



## MAIN MENU

### STARTERS

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

Garlic Mushrooms £9  
Roasted garlic mushrooms with soy cured egg yolk, crispy pancetta & toasted foccacia (ve\*)

French Onion Soup £7  
Gruyère croutons (gf\*/ve\*)

Baked Camembert £10  
Charred bread & red onion chutney (gf\*/v)

Scallop Thermidor £12  
Parsley & parmesan crust

Twice Baked Lincolnshire Soufflé £12  
Applewood & Lincolnshire Chine (gf/v\*)

Chicken Wings £9  
Buffalo style wings with blue cheese dip & spring onions

## 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

Venison Haunch Steak £28  
Colcannon mash (classic Irish mashed potatoes and cabbage, with onion and bacon) charred shallots, baby leeks & red wine jus

Monkfish Pie £22  
Creamy fish pie with pieces of monkfish, salmon cod & smoked haddock with applewood & chive mash & tenderstem broccoli

Roasted Vegetable Potjie £18  
Curry sauce, tomatoes & potatoes served in a potjie pot with a crusty roll (ve, gf\*)  
Add chicken to your potjie +£4

## DESSERT

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

Winter Berry Eton Mess £8  
Blackberry sorbet & winter berries

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

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

Triple Chocolate Brownie £8  
Caramel sauce & white chocolate ice cream

Ice Cream & Waffle Cone £6  
White Chocolate, vanilla, mint choc chip or Honeycomb with toffee sauce