



THE KING'S HEAD

PUB BRASSERIE

NIBBLES

- Rustica olives** | ve 2.65
- Baguette** | ve (*without butter*) 2.65
- Baguette with dips** | v 4.65
spiced aubergine & mushroom,
spicy citrus, saffron mayonnaise

STARTERS

- Cheese soufflé** | v 6.95
with Wyke Farm Cheddar sauce
- Mediterranean fish soup** 7.95
Gruyère cheese, croûtons,
saffron rouille
- Chicken liver parfait** 6.95
truffle butter, homemade red onion
marmalade & toasted brioche
- Wild mushroom tart** | ve 9.95
crisp puff pastry topped with
pan-fried wild mushrooms,
tarragon, parsley, chives & garlic
- Potted Cornish crab with
avocado guacamole** 9.40
prawn butter & sourdough toast

SIDES

- Chips** | ve 3.95
- French beans** | v 4.25
- Skinny sweet potato fries** | ve 3.95
- Buttered kale** | v 3.95
- Mixed leaf salad** | ve 3.95
- Winter coleslaw** | v 3.95
- Truffle mash** | v 3.95

v | Suitable for vegetarians ve | Suitable for vegans



Some of our dishes may contain olive stones, date stone or fish bones.

ALLERGENS: Please scan the QR code for allergen information or speak to your server.

A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today.

MAINS

- Wild mushroom & roast beetroot salad** | ve 14.65
warm salad of pan-fried wild mushrooms, rainbow beetroot, grilled squash with tarragon oil, bulgur wheat & kale crisps
- Duck leg cassoulet** 19.95
slow-cooked Barbary duck leg, haricot beans, smoked lardons & chorizo
- Smoked pork belly with braised red cabbage & roast apple** 17.95
Dauphinoise potato, apple sauce & pork crackling
- Jimmy Butler's free range gammon steak** 14.50
with a fried Watercress Lane duck egg & chips
- St Austell's ^{TRIBUTE} beef & ale pie** 14.95
with lardons, mushrooms & puff pastry crust, served with smooth mash or green beans & a Tribute ale taster
- Sticky beef with coconut rice** 18.50
slow-cooked beef in a rich ginger, soy & lime sauce, coconut rice with crispy onions, buttered kale
- Coq au Vin** 19.95
with a rich red wine sauce, lardons, button mushrooms & baby onions, Dauphinoise potato & green beans
- Grilled salmon fillet with tomato hollandaise** 15.50
Loch Fyne salmon, 'Choron' sauce, mixed leaf salad & chips

Prime British chargrilled steak

Served with chips, green salad & tomato. Side orders available separately.
Add: 'Café de Paris' butter, Béarnaise, Roquefort or peppercorn for 1.95 each

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|--------------------|-------|---|-------|
| Rump 8oz | 19.95 | Chateaubriand for two 14oz | 58.50 |
| Sirloin 8oz | 25.50 | <i>allow 20 minutes for cooking & resting</i> | |
| Fillet 7oz | 29.50 | | |

DESSERTS

- Poached pear 'Pain Perdu'** | v 7.95
brioche French toast, poached pears, vanilla ice cream, lime & ginger butterscotch sauce, salted caramel milk toffee, honeycomb crisp
- Sticky toffee pudding** | v 6.95
with a cocoa & citrus crisp, crème fraîche
- Chocolate & orange mousse cup** | v 8.95
chocolate sauce, chocolate crumble, orange crémeux
- Baked apple & Calvados crumble** | ve 7.90
vanilla ice cream
- Jude's ice cream & sorbets** 5.40
three scoops with Gavotte biscuit | ve (*without biscuit*)
Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut
Sorbets: raspberry, mango, lemon, green apple
- Selection of French cheeses** 11.50
Couronne de Touraine, Langres, Ossau-Iraty, Cantal Entre-Deux & Fourme d'Ambert served with crackers & accompaniments