

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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