

THE  
KINGS HEAD  
WHITEPARISH



SUNDAY LUNCH

Starters

**Marinated Mixed Olives** (vg) 4.95

**Homemade Selection of Bread** Chicken fat, wild garlic, anchovy & lime butters (v) 8.95

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

**Salt & Pepper Crispy Beef** Pickled cucumber, dill & lime yoghurt 12.95

**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

Roasts

**Roast Beef** 31-day aged sirloin of beef (gfo) 24.50

**Roast Loin of Pork** sausage meat & sage stuffing and crackling (gfo) 21.95

**Roast Leg of Lamb** studded with rosemary and garlic (gfo) 22.95

**Roast Chicken** off the crown with sausage meat & sage stuffing (gfo) 19.95

**Nut Roast** butternut squash & cashew nut roast (v/vgo/gfo) 18.95

All served with Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & rich gravy

Alternatives

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

**Roast Sunday Baguette** your choice of roast beef or pork, served with fries & coleslaw 15.95

**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

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

Sides

**Skinny Fries** (vg/gf) 5.00 **Hand-Cut Chips** (gf) 5.50 **Parmesan Truffle Fries** 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

# The Finale

## **Bakewell Tart**

Almond frangipane, glazed cherries & cherry coulis 9.95

## **Crème Catalan Gateaux**

Orange & lemon sponge, silky crème Catalan topped with dark & white chocolate, blood orange sauce 9.95

## **Lemon & Lime Tart**

Poppy seed pastry, served with clotted cream 9.95

## **Poached Pear**

White wine poached pear, lemon verbena foam & toasted almonds 9.95

## **Crumble of the Day**

Served with custard 9.95

## **The KH Chocolate Brownie**

Our signature brownie, intensely chocolatey, gloriously fudgy and unapologetically indulgent, served with salted caramel ice cream and caramel sauce 9.95

## **Affogato**

New Forest vanilla ice cream with espresso coffee (vgo/gf) 7.95 (add your favourite liqueur for 3.50)

## **The Colonel**

Lemon sorbet with a shot of vodka (vg) 6.95

## **Cheeseboard**

3 Cheese 9.95/ 5 Cheese 12.95

## **Ice Cream & Sorbets**

3 Scoops of New Forest ice cream, please ask server for our current flavours 7.50

## **Speciality Coffee**

Served with a shot of your favourite spirit and topped with floating cream 9.95

## **Dessert Wines**

Dulong Prestige Sauternes Bordeaux, France 5.50

Elysium Black Muscat California, USA 8.50

We have a great selection of liqueurs available, please ask your server for your favourite.

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