

KINGS HEAD



BAWBURGH

EST 1983

2 COURSE £27 3 COURSE £33

STARTERS

SMOKED TOMATO & CHILLI SOUP (CE,D)

freshly made bread (available gluten free)

GOATS CHEESE & HERITAGE TOMATO BRUSCHETTA (D,G,SD)

toast, balsamic glaze

CHICKEN, PORK & PISTACHIO TERRINE (G,SD)

sourdough toast, piccalilli, dressed leaves

SAUTEED GARLIC PRAWNS (CR,D) £2 supplement

brandy cream, garlic

ROASTS

SIRLOIN OF BEEF

NORFOLK CHICKEN & STUFFING

SUFFOLK PORK LOIN

(D,E,G,SD)

ROASTED MEDITERRANEAN VEGETABLE STRUDEL

(CE,G)

all served with: sautéed broccoli , cauliflower cheese, braised red cabbage, roasted carrot, yorkshire pudding, roast potatoes & gravy

ADD EXTRA SIDES

cauli cheese £4 - veg £4 - piece of stuffing £1

MAIN COURSES

BEER BATTERED FISH & CHIPS (E,F,G)

tartare sauce, minted mushy peas (available gluten free)

KINGS HEAD BURGER (D,E,G,SD)

bacon jam, monterey jack cheddar cheese, BBQ pulled pork, onion chutney, kings mayo, baby gem, hand cut fries (+£3 for two patties) (available gluten free)

COURGETTE & BASIL RISOTTO (V,SD)

chargrilled baby courgettes, parmesan tuille, herb oil

SEAFOOD LINGUINE (F,D,SD,CR,MO,E,G)

mussels, cockles,crayfish,crayfish,smoked crevette,chilli & parsley dressing

DESSERT

STRAWBERRY BAKED ALASKA (G,D,E,)

strawberry salsa

PASSIONFRUIT ETON MESS (E,D)

CHERRY BAKEWELL (E,D,SD,N,V)

clotted cream, mascerated cherries,

DARK CHOCOLATE BROWNIE (E,G,N)

chocolate sauce, honeycomb, vanilla ice cream

LEMON TRIFLE (D,E,G,SD)

raspberry cookie

ALLERGENS:

Celeriac & Celery (CE), Crustaceans (CR), Dairy (D), Egg (E), Fish (F), Gluten (G), Molluscs (MO), Mustard (MU), Nuts (N), Soy (S), Sulphites (SD), Sesame (SE), Vegetarian (V), Vegan (VG). Please note due to a widespread use of nuts in our kitchen, we are unable to guarantee any dish as nut free.

