

THE
KINGS HEAD
WHITEPARISH



"Nicky & Patrick along with the whole team welcome you to the KH"

Light Bites

Marinated Mixed Olives (vg) 4.95

Homemade Selection of Bread Chicken fat, red onion & chilli, anchovy & lime butters (v) 8.95

Padron Peppers Aioli (vg/gfo) 7.95

Gambas Pil Pil Prawns in garlic & chilli 8.95

Tempura Vegetables Chimichurri sauce (vg/gfo) 6.95

Starters

Sharing Camembert for Two Red onion & chilli chutney, sourdough baguette (v) 16.95

Thai Crispy Chilli Beef Asian salad, sweet chilli 12.95

Pan-Fried Scallops Pickled chilli & ginger leeks, coconut & lemongrass broth, quinoa crisp 16.50

Heirloom Tomato Salad Pickled peach, burrata, basil & lovage, croutons, KH dressing (v) 12.95 / 19.95

Octopus Carpaccio Pistachio crumb, black garlic gel, toasted pistachios, orange, pea shoots, yuzu dressing
12.95

Smoked Peppered Mackerel Pate served en croute with a dill & pink grapefruit gel, horseradish cream &
11.95

Salads

Caesar Salad Cos lettuce, parmesan, anchovies, croutons, Caesar dressing 15.95

Add prawns +4.50 or chicken +3.50

KH Ploughman's Wiltshire ham, mature cheddar, Quail scotch egg, pork pie, red onion chutney, piccalilli,
grapes, celery & apple. Crusty sour dough baguette 19.95

Mains

Roasted Rack of Lamb Mint crust, ratatouille, olive gel, spring greens, new potatoes. Redcurrant & rosemary jus. 29.95

Poached Plaice Stuffed with Spiced Prawn Mousse Braised courgette in miso, fennel velouté, braised fennel, confit potatoes, shellfish sauce 26.95

Roasted Guinea Fowl Breast Chorizo mousse, served with a chickpea & chorizo cassoulet 29.95

Pan-Fried Fillet of Chalk Stream Trout Creamed spinach, braised celery heart, sautéed potatoes, romesco sauce 26.95

Risotto Beetroot, chickpea, spinach & pine nuts(vg) 19.95

Roast Solomillo Wrapped in serrano ham with sage, crushed mustard potatoes, cavolo nero & baby carrots with a cider jus. 29.95

8oz Ribeye Steak 31-day aged, roasted cherry tomatoes, portobello mushroom, onion rings & fries 32.95

8oz Fillet Steak 31-day aged, roasted cherry tomatoes, portobello mushroom, onion rings & fries 38.50

Steaks served with peppercorn, blue cheese, wild mushroom or bordelaise sauce

KH Skewers

Chargrilled Chicken Thigh, marinated with garlic lemon and herbs, skewered and grilled over a high heat for a smoky finish. 22.95

Jumbo Tiger Prawns & Atlantic Lobster brushed with chilli, lime and coriander, grilled over high heat and finished with a zesty drizzle and a touch of sea salt. 38.50

Served with Roasted Mediterranean vegetables, fries & chimichurri sauce

Favourites

Deep Fried Fish & Chips Hand-cut chips, crushed minted peas, homemade tartar sauce (gfo) 19.95

6oz Grilled Steak Burger Brioche bun, lettuce, tomato chutney, fried onion, gherkin, smoked streaky bacon, Monterey Jack cheese, onion rings, slaw & fries (gfo) 19.50

Chef's Choice Burger Ask server for details (gfo) 19.50

Spicy Falafel Burger Brioche bun, cucumber, gherkins, spring onion & mint yoghurt, slaw & fries (vgo/gfo) 18.50

Pasta

Spicy Tomato Linguine Spinach & parmesan (vgo/gfo) 16.95

Linguine Carbonara Spinach, parmesan, bacon, shallots, garlic, white wine 16.95

Add prawns +4.50 or chicken +3.50

Gambas Pil Pil Linguine Prawns in garlic & chilli butter 21.50

Sides

Skinny Fries (vg/gf) 5.00 **Hand-Cut Chips** (gf/v) 5.50 **Parmesan & Truffle Fries** (gf/v) 6.50 **Onion Rings** (vg/gfo) 5.00

Side Salad (vg/gf) 6.50 **Seasonal Veg** (vg/gf) 5.00 **Sourdough Baguette** (v) 2.95 **Garlic Bread** (v) 4.50 *add cheese +1.50*

Please let us know if you have any allergies or special dietary requirements, our dishes are made here and may contain trace ingredients.
There is a discretionary 10% service charge added to your bill. All above prices are inclusive of VAT

v-vegetarian | vg – vegan | vgo – vegan option | gf – gluten free | gfo – gluten free option