

the kings head freehouse

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New Year Menu

ENTREE

Greek olives with a selection of bread and dipping oils

STARTERS

Pan seared scallops, pea puree, crispy smoked bacon and pea shoots

Smoked Salmon, potato pancake, horseradish cream with a dill salad

Sausage meat and ham hock Scotch egg, radish salad and piccalilli

Game Terrine, apple chutney, toasted sourdough with a salad garnish

Curried vegetable spring roll, sweet chilli sauce with a spring onion salad

SORBET

MAINS

Beef Wellington, thyme fondant potato, honey roasted baby carrots, butternut puree and a roasted onion sauce

Slow braised pork belly, slow braised pork potato croquette, pea puree, bacon and black pudding cabbage with an apple and cider gravy

Chilli tempura seabass, mango avocado lime salsa, French fries and a coriander salad

Swordfish, courgette, pea, potato, spinach and mussel fish broth with a tempura cod cheek

Tomato and shallot tart, basil pesto, deep fried mozzarella with a red onion salad

DESSERTS

Three scoops of dairy ice cream or sorbet

A selection of cheese, grapes, celery, homemade chutney and biscuits

A selection of desserts will be available on the Specials board

At the Kings Head we pride ourselves on offering excellent traditional cuisine, using local fresh produce at a reasonable price. We are passionate about the food we serve and hope that you enjoy eating it, as much as we have enjoyed sourcing and cooking it for you.

All our food is sourced locally where possible. Our Eggs are free range and all our food is completely GM free. Whilst every effort is made to ensure our food does not contain traces of nuts, unless stated otherwise, we cannot guarantee that all dishes are completely nut free. Please ask if you are concerned about a particular dish.