

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, wild garlic, anchovy & lime butters (v) 8.95

Padron Peppers Aioli (vg/gfo) 6.95

Gambas Pil Pil Prawns in garlic & chilli 7.95

Tempura Vegetables Chimichurri sauce (vg/gfo) 6.95

Starters

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

Salt & Pepper Crispy Beef Pickled cucumber, dill & lime yoghurt 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

Braised Pig Cheeks Vanilla apples, spiced date purée, pancetta crumb 11.95

Salads

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

KH Salad Tomato, mixed leaves, cucumber, pine nuts, red onion, lime & lemon zest, walnut oil dressing 15.95

Add prawns +4.50 or chicken +3.50

Mains

- Roasted Local Hogget Loin** Smoked hispi cabbage with walnut glaze, shallot purée, hogget shepherd's pie 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** Truffle & mushroom mousse, baby carrots, leeks, lentil 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
- Veal Schnitzel** Almond crumb, sauerkraut, cavolo nero, spiced polenta cake, nut-brown butter & caper sauce 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
- Plump Prawns** 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