

Boxing day lunch 2020



Light bites

Spiced parsnip soup, parsnip crisp (G V * ±)	£8
Steak, onion, mushroom & Dijon mustard ciabatta with fries (G MU SD)	£13
Twice baked leek and dapple soufflé, spring onion cream, sautéed spinach (D E G M SD)	£9
Beetroot & gin cured salmon carpaccio horseradish cream, pickled baby beets, baby coriander (D F SD)	£9
Kings Head Christmas terrine, spiced date & apricot chutney, dressed leaves, toast (D G MU SD *)	£9
Smoked haddock kedgeree, spinach, poached egg (C E D E F M MU SD)	£9/17

Main courses

Minute steak, fried duck egg, béarnaise sauce, fries (E)	£15
Sliced honey roast ham, fried duck egg & hand cut skin-on chips (D E G M MU SD)	£15
Kings Head skinless beer battered fish & hand cut skin-on chips, homemade tartare sauce, minted mushy peas (E F G SD)	£16
Spiced falafel burger, jackfruit, toasted brioche bun, baby gem, beetroot & apple slaw, fries (D E G MU SD V ±)	£15
Homemade steakburger, hand cut skin-on chips, toasted brioche bun, baby gem, homemade balsamic onion relish, beetroot & apple slaw – add Kings Head rarebit cheese £1 (D E G M MU SD)	£15
Ras-el hanout & honey roasted pumpkin, toasted raisin cous cous, sumac yogurt, feta, kale (C E D M MU SD SE V)	£15
Pan fried chicken breast, crispy lemon and thyme polenta, butternut squash puree, kale, chantenay carrots, crispy onions, jus (D G SD)	£19
Marinated bavette steak, skinny fries, marinated plum tomatoes & chimichurri sauce * served medium rare (G MU S SD)	£18.50
Norfolk seafood platter; chilli marinated crayfish tails, breaded whitebait, treacle cured salmon, pickled cockles, hot smoked salmon pate on toasted bread, smoked mackerel scotch egg * (C R D E F G M O MU SD)	£20
Poached smoked haddock, sautéed baby spinach, potato & celeriac dauphinoise, parmesan cream, poached eggs (C E D E F)	£18

Desserts

Poached pear, apple frangipane, almond tuile, cinnamon ice cream (D E G M N V * ±)	£8.5
Dark chocolate pavé, honeycomb, cherry gel, Cointreau ice cream, pistachio crumb (D E M N V)	£8.5
Traditional King's Head Christmas pudding, brandy sauce and red currant compote (D E G SD V)	£8.5
British cheese board, Copy's Cloud, Mrs Temple's blue cheese, Norfolk dapple served with homemade biscuit grapes & chutney (C E D E G M SD SE *) – choose 2 or 3 cheeses	£8.5/ £11

