

Our Main Courses

Battered Cornish Haddock *Mint Crushed Peas, Tartar Sauce, Lemon and Hand Cut Chips*

11.50

Home-made Pie of the Day *Sauté Greens, Hand Cut Chips*

11.50

Wild Mushroom, Parmesan and Thyme Fricassee

Toasted Brioche, Buttered Greens, Crispy Poached egg

12.50

Pan seared, line caught Bream

Masala potatoes, samphire, tomato, shellfish bisque

15.50

Slow roasted local Belly Pork

Fondant potato, broccoli, black pudding, chorizo cassoulet

15.50

Seared local Lamb Rump

Lyonnais mash, ratatouille, black olive tapenade, basil oil

16.50

Madgett's Farm Duck Breast

Pomme Anna, carrot puree, roast beetroot and jus gras

17.50

Bar and Grill

Cajun Chicken Salad *Smoked Bacon, Parmesan, Walnut, Blushed Tomato*

13.50

The King's Head local lamb and mint burger

Homemade bun, Hereford Hop, gherkin, prune relish, hand cut chips, celeriac slaw

13.50

10oz Rump of local Beef

Served With Plum Tomato, Mushroom, Onion Rings and Hand Cut Chips

16.50

Hereford Long Horn 10oz Sirloin Steak

Served With Plum Tomato, Mushroom, Onion Rings and Hand Cut Chips

19.50

Steak Sauces: *Peppercorn, Shropshire Blue, 1.50 supplement*

Side Dishes 2.95 each:

Hand cut chips, new potatoes,

House greens, roasted vegetables, mixed salad leaves