



## **Appetisers**

Spicy Cauliflower Soup

Atlantic Prawn Cocktail with Brown Bread and Butter

Cajun Pork Ribs, Pulled Pork BBQ Bon Bon with Charred Corn

Chicken Croquette with King's Head Garden Heritage Tomato Salad

Tempura Vegetables with Roast Garlic Mayonnaise

## **Main Course**

Pan Fried Fillet of Cod with Crab and Clam Chowder

Roast Half of Chicken with Roast Potatoes and Sage and Onion Stuffing or with Greek Salad

Roast Striploin of Herefordshire Beef with Yorkshire Pudding and Roast Potatoes

Roast Loin of Pork with Whole Grain Mustard Mash and Creamed Leeks

Potato Gnocchi with King's Head Garden Courgettes, Peas, Mint and Feta

## **Desserts**

White Chocolate Bread and Butter Pudding with Custard

Honey Roast Figs with Greek Yoghurt Ice Cream and Granola

Lemon Posset with Passion Fruit and Raspberry

Selection of Cheeses with Biscuits, Pickled Onion and Chutney (supplement £3.00)

**3 Courses: £23.50 2 Courses £19.50**

**Our Vegetables, Herbs, Salads and Berries are grown, when in season, in the King's Head Kitchen Garden**

Our olive oil is cold pressed extra virgin from the hills close to the river Ebro Tarragona Ancient Trees up to 800 years old. To find out more visit [www.theextravirgin.co](http://www.theextravirgin.co) All of our food is prepared where nuts, gluten and other allergens are present. Our menu descriptions do not list all ingredients. If you have an allergy please let us know before ordering. Full list is available.