

LUNCH MENU

STARTERS £11.50

British asparagus

Panko egg, wild garlic emulsion, serrano ham, parmesan

King prawns

Garlic & chilli oil, coriander, warm ciabatta

Cauliflower dumplings (v)

Caramelised cauliflower, sweet chilli dressing, sushi ginger

Chicken liver parfait

Red onion marmalade, toasted brioche,
crispy chicken skin

Carrot, ginger & honey soup £7.95

Chef's sourdough

MAINS

Pan seared fillet of Hake

Panko king prawn, pancetta,
chef's creamed peas, batter bits, hand cut chips **£20.50**

Black Angus fillet steak

Hand cut chips, peppercorn sauce, seasonal vegetables,
wild mushrooms **£33.95**

Sausage and Mash

English sausages, cider braised spiced red cabbage, jus **£16.95**

Steak burger (medium rare)

Chefs' brioche bun, mayonnaise, smoked mozzarella, lettuce, chilli tomato & bacon
chutney, pancetta, hand cut chips **£18.95**

LIGHTER LUNCHES

**Heritage beetroot, shelled hemp seeds, torched Driftwood goat's cheese & bon bons,
tapioca cracker, raspberry vinaigrette (v) £15.95**

**Pimped up chicken Caesar salad – chicken breast, panko Burford brown egg, chard baby
gem, tarragon emulsion, crushed peanuts £15.95**

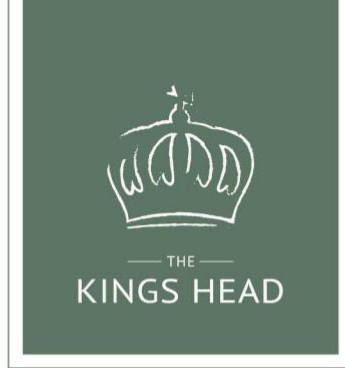
**Chestnut & Oyster mushrooms, cream white wine & tarragon sauce,
on Chef's sour dough toast, salad garnish £11.95**



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.



SANDWICHES £11.50

Chef's fish goujon & tartare sauce open sandwich
Italian club sandwich – Chicken, pancetta, mozzarella, pesto, rocket
Ham & cheese toastie: - Brie, Serrano ham, sliced Conference pear,
honey, salad garnish
Roasted ciabatta, smoked mozzarella, basil pesto, sun blushed tomatoes, celeriac
remoulade, garden leaves

Sides: Hand cut chips, French Fries £4.00

Children under 12 Choose one of the following:

Chicken breast, sausages, or cod goujons
All served with French fries & garden peas
£10.95

CHEF'S DESSERTS

£9.95

Coconut Mousse

Fresh mango, passionfruit gel, lime tuille

English compressed strawberries

Strawberry cheesecake ice-cream sandwich, elderflower jelly, torched
marshmallow

Sticky toffee pudding

Miso caramel sauce, banana ice cream

Chocolate fondant

Madagascan vanilla ice cream, Griottines, (Morello cherries in kirsch)

Ice cream & sorbets (2 scoops) £7.50

Ice creams

Vanilla, chocolate, coffee & walnut, cinnamon, malted,
Licorice & blackcurrant

Sorbets

Raspberry, coconut, Rhubarb

English cheese & biscuits/crackers £10.95

Montgomery cheddar, Isle of Wight soft, Cashel Blue

Dessert wine: - Chilean Late Harvest - Viognier, Sauvignon Blanc

375ml bottle £15.95 125ml glass £6.95

PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES



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.