (+£6 TO SHARE)

KINGS HEAD STEAK BOARD £82

10 OZ RIBEYE, 10 OZ SIRLOIN, 8 OZ FILLET & CHOICE OF 2 SAUCES

24 TO 48 HOUR PRE-ORDER ONLY

(PLEASE ENQUIRE WHEN BOOKING)

32OZ T-BONE £65 / 18OZ CHATEAUBRIAND £80 /

21 OZ DRY AGED COTE DE BOUEF £62 / 28OZ DRY AGED BONE IN SIRLOIN £75

STEAK SIDES & SAUCES

BRANDY PEPPERCORN £4 / COTE HILL BLUE CHEESE £4 /

CHIMICHURRI £4 / RED WINE JUS (GF) £4 /

BONE MARROW & ROASTED GARLIC BUTTER £4 / ONION RINGS £5

SOUTH AFRICAN BOEREWORS SAUSAGE & MONKEY GLAND SAUCE £6

DESSERT

STICKY TOFFEE PUDDING £9

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM (ADD AMARULA BOMB £2.50)

DARK CHOCOLATE DELICE £9

COFFEE ICE CREAM & MASCARPONE (GF)

LEMON & SESAME TARTLET £8

LIMONCELLO SORBET & RASPBERRIES (V)

TRIPLE CHOCOLATE BROWNIE £9

BUTTER TOFFEE ICE CREAM & HONEYCOMB

LINCOLNSHIRE CHEESEBOARD £11

RED ONION CHUTNEY, CANDIED WALNUTS & ARTISAN BISCUITS (V/GF*)

+ GRAHAM'S 10 YEAR TAWNY PORT £6