



## **RESTAURANT MENU**

### **STARTERS**

- Chef's soup of the day, warm ciabatta **£6.95**  
King prawns, tomato, chilli & garlic, ciabatta **£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**  
Duck egg, celeriac, tarragon cream, summer truffle, ciabatta croutons (v) **£9.50**  
Chef's breads, oils, balsamic reduction, marinated 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**  
Scottish grouse breast, grouse & bacon pie, fondant potato, new season girolles, Cavelo Nero, pickled blueberries, game jus **£23.95**  
Fillet of cod, king prawn scampi, hand cut chips, chef's minted creamed peas, batter bits, pancetta **£19.50**  
Venison burger, brioche bun, celeriac & apple remoulade, lettuce, hand cut chips **£16.95**  
Wild mushroom & tarragon pithivier, new potatoes, seasonal green vegetables, Chardonnay sauce (v) **£16.95**  
BBQ halloumi & pineapple, Asian slaw, coriander & chickpea rice, red pepper sauce (v) **£16.95**  
Pan seared fillet of turbot, Mozzarella & dill arancini, mussels, seafood bisque, spinach **£28.95**  
Fillet steak, hand cut chips, shimeji mushrooms, tallow Heritage carrot, caramelised onion puree, jus **£28.95**

### **CHILDREN (Under 12) £8.95**

*Choose one of the following:*

- Chicken breast, sausages, fish goujons. All with French fries or mashed potatoes & garden peas

### **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, tonka bean

Blackberry, raspberry, coconut, blackcurrant, pink grapefruit

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



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.*