

The Kings Head Bawburgh

Pre Nibbles - £ Per Person

Ham hock & Norfolk dapple cheddar ploughman's: homemade chutney, warm bread, sweet pickled silver skin onions, Norfolk apple £9

Local seafood board: smoked salmon, shell on prawns, cockles, whitebait, lemon mayo, warm bread £9

Mezze board: artichoke hearts, feta, sun dried tomatoes, olives, hummus, vine leaves, tzatziki, tabbouleh, radish, toasted beans, warm flatbread £9 

Flatbread & hummus £7  

Olives and roast spiced nuts £6   

Bread & oils £6 

Starters

Calamari, nduja, lemon £9 

Scallop, apple, sea aster £12 

Textures of beetroot, feta, caperberries, lemon gel £8 

Local goat's cheese, port jelly, compressed cucumber £9 

Beetroot cured salmon, horseradish ice cream, celeriac £9 

Beef carpaccio, herb oil, parmesan £10 

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) 

Norfolk 12oz ribeye of beef, peppercorn, hand cut fries, parmesan, roquette £27 

Duck breast, confit duck leg, plum, rosti potato, tarragon, cherry jus £26 

Banana blossom, soft tacos, baby gem, tomato, red onion, chilli, sriracha £18  

Kings Head Caesar, baby gem, bacon lardons, poached egg, croutons, Caesar dressing £17 (add corn fed chicken breast £3 or 1/2 Lobster £10) 

Seabass, scallops, samphire, King Edward fondant, seared spiced watermelon, herb & citrus emulsion £23 

Kings Head fish and chips, jalapeño tartar, mushy peas £16 

Pork belly, black pudding crumb, buttered fondant, smoked apple gel, heritage carrot, calvados jus £26 

Fillet of brill, mussel & crayfish chowder, spinach, focaccia £28

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 

** 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 

** limited availability*

Dirty fries: BBQ pulled pork, smoked bacon, cheese, jalapeños, BBQ & hot sauce, garlic mayo £12 

Vegan dirty fries: BBQ jack fruit, vegan cheese, peppers, onion, chilli, BBQ & hot sauce £12   

Sides

Green beans & bacon £5 || Sumac fries || Beef dripping chips || Seasonal veg || Green salad - all £4

 Gluten Free

 Gluten Free Adaptable

 Vegetarian

 Vegan

 Vegan Adaptable

For our full allergen menu please ask a member of staff. Please make any allergens clear to waiting staff when ordering.

Due to the widespread use of nuts in our kitchen, we are unable to guarantee any dish as nut free.

To finish

Chocolate brownie, Jack Daniels ice cream £9

Sticky toffee pudding, ale ice cream £8

Lemon posset, raspberry cookies £8 

Banana, toffee, choux bun £8

Vegan chocolate torte, passion fruit sorbet £9  

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

Sandwiches

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

Steak & rocket, mustard mayonnaise £10

Chicken, bacon & brie club £8

Fish finger, homemade tomato & tartare sauce £7

Roast vegetable & brie £7 

Cheese & chutney £7  

Crayfish cocktail £9

add herb salted fries £3

Children's Menu

With your choice of beans or peas

Chicken goujons & fries £8 

Fish & chips £8 

Cheeseburger & fries £9 

Pepper & brie stack burger & fries £8   

Steak & chips £9 

Scoop of ice cream £1

A little bit about The Kings Head

The Kings Head is a 17th Century Freehouse Inn/restaurant committed to upholding the fine living philosophe of it's namesake – sportsman & bon viveur King Edward VII. As owners for more than thirty five years, Anton Wimmer and his family have built a passionate team who share their enthusiasm for great food, beer & wine. With 6 boutique B&B rooms and 2 luxury self catering apartments too you can wine, dine and relax afterwards!

One of the original pioneers of gastro pub dining in Norfolk, The Kings Head menu is created entirely by hand using fresh, local and seasonal produce. Our suppliers are all based within Norfolk or occasionally East Anglia - we are very luckily to be surrounded by brilliant producers and even grow our own herbs.

Take a look through our extensive wine menu and sample our local real ales whilst you are here.

All our food is freshly prepared and cooked to order, please be patient during busy periods. If there is anything which is not to your satisfaction, please let us know immediately so we can take action.

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