

Allergens Menu

Pre Nibbles - € Per Person

- Ham hock & Norfolk dapple cheddar ploughman's: homemade chutney, warm bread, sweet pickled silver skin onions, Norfolk apple £9 - **D G SD**
- Local seafood board: smoked salmon, shell on prawns, cockles, whitebait, lemon mayo, warm bread £9 - **CR D E G SD**
- Mezze board: artichoke hearts, feta, sun dried tomatoes, olives, hummus, vine leaves, tzatziki, tabbouleh, radish, toasted beans, warm flatbread £9 - **D G SD V ±**
- Flatbread & hummus £7 - **G SD V VG**
- Olives and roast spiced nuts £6 - **N SD V VG**
- Bread & oils £6 - **G SD V**

Starters

- Calamari, nduja, lemon £9 - **F SD**
- Scallop, apple, sea aster £12 - **D MO**
- Textures of beetroot, feta, caperberries, lemon gel £8 - **D SD**
- Local goat's cheese, port jelly, compressed cucumber £9 - **D SD**
- Beetroot cured salmon, horseradish ice cream, celeriac £9 - **D E SD**
- Beef carpaccio, herb oil, parmesan £10 - **D SD**

Please note if both pre nibbles and starters are ordered as starters then they will arrive from the kitchen at separate times

Main Courses

- Kings Head Burger [Norfolk aged rump beef or buttermilk chicken], maple bacon, Binham Blue, onion jam, kings mayo, baby gem, pretzel bun, hand cut fries £16 (add pulled pork £2) - **D G SD ***
- Norfolk 12oz ribeye of beef, peppercorn, hand cut fries, parmesan, roquette £27 - **D SD**
- Duck breast, confit duck leg, plum, rosti potato, tarragon, cherry jus £26 - **SD**
- Banana blossom, soft tacos, baby gem, tomato, red onion, chilli, sriracha £18 - **G SD V VG**
- Kings Head Caesar, baby gem, bacon lardons, poached egg, croutons, Caesar dressing £17 - **CR D G SD ***
(add corn fed chicken breast £3 or 1/2 Lobster £10)
- Seabass, scallops, samphire, King Edward fondant, seared spiced watermelon, herb & citrus emulsion £23 - **E F MO SD**
- Kings Head fish and chips, jalapeño tartar, mushy peas £16 - **D E F**
- Pork belly, black pudding crumb, buttered fondant, smoked apple gel, heritage carrot, calvados jus £26 - **D G SD ***
- Fillet of brill, mussel & crayfish chowder, spinach, focaccia £28 - **CR D F G MO SD**

To share

- Grand seafood plate: local lobster, Cromer crab, oysters, cured salmon, cockles, crayfish, salt & pepper squid, whitebait, shell on prawns, warm bread - £ market price, please ask server - **CR D F G MO SD ***
* limited availability - items subject to change
- Chateaubriand, hand cut beef dripping chips, peppercorn sauce, bacon jus, heritage carrots, roquette salad - £ market price, please ask server - **D SD**
* limited availability
- Dirty fries: BBQ pulled pork, smoked bacon, cheese, jalapeños, BBQ & hot sauce, garlic mayo £12 - **D E SD**
- Vegan dirty fries: BBQ jack fruit, vegan cheese, peppers, onion, chilli, BBQ & hot sauce £12 - **SD V VG**

Sides

Green beans & bacon £5 || Sumac fries || Beef dripping chips || Seasonal veg || Green salad
- **allergen adaptable**

To finish

Chocolate brownie, Jack Daniels ice cream £9 - **D E G SD**

Sticky toffee pudding, ale ice cream £8 - **D E G SD**

Lemon posset, raspberry cookies £8 - **D E G ***

Banana, toffee, choux bun £8 - **D E G**

Vegan chocolate torte, passion fruit sorbet £9 - **V VG**

Kings Head cheese slate: a selection of local cheeses, handmade bread & crackers, tomato onion chutney & grapes £12 per person - **D G ***

Sandwiches

Choose from white or granary bloomer, served with salad garnish, only available at lunchtime

Steak & rocket, mustard mayonnaise £10 - **D G MU ***

Chicken, bacon & brie club £8 - **D G SD ***

Fish finger, homemade tomato & tartare sauce £7 - **D F G SD ***

Roast vegetable & brie £7 - **D G V ***

Cheese & chutney £7 - **D G V * ±**

Crayfish cocktail £9 - **CR E G ***

add herb salted fries £3

Children's Menu

With your choice of beans or peas

Chicken goujons & fries £8

Fish & chips £8 - **F**

Cheeseburger & fries £9 - **D G ***

Pepper & brie stack burger & fries £8 - **G V * ±**

Steak & chips £9

Scoop of ice cream £1 - **D E**

Allergens

Celeriac & Celery CE | Crustaceans CR | Dairy D | Egg E | Fish F | Gluten G | Lupin L
Molluscs MO | Mustard MU | Nuts N | Peanuts P | Sesame SE | Soy S | Sulphites SD
Vegetarian V | Vegan VG

* Denotes dishes that can be made gluten free on request
± denotes dishes that can be made vegan on request

Please note that due to a widespread use of nuts in our kitchen, we cannot guarantee any dish as nut free.

Please make all allergens clear to waiting staff when ordering.

