



THE
KING'S
HEAD

SUNDAY LUNCH

Graze

Selection of fresh bread, organic extra virgin olive oil, balsamic and butter	£2.95
Mediterranean green and black olives	£3.25

Small plate

Today's soup with crusty bake house bread	£4.95
Twice baked Westcombe cheddar soufflé	£6.95
Chicken Caesar salad with bacon, anchovies, croutons	£6.45
Salmon, Severn and Wye, Kings cure, poached, crème fraiche, caper berries	£6.95
Pig's cheek, ham hock terrine, smoked bacon popcorn & pork scratching crumb	£6.95

Large plate

Beer battered cod, fries, pea puree, tartar sauce	£12.95
Open vegetable lasagne, grilled halloumi, watercress, basil pesto	£12.95
Hampshire beef burger, fries, salad, cheese, coleslaw	£12.75
8oz Hampshire rump steak, skinny fries	£13.95
Salad, goats curd, beetroot carpaccio, peaches, garden leaves, polenta	£13.95
Char grilled pineapple and prawn salad, sumac dressing, garden leaves	£14.95

Traditional Roasts

All served with duck fat potatoes, roasted root vegetables and greens

Roasted sirloin of beef, Yorkshire pudding, horseradish	£14.95
Slow cooked pork belly, apples compote	£14.55
Roasted free range chicken breast, bread sauce	£12.95
Pan roasted Hake on the bone, beurre noisette	£15.95

Desserts

£6.50 each

Peanut butter sponge, toffee banana, vanilla ice cream, roasted peanuts
Blackcurrant parfait, roasted figs, honeycomb
Double chocolate brownie with espresso mascarpone
Coconut marshmallow, mango sorbet, new season strawberries
Selection of local artisan ice creams and sorbets

Selection of English cheese, grapes, chutney, biscuits	£9.50
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Recommended Dessert Wine

Botrytis Semillon, Three Bridges, South Australia 2010	£5.50 (75ml)
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