



## AUTUMN MENU

### STARTERS

- Chef's speciality soup of the day **£6.95 (v)**
- Confit duck leg, celeriac remoulade, warm spiced puree **£8.50**
- Chicken liver parfait, waffle, blueberries, pancetta, maple syrup **£8.50**
- Gambas Pil Pil, warm ciabatta **£7.95**
- Smoked salmon and cod fish cake, dill Hollandaise foam, chorizo **£8.95**
- Textures of beetroot, goats cheese mousse, spiced gin jelly **£7.95** \*vegan option available
- Chefs breads, olive oil, balsamic reduction, olives **£6.50 (v)**

### MAINS

- Stone bass, prosciutto ham crisp, herb puy lentils, mash potato **£18.95**
- B23 Burger – Using locally sourced beef, Cheddar cheese, celeriac and apple coleslaw, ciabatta bun, hand cut chips **£15.95**
- Loin of venison (cooked medium rare) rosemary fondant potato, braised red cabbage, parsnip crisps, red wine jus **£25.95**
- Fish and Chips – Fillet of cod, king prawn scampi, hand cut chips, minted mushy peas, tartare sauce, pancetta and batter bits **£18.50**
- Pan fried chicken breast, leeks and wild mushroom crème fraiche sauce, tagliatelle **£17.95**
- Thyme roasted portobello mushroom, butternut squash, quinoa, pickled girolles, black trompettes, seed granola **£14.95 (v/vg)**
- 7oz Fillet steak, shallot rings, cherry tomatoes, green peppercorn sauce, hand cut chips **£27.95**

**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.