

LUNCH MENU



9

Small Plates, Nibbles, Appetizers

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|---|-----|--|---|---|------|
| Spiced lemon chicken skewers, creamy feta sauce | 9 | Tempura cauliflower bites, bang bang sauce (DF,V) | 8 | Roscoff onion croquette, crispy filo straw, lovage emulsion (V) | 9.5 |
| Lamb koftas, house tzatziki, pitta, side salad | 10 | Chef's soup of the day, homemade bread (V, *GF, *VG) | 9 | Mushroom fries, wild garlic aioli (DF,V) | 10.5 |
| Crispy halloumi fries, harissa sauce | 8.5 | Crispy Korean BBQ Pork Belly (DF) | 8 | Devilled crispy white bait, harissa sauce (DF) | 8.5 |

Our Artisan Baguettes

All £12.50

South Coast haddock with house tartar sauce (DF)

Chicken & bacon club with avocado aioli (DF)

Coronation King prawns, mango chutney, crisp lettuce

Hummus, med veg, spinach, mature cheddar (V,*VG)

Sirloin, caramelised onions, peppercorn aioli

Rocket Pesto, mozzarella, tomato, fresh basil & balsamic glaze

Add fries or chunky chips
£2.50

Burgers

All £19

Chef's signature beef burger, caramelised onions, smoked streaky bacon, mature cheddar, salad and pickles in a brioche bun with french fries (*GF,*DF)

Buttermilk crispy chicken burger, streaky bacon, mature cheddar, bang bang sauce, salad and pickles in a brioche bun with french fries (*GF)

Moving mountain vegan burger, vegan cheese, salad and pickles in a vegan brioche bun with french fries (VG)

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.*

Salads

All £17

Caesar wedge salad, anchovies, bacon bits, parmesan cheese with a crispy egg

Confit duck Lyonnaise salad, Morteau sausage, Jersey royals, anchovies, green beans, cherry tomatoes, soft boiled egg with an olive tapenade (DF)

Waldorf salad, blue cheese, pickled celery, grapes, crisp apple with a Dijon vinaigrette (GF,V, *VG)

Add Chicken £2.50

Our Classics

All £18

Salmon fishcake, buttered spinach, soft-boiled egg & wild garlic chervil cream sauce

Pan fried calves' liver, pomme purée, spinach with smoked bacon and crispy sage (GF, *DF)

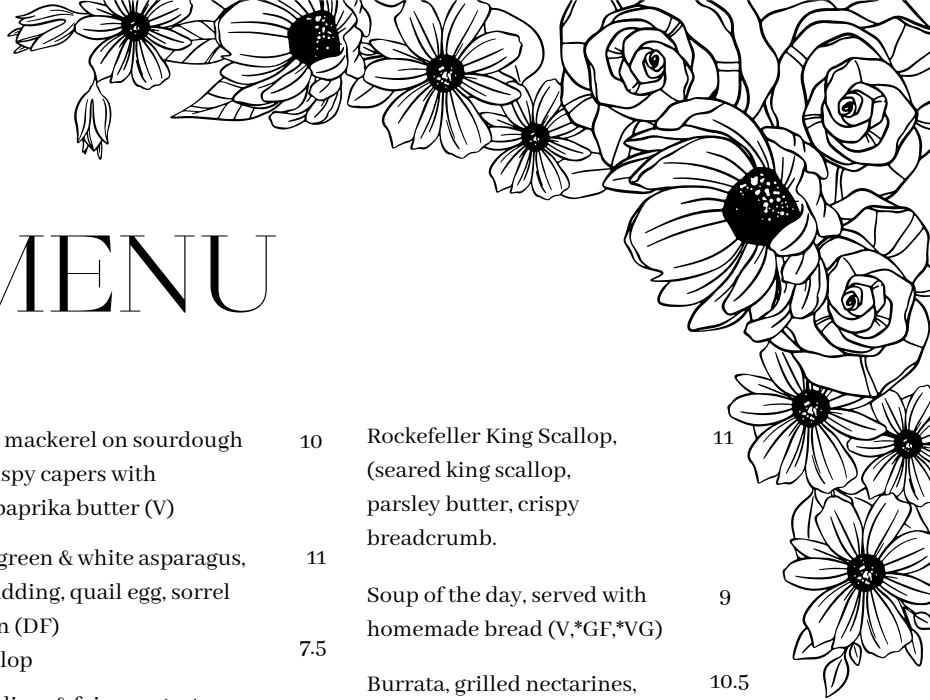
Handmade pie of the day, pomme purée, seasonal veg and our stock pot gravy

Beer battered south coast haddock, triple cooked chunky chips, house tartar sauce, crushed garden peas (DF)

Pork schnitzel, crispy rösti, lemon butter tenderstem with a wild garlic chervil cream sauce

Butcher's choice sausage & mash with our stock pot onion gravy (*DF)

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.



DINNER MENU

Small Plates / Starters

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|--|------|--|-----|--|------|
| Homemade Focaccia, Olives, balsamic and Olive oil, housemade Hummus (DF, VG *GF) | 9 | Deville mackerel on sourdough toast, crispy capers with chive & paprika butter (V) | 10 | Rockefeller King Scallop, (seared king scallop, parsley butter, crispy breadcrumb. | 11 |
| Ham hock & pistachio terrine with tangy piccalilli & pickled vegetables. | 10.5 | English green & white asparagus, black pudding, quail egg, sorrel emulsion (DF) | 11 | Soup of the day, served with homemade bread (V,*GF,*VG) | 9 |
| Deville crispy white bait, harissa sauce (DF) | 9.5 | Add scallop | 7.5 | Burrata, grilled nectarines, croutons, mint & chilli dressing | 10.5 |
| | | Chicken liver & foie gras tart, pickled shallots | 13 | | |

Mains

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| Heritage carrot tarte tatin, crumbled Graceburn cheese, creme fraiche & toasted walnuts (V) | 23.5 |
| BBQ glazed pork belly, olive tapenade, tenderstem broccoli, with a chimichurri dressing (DF) | 24 |
| Roasted cauliflower steak, with rocket pesto, tri-colour quinoa with a nutty topping (VG, *GF) | 22 |
| Trio of crab ravioli & samphire in a seafood bisque | 23.5 |
| Gilt-head bream, saffron potato cake, green beans, cherry tomatoes & sauce vierge | 23 |

Grill Menu

- Signature beef burger (*GF, *DF) 19
- Buttermilk crispy chicken burger (*GF) 19
- Moving mountain 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),
Chive & Paprika butter

Kings Head Classics

| | |
|---|-------|
| Beer battered haddock, triple cooked chunky chips, crushed peas, house tartar sauce (DF) | 18.50 |
| Chef's pie of the day, pomme purée, seasonal vegetables, our stock pot gravy | 18 |
| Salmon fishcake, buttered spinach, soft boiled egg & wild garlic chervil cream sauce | 19 |
| Pork schnitzel, crispy rösti, poached egg, lemon butter tenderstem with a wild garlic chervil cream sauce | 20 |
| Pan fried calves' liver, pomme purée, spinach, smoked bacon and crispy sage. (GF, *DF) | 19.50 |
| Butcher's choice sausage and mash with our stock pot onion gravy (*DF) | 17.50 |

Sides

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|--|-----|
| Triple cooked chunky chips, sea salt (VG,GF) | 5 |
| French fries, sea salt (VG,GF) | 5 |
| Tenderstem broccoli with lemon butter (V) | 6 |
| Buttered green beans (V) | 5.5 |
| Seasonal Veg (V,GF *DF) | 5 |
| Jersey royals, chive & paprika butter (V) | 7 |

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DESSERT MENU

Rhubarb and custard panna cotta
£9.00

Apple Tarte Tatin, vanilla bean ice cream £9.50

Sticky toffee pudding, salted caramel sauce, caramalised
banana and vanilla bean ice cream £8.50 (GF)

Earl Grey Tea tiramisu £10

Chef's cheese selection, chutney, grapes, quince
& crackers £12.50/£21

Affogato; coffee, vanilla bean ice cream, espresso &
dark chocolate biscotti £6.50

Salted caramel & chocolate tart, hazelnut praline and espresso
ice cream £11

Poached pears, macadamia caramel crisp and vanilla
bean ice cream £9,
(VG,GF)

Espresso martini £10.50

Surrey Hills Coffee and a selections of teas available

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Service is not included and is at your discretion

SUNDAY MENU

Small Plates, Nibbles, Appetizers

| | | | | | |
|--|-----|--|---|---|-----|
| Lamb koftas, house tzatziki, pitta, side salad | 10 | Crispy Patatas bravas. wild garlic aioli (DF,GF) | 7 | Chef's soup of the day, homemade bread (V, *GF,*VG) | 9 |
| Homemade focaccia, olives, balsamic and olive oil, housemade hummus (DF, VG *GF) | 9 | Tempura cauliflower bites, bang bang sauce (DF, V) | 9 | Deville'd crispy white bait, harissa mayo | 8.5 |
| Crispy halloumi fries, harissa sauce | 8.5 | Crispy Korean BBQ pork belly (DF) | 8 | Spiced lemon chicken skewers, creamy feta sauce | 9 |

Our Classics

| | |
|--|---|
| Beer battered south coast haddock, triple cooked chunky chips, house tartar sauce, crushed garden peas (DF) 18.5 | Butcher's choice sausage and mash with our stock pot onion gravy (*DF) 18 |
| Handmade pie of the day, seasonal veg and pomme puree, our stock pot gravy 18 | Salmon fishcake, buttered spinach, soft boiled egg & wild garlic chervil cream sauce 19 |

Sunday Roast

Served with crispy roast potatoes, honey roasted parsnip, roasted carrot, braised red cabbage, swede & carrot mash, seasonal greens, Yorkshire pudding & our stock pot gravy.

Surrey Hills Sirloin of Beef

(*GF,*DF) 24

Rolled Leg of English Lamb

(*GF,*DF) 24

Chicken Supreme & Stuffing

(*GF,*DF) 23.50

Trio of Meat Roasting Board for Two

(Beef, Chicken, Lamb) 45

(*GF,*DF)

Vegan Carrot & Marmite Nut Roast, Vegan Demi-Glaze

(VG) 20

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Waldorf salad, blue cheese, pickled celery, grapes, crisp apple with a Dijon vinaigrette (GF,V, *VG)

Add Chicken £2.50

Sides

| | |
|--|---|
| Garlic, rosemary & duck fat roast potatoes | 6 |
| Triple cooked chunky chips | 5 |
| Seasonal greens (V,GF,*DF) | 5 |

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