

Nibbles

- Ciabatta topped with garlic, rosemary butter and sea salt (v)
 - Bowl of mixed Mistoliva olives (v)
 - Chickpea and spring onion falafel with spiced yogurt (v)
 - Bread selection with balsamic and extra virgin rapeseed oil (v)
 - Camembert arancini balls with tomato and chilli chutney (v)
 - Nachos, cheddar cheese, chilli salsa, avocado and sour cream (v)
- £4 each or 3 for £10**

Starters

- Chicken Caesar salad** with croutons, parmesan and crispy bacon £7
- Char-grilled pigeon breast** with pickled beetroot and apple salad, raspberry dressing £7
- Vodka and beetroot cured salmon** with a cucumber and mint sorbet £8
- Homemade soup of the day** with fresh bread £6
- Crayfish, king prawn and avocado cocktail** with bread and butter £7
- Smoked haddock and salmon fish cakes** with homemade tartar sauce, leaf salad and lemon dressing £7
- Feta and watermelon salad** with toasted sunflower seeds & lemon dressing(v) £7

Seasonal Specials

- Mediterranean roast vegetable tarte tatin topped with goats cheese** served with new potatoes and salsa verde (v) £14
- Roast rump of lamb** with rosemary fondant potato, local asparagus, broad beans, petit pois and minted jus £18
- Grilled smoked haddock** with a “bubble and squeak” risotto, pea shoots and herb oil £16
- Slow cooked Chinese style BBQ pork belly** with rice noodles, Chinese greens, hoisin and orange dressing £16
- Pan fried cod loin** with a marinara tomato sauce, olives, capers, anchovies, saffron potatoes and rocket £16
- Creamy chicken, portobello mushroom and spinach gnocchi** topped with parmesan and rocket £12

King's Head Favourites

- Honey roast ham**, free range eggs and hand cut chips £11
- Locally caught fish of the day**, ale batter, hand cut chips, peas tartar sauce £12
- Venison Guinness and red onion marmalade short crust pastry pie** with creamy mash, rich stock gravy and seasonal vegetables £12
- Local sausages** with wholegrain mustard mash, rich stock gravy, seasonal vegetables £12
- Pan fried lambs liver** with bacon, creamy mash, rich onion gravy, seasonal vegetables £12
- Vegi tapas board**; Fried halloumi, roast peppers, sun dried tomatoes, olives, camembert arancini, spicy falafels, balsamic and red onion roast potatoes (v) £14
- Thai chicken and king prawn massaman curry**, spicy curry with peanuts, potatoes and coconut finished with fresh coriander served with braised rice £14
- Kings Head fish pie** (salmon, smoked haddock, cod) topped with cheddar mash served with house salad £12

Some dishes can be made for gluten, dairy free and vegan diets

Kings Head Chargrill

8 oz rump steak £15 **8 oz flat iron steak** £14

10 oz rib-eye steak £20 **8 oz venison steak** £15

Served with grilled field mushrooms, slow cooked tomato, skinny fries or hand-cut chunky chips

Add a sauce.....whole green peppercorn, creamy stilton, wholegrain mustard or mushroom and tarragon sauce at £2.00

or make Surf and Turf with garlic king prawns £4.00

7oz Steak burger £11

Cajun breaded chicken breast burger £11

Spiced bean burger (v) £11

Served with tomato chilli relish, skinny fries or hand-cut chunky chips

Choose 1 extra: grilled cheddar, melted stilton, crispy bacon, battered onion rings or deli slaw. Additional extras are £1

Salads

New York flat iron steak red onion marmalade, sauté potatoes, tomatoes and horseradish £14

Confit duck leg salad with warm new potatoes and plum chutney £13

Super food salad, quinoa, spinach, beetroot, pearl barley, toasted seeds and lemon dressing (v) (VE) £12

Char-grilled chicken Caesar salad with croutons, parmesan and crispy bacon £12

Crisp Halloumi with oven dried tomatoes, pesto dressing topped with Camembert arancini (v) £13

Side dishes

Skinny fries/hand cut chunky chips £3

Cheesy skinny fries/hand cut chunky chips £3

Onion rings £3

Deli slaw £3

House salad with mustard dressing £3

Seasonal vegetables £3

Desserts

Sticky toffee pudding with toffee sauce and vanilla ice cream £6

Rhubarb brûlée with lemon shortbread and blood orange sorbet £6

Eton mess cheesecake vanilla & strawberry cheesecake, meringue and strawberries £6

Rich chocolate and amaretto tart with cherry ice-cream £7

Hot apple and cinnamon samosas with vanilla ice cream £6

Chocolate brownie with salted caramel ice cream and chocolate sauce £6

Kilner Jar Sundaes

Chocolate and honeycomb - vanilla and chocolate ice cream, brownie chunks, honeycomb and chocolate sauce £6.5

Black forest - cherry ice cream, brownie, chocolate sauce, marinated cherries £6.5

Banana and praline - fresh banana and salted caramel ice cream, almond and hazelnut praline and toffee sauce £6.5

Affogato - Shot of espresso on the side with rich vanilla ice cream and amaretto biscuits £6.5

Selection of local cheese, Baron Bigod, Binham Blue, Norfolk Dapple served with homemade chutney and biscuits £8

Lunch Menu
Mon-Sat changing menu
Two courses for £12

Slow cooked pork shoulder with dauphinoise, mustard sauce and seasonal vegetables

Beer battered fish of the day with hand cut chips and petit pois

Caribbean style sweet potato curry with braised rice

Rhubarb, plum and apple crumble with double cream

Strawberry Eton mess with shortbread biscuit

Sandwiches (served until 2.30 pm)

Open New York flat iron steak sandwich with horseradish and fried onions on sourdough £9.5

Local award winning sausages with red onion marmalade £5.5

Smoked back bacon with baby gem lettuce and tomato £5.5

Homemade fish finger with baby gem lettuce and chunky tartare sauce £5.5

Crispy Cajun chicken with baby gem lettuce and mango mayonnaise £6

Halloumi with tomato and chilli chutney and rocket salad (v) £5.5

Honey roast ham and homemade piccalilli £5.5

Served on multiseed bread or baked Ciabatta roll
Why not add chips for additional £1.50?

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