



— THE —
KINGS HEAD

SUNDAY LUNCH MENU

STARTERS

- Celeriac soup, warm ciabatta (Optional wild garlic pesto garnish) **£5.95 (v/vegan)**
Ham & lentil soup **£5.95**
Smoked salmon rilette, Avruga caviar, lemon gel, spiced croutons **£8.50**
Chicken liver parfait, waffle, blueberries, pancetta maple syrup **£7.95**
Ox tongue, shallots, potato mousse **£7.95**
Spiced aubergine, sticky cauliflower, chilli houmous, charred flatbread **£8.50 (v, vg)**
Garlic & chilli peeled king prawns, warm ciabatta **£7.50**
Breads, olive oil, balsamic reduction, olives **£5.95 (v)**

MAINS

- Roast Sirloin of beef (cooked medium rare) **£15.95**
Loin of pork **£14.95**
Roast chicken breast, pancetta **£13.95**
Served with seasonal vegetables, roast potatoes, Yorkshire pudding and gravy
Children under 12 years: Roast beef or chicken **£ 8.95**
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- Fillet of cod, mashed potato, seasonal vegetables, mussel & white wine cream sauce **£15.50**
B23 Steak burger – Using locally sourced beef, cheddar cheese, celeriac and apple coleslaw, ciabatta bun, hand cut chips **£14.95**
Crown Prince pumpkin filo parcel, red lentil masala, pickled carrot, toasted coconut **(v) £13.95**

DESSERTS **£7.25**

- Liquorice panna cotta, blackcurrant meringue, sea buckthorn granita
English apple & blackberry filo basket, blackberry ice cream, custard foam
Warm chocolate mousse, chocolate soil, chocolate tuille, mint ice cream
Creamy rice pudding (served cold) warm apricots, caramelised white chocolate, crushed toasted hazelnuts
Lemon curd, blow torched Italian meringue, shortbread, lemon verbena gel
Sticky toffee pudding, salted caramel sauce, tonka bean ice cream
Marmalade bread & butter pudding, rum & raisin gel, vanilla ice cream
Selection of chef's ice cream & sorbets **£5.95**



SEARCH 'KINGS HEAD SPRATTON'

*All of the produce is fresh and dishes are prepared in house by our talented chefs; please bear this in mind when ordering.
If you suffer from any allergies, please ask your server for assistance. Thank you.*