### TO START

Beef Carpaccio - 8 Wasabi Mayo, Fennel & Mooli Salad

**Confit Cod Cheeks – 8** Pickle Salad, Lemongrass Sauce

Black Truffle Tagliatelle – 12 Shaved Parmigiano

Jerusalem Artichokes & Langoustine Risotto – 12

#### **VEGAN**

Soup of the Day - 7 Artisan Bread

Grilled Asparagus - 9 Wild Garlic Hummus, Hazelnut Dressing

## **DESSERT**

Rhubarb Jelly - 8 Vanilla Custard, Shortbread Biscuit

Chocolate & Tofu Mousse (Ve) - 8 Candied Hazelnut

> Coffee Crème Brûlée - 8 Almond Biscotti

Chocolate & Cinnamon Fondant - 8 Vanilla Ice Cream

Selection of Sorbets (Ve) - 8

**Selection of Cheese & Accompaniments** from our Deli – 12



AT THE KINGS · HEAD



# FROM THE GRILL

Served with choice of Sauce or Butter, Chips & House Salad

12 oz Ribeye – 34

**10 oz Lamb Chop – 28** 

8 oz Bavette – 24

10 oz Pork Chop – 22 28 oz Single Muscle Rump – 60 (serves 2, allow 40 mins)

**10 oz Sirloin – 32** 

#### SAUCES & BUTTERS

Bearnaise **Peppercorn** 

Diane Chimichurri

Café De Paris **Garlic & Parsley** 



We source all of our beef from Aubrey Allen Butchers, the beef is bred in a clean, green and ethical way on clover rich pastures that can only be used for grazing. We select only from sustainably sourced suckler beef breeds such as Angus, Hereford and Devon Reds.

We purchase whole sides of beef, rump and loins, and ribs reducing waste and utilising all cuts. Only 4 in 100 cattle selected reach our standard. Our beef is then matured in a scientifically structured, dry ageing chambers for a minimum of 28 days to enhance the texture and develop flavour.





