



DINNER MENU

Small Plates / Starters

Mixed olives and sun blushed tomatoes (VG,GF)	5	Smoked mackerell pate, beetroot gel, horseradish crème, crispy cappers and crostini	10	Rockefeller King Scallop, (seared king scallop, parsley butter, crispy breadcrumb.	11
Bread basket (rustic granary and white bread, nduja butter, marmite butter, garlic and parsley butter)	8	Artichoke and wild mushrooms on sourdough toast, served with a tarragon and white wine velouté (VG,*GF)	9.5	Soup of the day, served with homemade bread (V,*GF,*VG)	9

Mains

Roasted squash pearl barley risotto, smoked paprika oil, roasted pumpkin seeds and vegan parmesan (VG)	22
Pork roulade, rolled with marjoram, apple & fennel stuffing, braised hispi cabbage, dauphinoise potatoes, burnt apple puree and a vermouth jus.	24
Roasted Cauliflower steak, romesco sauce, caviar lentils and tempura battered cauliflower leaves. (VG, *GF)	18
Pan seared breast of pheasant, pheasant croquette, roasted squash, pickled girolle mushroom, dauphinoise potatoes with a port and pheasant jus. (*GF)	26
Jacobs ladder braised in red wine, roasted medley of turnips, carrots, celery, chestnut mushrooms and pomme puree. Served with red wine reduction. (GF)	21.50
Baked whole seabass, stuffed with herbs and lemon. Served with a capper & samphire butter and crushed new potatoes. (GF)	23

Grill Menu

Signature beef burger (*GF, *DF)	19
Buttermilk crispy chicken burger (*GF) 19	
Wild mushroom & artichoke vegan burger (VG)	19
40 day aged 7oz Fillet (*GF,*DF)	38
40 day aged 8oz Sirloin (*GF,*DF)	28
All steaks served with Kings Head truffle frites, charred marrow roscoff onion, portobello mushroom, confit tomato.	
Served with a sauce of your choice,	
Red Wine Jus (DF,GF), Signature Peppercorn(GF), Café de Paris (GF)	

Kings Head Classics

Beer battered Haddock, triple cooked chunky chips, crushed peas, house tartar sauce (DF)	18
Chefs pie of the day, pomme puree, seasonal vegetables, our stock pot gravy	18
Gourmet seafood pie, luxury mix of seafood cocktail, garden peas, in a velvety lobster veloute, with torched mash (GF)	20
Slow cooked honey & mustard glazed ham, golden yoke eggs, bubble and squeak (GF)	18
Pan fried calves' liver, pomme puree, spinach, smoked bacon and crispy sage. (GF,*DF)	19.50
Butchers choice sausage and mash with a our stock pot onion gravy (*DF)	17.50

Sides

Tripple cooked chunky chips, sea salt (VG,GF)	5
French fries, sea salt (VG,GF)	5
Braised & charred king cabbage, served with a herbed crumb (VG,*GF)	5
Seasonal Veg (V,GF *DF)	5

Please speak to a member of staff if you have any allergies.

VG=Vegan. V=Vegetarian. GF=Gluten Free.

DF=Dairy Free. *VG=Vegan Option. *V=Vegetarian Option.

*GF=Gluten Free Option. *DF=Dairy Free Option.

We get our produce delivered from our garden. Fish is bought directly from the boat in Brighton and our meat comes from the South East of England.