

Christmas at The Kings Head

Light Bites

Marinated Mixed Olives (vg) 4.95

Homemade Selection of Bread with caramelised shallot, olive tapenade & blue cheese butters (v) 8.95

Padron Peppers aioli (vg/gfo) 6.95

Albondigas Spanish style meatballs in a rich tomato sauce 6.95

Gambas Pil Pil prawns in garlic and chilli 7.95

Whole Baked Camembert for Two fig chutney, sourdough baguette (v) 16.95

Starters

Roast Parsnip & Chesnut Soup 8.95

Scallops black pudding puree, vanilla apple, pancetta crumb 14.95

Warm Pigeon Salad lentils, carrots & salsify 13.95

Twice Baked Mature Cheddar Souffle spinach Velouté & toasted pine nuts 13.95

The Kings Head Cocktail Tiger Prawns homemade Marie Rose sauce, bed of leaves 14.95

Favourites

Deep Fried Fish and Chips served with homemade tartar sauce, crushed minted peas, in a light beer batter (gfo) 18.95

6oz Grilled Steak Burger toasted brioche bun, cos lettuce, tomato chutney, fried onion, gherkin, smoked streaky bacon, Monterey Jack cheese, onion rings, slaw and fries (gfo) 18.95

Spicy Mixed Bean Burger brioche bun, lettuce, tomato, gherkin, fried onion ring, fig chutney, fries coleslaw (vg/gfo) 17.95

Mains

Traditional Roast Turkey all the trimmings 23.95

Filet of Brill marinated in Red Wine shallot puree, sauteed wild mushrooms & parmentier potatoes 28.95

Cod Loin braised leek & fennel, confit potato, sorrel veloute 26.95

Slowly Braised Belly Pork smoked beetroots, black pudding pomme puree, cavolo nero, calvados jus 28.95

Roast Venison Loin braised red cabbage, dauphonoise potatoes, parsnips, bitter chocolate sauce 32.95

Cauliflower Steak braised shallots, Shallot puree, confit potatoes, spinach & toasted walnuts (vg) 19.95

8oz Rib Eye Steak 31 day aged, roasted cherry tomatoes on the vine, portobello mushroom, onion rings and fries (gfo) 32.95

8oz Fillet Steak 31 day aged, roasted cherry tomatoes on the vine, portobello mushroom, onion rings and fries (gfo) 38.50

steaks served with your choice of sauce; peppercorn, blue cheese, wild mushroom or bordelaise

Pasta

Basil & Pesto Linguine croutons, pine nuts & parmesan (v/gfo) 16.95 *(add prawns or chicken +£3.5)*

Crab Chilli Lime Linguine (gfo) 21.95

Sides

Skinny Fries (vg/gf) 5 **Hand Cut Chips** (gf) 5.50 **Onion Rings** (vg/gfo) 5 **Side Salad** (vg/gf) 6.50

Buttered Green Beans (v/gf) 4.50 **Seasonal Veg** (vg/gf) 4.50 **Baguette** (v) 2.50 **Garlic Bread** (v) 4.50 *add cheese £1.50*

Please let us know if you have any allergies or 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



Christmas Desserts

Ask about our daily specials!

Christmas Pudding

brandy sauce 9.95

Burnt Lemon Mille-Feuille

blackberry & ginger coulis 9.95

Mulled winter Fruit Crème Brulee

cinnamon shortbread 9.95

Warm Chocolate Amaretto Mousse

New forest vanilla ice cream 9.50

Pecan Pie

served with New Forest clotted cream ice cream 9.95

Crumble of the Day (Ask your server)

with custard 8.95

Affogato

New Forest vanilla ice cream with espresso coffee (vgo/gf) 6.95 (*add a liqueur £3.5*)

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 your server for flavours (vgo/gfo) 7.5

Speciality Coffee

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

Dessert Wines

Dulong Prestige Sauternes *Bordeaux* 5.5 (70ml)

Elysium Black Muscat *California* 8.5 (70ml)

We have a great selection of liquers available.

Please ask your server for you favourite.

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