



MAIN MENU

STARTERS

Kings Head Bread Board £6 - Chef's homemade bread & flavoured butters

Dry Cured Smoked Salmon £9
Cucumber, fried capers & lemon, dill aioli (gf)

Scallop Thermidor £12
Parsley & parmesan crust (gf)

Roasted Tomato & Basil Soup £8
Garlic croutons & basil oil (gf*/ve)

Twice Baked Lincolnshire Soufflé £12
Cote Hill Yellow, pancetta & focaccia (gf/v*)

Honey Baked Camembert £10
Fig & plum chutney, charred focaccia (gf*/v)

Braised Duck Leg Terrine £9
Pickled carrots with pear & white wine chutney (gf)

MAIN MENU

Chef Jamie's Four Course Menu Tasting £45

Charcoal Focaccia & Butters - Scallop Thermidor - Beef Wellington - Melktart

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

Wild Mushroom Liguine £18
Black garlic & truffle (ve)

Slow Roasted Lamb Shank £28
Rosemary mash, kale, confit carrot,
redcurrant & mint gravy (gf)

Roasted Cod Fillet £20
Romesco sauce, crushed new potatoes,
samphire, peas & pancetta (gf)

Kalahari Chicken £20
Peri-Peri (African chilli) Flame grilled half roast chicken,
seasoned fries, mealie & chakalaka (gf*)

South African Mixed Grill
with Boerewors sausage, kalahari chicken,
mealie, fries & chakalaka (gf*)
& Steak of your choice:
6oz Flat Iron £35 / 10 oz Ribeye £44
10 oz Sirloin £42 / 8oz Fillet £50

DESSERT

Melktart £9
Milk tart - (South African creme brulee) served with
Amarula ice cream (South African spiced cream liqueur)

Sticky Toffee Pudding £9
Toffee sauce & vanilla ice cream
(add a South African Amarula bomb £2.50)

Dark Chocolate Delice £8
Chocolate tuille, affogato ice cream & dulce de leche (gf)

Vanilla Panna Cotta £8
Pimms marinated berries & toasted meringue (gf)

Kings Head Cheeseboard £12
Red onion chutney, candied walnuts &
artisan biscuits (v) + Graham's 10 year tawny port £6

Ice Cream & Waffle Cone £6
Affogato (coffee), Vanilla, White Chocolate, Strawberry
or Honeycomb with toffee sauce