

LUNCH MENU

STARTERS

- Chef's soup of the day, warm ciabatta **£6.95**
King prawns, tomato, chilli & garlic, ciabatta **£9.50**
Duck egg, celeriac, sabayon cream, summer truffle, ciabatta croutons, tarragon emulsion (v) **£9.50**
Heritage beetroot, beetroot terrine, beetroot puree, panko goat's cheese bon bons (v) **£8.95**
Chicken liver parfait, red onion marmalade, toasted brioche, crispy chicken skin & peanut crumb toasted brioche **£8.95**
Chef's breads, oils, balsamic reduction, olives (v) **£6.95**

MAINS

- English lamb rump, creamed potatoes, charred hispi cabbage, celeriac & thyme puree, damson gel **£22.95**
Crab tagliatelle, chilli, capers & fennel, in a white wine sauce **£15.95**
Chicken breast wrapped in pancetta, Pommes Anna, courgette stuffed with chorizo ragout, red pepper sauce, caper berries, olives **£17.50**
Fillet of cod, king prawn scampi, hand cut chips, chef's minted mushy peas, tartare sauce, pancetta and batter bits **£19.50**
Venison burger, brioche bun, celeriac & apple remoulade, lettuce, hand cut chips **£16.95**
Ham hock terrine, panko hen's egg, hand cut chips, micro salad **£13.95**
Sausages & mashed potato, wild mushrooms, gravy **£13.95**
BBQ halloumi & pineapple, Asian slaw, coriander & chickpea rice, red pepper sauce (v) **£16.95**
Pan seared fillet of sea bass, Summer vegetable, butterbean & tomato spiced sauce **£19.50**
Fillet steak, hand cut chips, shimeji mushrooms, tallow Heritage carrot, caramelised onion puree, jus **£28.95**

SALADS

- Pan seared mackerel, chorizo, fennel, almonds, gem lettuce, cherry tomatoes, basil, paprika mayonnaise **£13.95**
Smoked chicken breast, minted new potatoes, spinach, courgette, pine nuts, soft hen's egg, honey & whole grain mustard dressing **£13.95**

CHILDREN (Under 12) £ 8.95

- Choose one of the following:*
Chicken breast, sausages, fish goujons
All with French fries & garden peas

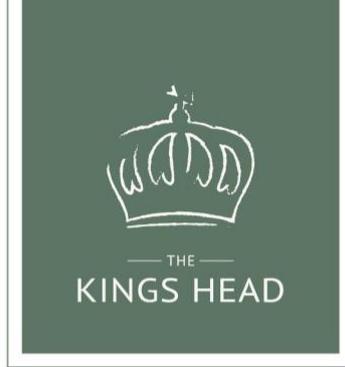
FISH GOUJON and salad wrap, red pepper sauce £8.95



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.



LUNCH MENU continued

DESSERTS £7.95

Sticky toffee pudding, salted caramel sauce, vanilla ice cream
Warm chocolate mousse, mint ice cream, chocolate soil, chocolate tuille
Italian meringue, lime curd, ginger crumb, coconut sorbet, coriander
Vanilla crème brulee, blackberries, frangipane & shortbread crumb
Creamy rice pudding (served cold) warm Victoria plums, hazelnuts

2 scoops of chef's ice creams or sorbets **£6.50**

Mint, chocolate, vanilla

Blackberry, raspberry, blackcurrant, pink grapefruit

If you suffer from any allergies then please advise a senior member of staff, thank you



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