

Nibbles

Ciabatta topped with garlic, rosemary butter and sea salt (v)
Smoked house nuts (v)
Wasabi ravioli peanuts (v)
Chilli fried broad beans (v)
Bowl of mixed Mistoliva olives (V)
Bread selection with balsamic and extra virgin rapeseed oil (v)
Nachos with chilli relish (v)

£4 each

Starters

Coarse country pork and black pudding terrine with plum chutney and toast £7
Beer battered king prawns with garlic mayonnaise £7
Homemade soup of the day with fresh bread £6
Crayfish, king prawn cocktail with bread and butter £7
Smoked haddock and salmon fish cakes with homemade tartare sauce, leaf salad and lemon dressing £7
Camembert arancini balls with tomato chilli chutney and leaf salad (v) £6.5

Mains

Creamy wild mushroom, roasted squash and spinach gnocchi topped with cheddar and rocket (v) (add chicken supplement £3) £12
Crisp Halloumi salad with tomatoes, olives, mustard dressing topped with Camembert arancini (v) £13.5
Goats cheese & spinach wellington with sauté potatoes and house salad (v) £14
Pan fried salmon with king prawn, smoked salmon and petit pois risotto £16
Kings Head fish pie (salmon, smoked haddock, cod) topped with cheddar mash served with house salad £12
Moules marinière with sourdough and skinny fries £14
Thai chicken and king prawn massaman curry with peanuts, potatoes and coconut finished with fresh coriander served with braised rice £14
Locally caught fish of the day, ale batter, hand cut chips, peas tartare sauce £12
Braised brisket of beef with pearl barley, shallots and roast vegetables £16
Slow cooked pork belly with dauphinoise potatoes, black pudding, seasonal vegetables and mustard sauce £16
Braised shoulder of lamb , mini Shepherds pie with buttered greens, roasted vegetables and minted jus £18
Honey roast ham, free range eggs and hand cut chips £11
Beef and ale 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

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

