



THE KING'S HEAD

PUB BRASSERIE

NIBBLES

Rustica olives | ve / 3.10

Baguette | v
with Netherend Farm salted butter / 3.65
(ve without butter)

Baguette with dips | v
saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

STARTERS

Cheese soufflé | v
with a rich West Country Cheddar sauce / 6.95

Wild mushroom fricassee | ve
truffled arancini / 9.95

Mediterranean fish soup
traditionally served with Gruyère cheese, croutons & saffron rouille / 8.50

Crab & sweetcorn bon-bons
celeriac & apple salad, chipotle mayo / 9.50

Pâté de Campagne
coarse pork terrine with pickles, sourdough & pear chutney / 9.50

SIDES

Chips | ve / 4.25

Buttered French beans | v / 4.50

Sweet potato fries | ve / 4.50

Smooth mash | v / 4.50

Mixed leaf salad | ve
choice of dressing: classic French or house balsamic with fig leaf oil / 4.25

House coleslaw | v / 4.25

v | Suitable for vegetarians ve | Suitable for vegans
Some of our dishes may contain olive stones, shot 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

Slow-cooked beef bourguignon

red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.65

Outdoor-reared applewood smoked pork ribeye

Lincolnshire pork with Armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.65

Pheasant & venison sausages with truffle mash

braised chestnuts, mushrooms, redcurrants, cherry apple, port & red wine sauce / 17.50

St Austell's beef & ale pie

with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 15.95

Grilled cauliflower steak with parsley & walnut pesto | ve

herb & nut breadcrumb, sweet potato fries / 15.25

Moroccan vegetable tagine | ve

harissa aubergine, roast butternut squash, peppers, olives, harissa lemon dressing with pistachio & almond couscous / 14.95

ChalkStream® trout with brown shrimps

cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

Jimmy Butler's free-range gammon steak

with a fried egg & chips / 16.95

Prime British chargrilled steak

Side orders available separately.

Add: 'Café de Paris' butter, Béarnaise, Roquefort or peppercorn for 1.95 each

Rump 8oz	19.95	Chateaubriand for two 14oz	59.90
Sirloin 8oz	26.75	<i>allow 20 minutes for cooking & resting</i>	
Filet 7oz	29.95		

DESSERTS

Treacle sponge | ve
with bitter orange marmalade, orange & lime zest, blood orange segments, Cointreau sauce, nougatine crisp, vegan crème fraîche / 7.95
(nut-free without nougatine crisp)

Bramley apple & blackberry crumble | ve
vanilla ice cream / 7.95

Chocolate delicie | v
crisp feuilletine base, dark chocolate ganache, cocoa tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.95

Pear amandine tart | v
almond sponge with poached pear, dark chocolate sauce, Normandy crème fraîche / 6.95

Jude's ice cream & sorbets | v
three scoops with Gavotte biscuit / 5.80 (ve without biscuit)
Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb / Sorbet: raspberry, mango, lemon, blood orange, blackcurrant

Cheese selection
Cornish Brie, Stilton, Ossau-Iraty, Morbier & Rosary goat's cheese served with crackers & accompaniments / 12.50