



MENU

STARTERS

- Chef's speciality soup of the day £6.95 (v)
Tempura king prawns, garlic & saffron aioli, fresh lime £9.50
Heritage tomatoes, buffalo mozzarella, olives, basil sorbet, tomato
consommé, sourdough toast £8.95 (v)
Wild Northamptonshire pigeon breast, beetroot, apple, horseradish foam, hazelnuts £8.95
Tuna Niçoise- Tuna, new potato, soft quail's egg, sun blushed tomato, olives, dill emulsion £8.95
Chicken liver parfait, waffle, blueberries, pancetta, maple syrup £8.50
Chefs breads, olive oil, balsamic reduction, olives £6.50 (v)

MAINS

- Roasted fillet of hake, crushed new potatoes, Tenderstem, sauce vierge £18.50
Venison burger – Using locally sourced venison, apple & beetroot slaw,
ciabatta bun, hand cut chips £15.95
Red legged partridge breasts, partridge leg stuffed with golden raisins wrapped in smoked pancetta, root
vegetable pearl barley, salt baked beetroot, elderberries £19.95
Breast of guinea fowl, fondant potato, forrest mushrooms, black pudding puree,
creamed ham hock kale £18.95
Lemon sole fillets, smoked trout terrine, mussels, Chardonnay & Arenkha caviar sauce, lemon & rosemary
roasted new potatoes, Tenderstem broccoli £25.95
English lamb rump, crispy lamb shoulder, Pommes Anna, whipped feta cheese,
charred sugar snap peas £18.95
King Oyster mushroom, pan seared halloumi,
quinoa, sweet chilli sweetcorn salsa, tomato gel £16.95 (v)
Calf's liver, mashed potato, savoy cabbage, pancetta, mushroom sauce £18.50
Fillet steak (7oz) celeriac puree, King oyster mushroom, buttered kale, 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 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.