



Brasserie 23  
— AT —  
THE KINGS HEAD

## A LA CARTE MENU

### STARTERS

- Asparagus, poached egg, yolk gel, asparagus puree **£7.95 (v)**
- Crispy ox cheek, pickled vegetables **£8.50**
- Chicken liver parfait, waffle, blueberries, pancetta, maple syrup **£8.25**
- Wild garlic, butter bean and watercress veloute, puffed black rice **£7.25 (v/vegan)**
- Gambas Pil Pil, warm ciabatta **£7.95**
- Scallops, crab and chilli ravioli, tomato essence, samphire, salsa rossa **£9.95**
- Chefs breads, olive oil, balsamic reduction, olives **£6.50 (v)**

### MAINS

- Fillet of sea bass, bok choy, pickled cucumber, pomme anna potatoes,  
Hollandaise **£18.95**
- Lamb rump, Jerusalem artichoke, fondant potato, curly kale, toasted hazelnuts,  
red wine jus **£18.95**
- B23 Burger – Using locally sourced beef. Cheddar cheese, pickled red cabbage,  
ciabatta bun, hand cut chips **£15.95**
- Fish and Chips – Fillet of Cod, King prawn scampi, hand cut chips, minted mushy peas,  
tartare sauce, pancetta and batter bits **£17.95**
- Roasted supreme of chicken, spring vegetable risotto **£16.95**
- Lemon roasted, herb crusted Portobello mushroom stuffed with aubergine and  
spinach, parsnip dauphinoise, carrot and cumin puree **£14.95 (v/vegan)**
- 7oz Fillet steak, field mushrooms, shallot, cherry tomatoes, wild garlic and bone  
marrow butter, hand cut chips **£27.95**
- Green peppercorn sauce **£2.00**

**Sides £3.50** - Side salad / Seasonal vegetables / Hand cut chips



SEARCH 'KINGS HEAD SPRATTON'

All of our dishes are prepared to order by our talented chefs from the freshest of ingredients and produce, so please bear this in mind when ordering. If you suffer from any allergies then please advise your waiter, thank you.