



COURTYARD MENU

PIZZAS £13.00

Garlic king prawns, chorizo, rocket
Goat's cheese, thyme & garlic courgette (v)

Wild mushrooms, pancetta, rocket
Birch smoked chicken, Italian marinated herb artichoke
Tomato, buffalo mozzarella, basil (v)

GARLIC BREAD £5.00

SIDES £3.00 each

French fries, Chilli marinated olives, Chefs slaw, Side salad

KINGS HEAD MEZZE £6.00 each

Butterbean ragout (v,vg)

Panko sardines, pickled fennel

Chargrilled aubergine, hummus (v)

Garlic king prawns, tomatoes & chorizo

Parmesan fritters, thyme & garlic courgette, pine nuts, raisins (v)

Watermelon, feta cheese, Bloody Mary sorbet (v)

Ham hock terrine, pickled vegetables

BREADS, OIL, BALSAMIC REDUCTION £ 4.00

If ordering Meze items along with starters we cannot guarantee that they will arrive together



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.



STARTERS

King prawns, tomato, chilli & garlic, ciabatta £9.50

English asparagus, panko hen's egg, chorizo £8.95

Heritage tomatoes, goat's cheese & truffle bon bons, pine nuts, basil (v) £8.95

Chicken liver parfait, red onion marmalade, toasted brioche, crispy chicken skin & peanut crumb £8.95

Chef's breads, oils, balsamic reduction, olives £6.95 (v)

MAINS

English lamb rump, minted new potatoes, asparagus & garden peas, Merlot reduction £22.95

Crab tagliatelle, chilli, capers & fennel, in a white wine sauce £15.95

Fillet of cod, king prawn scampi, hand cut chips, chef's minted mushy peas, tartare sauce, pancetta and batter bits £19.50

BBQ halloumi & pineapple, Asian slaw, coriander & chickpea rice, red pepper sauce (v) £16.95

Steak burger, brioche bun, cheddar cheese, pickled salad, hand cut chips £15.95

Pan seared fillet of sea bass, Summer vegetable, butterbean & tomato spiced sauce £19.50

Fillet steak, hand cut chips, vine roasted tomatoes, Parmesan salad, Chimichurri sauce £28.95

DESSERTS £7.95

Sticky toffee pudding, salted caramel sauce, vanilla ice cream

Warm chocolate mousse, mint ice cream, chocolate soil, chocolate tuille

Strawberry & passionfruit pavlova

Roasted thyme doughnut peaches, almond panna cotta, shortbread

Ice creams and sorbets, please ask



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