

# THE King's Head

— EST. 1898 —

---

## Table d'hôte

---

### Starters

**Salmon, Cray Fish & Dill Parfait** winter spiced apple, brown bread croutes  
**Classic Prawn Cocktail** lemon wedge, brown bread & butter  
**Golden Beetroot & Butternut Squash Stew** in crusty bread bowl  
**Chicken Liver Pâté** red currant jelly & melba toast

---

### Mains

**Seafood Risotto** squid, mussels, prawn, halibut & saffron risotto with harrisa dressing  
**Cheddar Cheese & Shallot Pie** fennel seed pastry served with glazed baby vegetables  
**Seared Seabass** chorizo and butterbean cassoulet & fondant new potatoes  
**Seared Fillet Steak** charred asparagus, slow roast vine tomatoes, straw fries, shallot rings & béarnaise sauce

---

### Desserts

**Glazed Lemon Tart** kirsch cherry fool  
**Crème Brûlée** white chocolate cookies & passion fruit syrup  
**Milk Chocolate & Baileys Mousse** chocolate brownie & dark chocolate sauce  
**Cheese Board** selection of cheeses, celery, grapes, chutney & biscuits

---

£16.95 - 2 Courses  
£19.95 - 3 Courses

*Full Terms & Conditions Apply. All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any food allergies or dietary requirements and/or restrictions. A copy of our allergen menu is available for all customers. A discretionary 10% service charge is allocated to all tables where six or more people are dining in the restaurant. Restaurant tables are allocated for a 2 hour period. Customer item changes on listed meals may be chargeable. During peak times groups of 12 or more may be requested to order from one of our set menus. All offers are subject to availability and are not available during special occasions, special menus or Bank Holidays. All offers are single offers and not available in conjunction with any other offer.*

*All weights and/or measures are prior to cooking  
(V) = Vegetarian (GF) = Gluten Free (GFA) = Gluten Free Alternative Available*