

# KINGS HEAD EVENING MENU

## STARTERS

### **King's Prawn Cocktail – 6.50**

Succulent King Prawns tossed in a marie rose sauce, served over mixed leaves with cherry tomatoes, cucumber and a lemon wedge, brown bread & butter

### **Chicken Goujons – 5.00**

Lightly beer battered Goujons, fried and served with a Thai sweet chilli dipping sauce

### **Whole Baked Camembert – 6.50**

Whole baked Camembert drizzled in honey and topped with thyme, served with toasted Ciabatta slices and a red onion chutney

### **Halloumi Goujons (v) – 5.00**

Lightly beer battered Goujons, fried and served with a Thai sweet chilli dipping sauce

### **Crab Claw Terrine – 5.00**

Served with a spicy seafood mayonnaise and toasted Ciabatta slices

## SALAD BOWLS

All Salad Bowls come with mixed leaves, cherry tomatoes, cucumber and chopped red onion with a light salad dressing.

Please choose your topping from the list below:

**Sweet Chilli Chicken – 9.50**

**Ham & Cheese - 8.50**

**King Prawn & Smoked Salmon – 9.50**

**Halloumi & Roasted Peppers – 8.50**

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## GOURMET BURGERS

### **King's Gourmet Burger – 11.50**

2 locally sourced Lean 4oz Beef Burgers topped with onion rings

### **Cajun Chicken Burger – 10.50**

Whole Chicken breast dusted in Cajun seasoning chargrilled to perfection

### **Thai Vegan Burger – 9.50**

Fresh lemongrass and lime leaf, mixed vegetables, coriander & chilli, coated in a black onion, sesame and cumin seed crumb.

### **Halloumi & Roasted Peppers (v) – 9.00**

Sliced Halloumi pieces pan fried with roasted peppers

#### **Burger Additions**

***ADD Mushroom & Blue cheese - 3.00 or Bacon & Mature Cheddar - 3.00***

*All burgers come served in a toasted Brioche bun with a salad garnish, skin-on chips, coleslaw and burger relish (most of our Burgers can be served Gluten Free by excluding the Brioche Bun & Coleslaw)*

## LOCALLY SOURCED PRIME STEAKS

Locally sourced steaks cooked to your preference. All Steaks are served with skin-on chips, onion rings, salad garnish and coleslaw.

### **8oz Ribeye – 17.50**

### **8oz Sirloin – 18.50**

### **Gammon Steak**

served with Fried Egg or Pineapple Slices - 10.50

*\*All of our food is locally sourced, where possible and cooked fresh to order. If you have any special dietary requirements or allergens please speak to a member of staff and they will liaise with the kitchen team to ensure we cater for your specific requirements.*

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## Platters & Meze Dishes

**If sharing dishes we suggest choosing a Platter from the list below and add 3 or 4 of the meze dishes for a feast for two.**

### **Meat Platter - 12.50**

Battered Chicken Goujons, Salami, Mortadella & Prosciutto served with a smoky barbeque sauce dip, salad garnish and toasted ciabatta slices

### **Seafood Platter- 12.50**

Thai Cod Fishcake, Smoked Salmon, Crab Claw Terrine & King prawns served with a marie rose dipping sauce, salad garnish and toasted ciabatta slices

### **Vegetarian Platter- 12.50**

Halloumi Goujons, Mixed Olives, semi-dried tomatoes, & roasted peppers served with a Thai sweet chilli dipping sauce, salad garnish & toasted ciabatta slices

## Tapas/Meze Dishes

**Served individually or as a perfect accompaniment to our platters please choose:**

**Chorizo in Red Wine - 4.50**

**Mixed Olives & Balsamic Dip - 3.00**

**Pimento Stuffed Olives - 2.50**

**Tomato & Basil Bruschetta - 4.00**

**Sardines in Tomato Sauce - 3.00**

**King Prawns in Garlic Butter - 5.00**

**Manchego & Prosciutto - 4.50**

**Rice Stuffed Vine Leaves - 3.00**

**Feta & Pimento Olives - 4.00**

**Spanish Beef Stew - 5.00**

**Patatas Bravas - 4.00**

**Falafel & Chilli Dip - 3.00**

**Semi-dried Tomatoes - 2.50**

**TzatTziki Dip - 2.00**

**Toasted Ciabatta Slices - 1.50**

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## PUB CLASSICS

### **Beef or Vegetable Lasagne – 10.00**

Beef or Veg Lasagne served with garlic bread and side salad

### **Scampi, Chips & Peas – 10.50**

Succulent whole-tail breaded Scampi served with peas, skin-on chips and tartar sauce

### **Cod & Chips – 11.50**

Fresh cod fillet in beer batter served with skin-on chips, peas, salad garnish & tartar sauce

### **Norfolk Ham, Egg & Chips – 10.00**

Locally sourced Ham topped with Fried Eggs served with skin-on chips & salad garnish

### **Homemade Steak & Ale Pie – 11.00**

Slow cooked Steak in an ale gravy served with your choice of mash or skin-on chips and seasonal vegetables

### **Norfolk Ploughmans – 10.00**

Sliced Ham, Mature Cheddar cheese, salad garnish, pickled onions, celery, Branston pickle & toasted ciabatta with butter portions

### **Kings Fish Pie – 14.50**

Salmon, Smoked Haddock, Prawns & Pollock in a creamy leek sauce, topped with cheesy mash potato and served with seasonal vegetables

### **Vege Fish & Chips (v) – 9.50**

Fried Halloumi slices served with skin-on chips, salad garnish, peas and tartar sauce

## SIDE DISHES

**Skin-on Chips - 3.00**

**Cheesy skin-on Chips - 3.50**

**Garlic Bread - 2.50**

**Cheesy Garlic Bread - 3.50**

**Onion Rings - 2.00**

**Coleslaw - 2.00**

**Side Salad - 3.50**

**Seasonal Veg - 3.50**