



Starters

<b>Homemade Soup, Artisan Bread</b>	5.75	<b>Twice Baked Goats Cheese Soufflé</b>	6.95
<i>Artisan Rolls</i>		<i>Rhubarb Puree, Pickled Candied Beetroot, Dressed Leaves</i>	
<b>Fresh Mussels, White Wine, Lemon and Oil Cream Sauce.</b>			
<i>Artisan Rolls</i>	Ample 6.95	<i>Generous 9.95</i>	
<b>Confit Salmon, Pea Puree, Wasabi Poas,</b>	7.25	<b>Devilled Crab on Sour-Dough Toast</b>	7.25
<i>Smoked Mayonnaise</i>		<i>Parmesan Cheese, Pea Shoots</i>	
<b>Olives, Balsamic,</b>	5.95	<b>Ham Hock and Hens Egg Terrine</b>	6.95
<i>Artisan Bread, Sun Blushed Tomato</i>		<i>Apple Puree, Celeriac, Capers, Toasted Brioche</i>	

Sharing Boards

<b>ANTI PASTI BOARD</b>	12.95
<i>Artichokes, Sun Blushed Tomato, Olives, Parma Ham, Pastrami, Salami, Stuffed Peppers, Fried Halloumi, Artisan Bread</i>	
<b>BAKED CAMEMBERT</b>	11.95
<i>Wye Valley Honey, Homemade Pickles, Red Onion Marmalade, Rosemary, Thyme, Dressed Leaves, Toasted Ciabatta</i>	
<b>FISH PLATTER</b>	14.95
<i>Smoked Mackerel Pate, Devilled Crab, Breaded Whitebait, Mussels, Smoked Salmon, Lime Aioli, Artisan Breads</i>	

Mains

<b>Beer Battered Fish</b>	12.45	<b>Braised Shin of Beef</b>	15.95
<i>Mint Crushed Peas, Tartare Sauce, Triple Cooked Chips</i>		<i>Horseradish Mashed Potato, Tenderstem Broccoli, Chantenay Carrots, Red Wine and Rosemary Jus</i>	
<b>Homemade Pie</b>	12.45	<b>Trecorras Farm Goat Tagine</b>	15.95
<i>Puff Pastry Top, Seasonal Veg, Triple Cooked Chips</i>		<i>Sultanas, Apricots, Almond and Lemon Flaked Cous-Cous, Dressed Leaf Salad</i>	
<b>Broad Bean and Pea Risotto</b>	11.95	<b>King's Head Lamb Burger</b>	13.55
<i>Parmesan Shavings, Truffle Dressed Pea Shoots</i>		<i>Red Onion and Mint, Brioche Bun, Salad, Tzatziki, Feta Cheese, Beer Battered Onion Rings, Red Onion Marmalade, Triple Cooked Chips</i>	
<b>Leek, Blue Cheese and Wholegrain Mustard Puff Pastry Parcel</b>	12.45		
<i>Rocket, Sun Dried Tomato and Pine Nut Salad</i>		<b>Boz Pengethley Sirlon Steak</b>	17.95
<b>Seared Cajun Spiced Tuna Steak</b>	15.25	<i>Plum Tomato, Flat Mushroom, Beer Battered Onion Rings, Triple Cooked Chips and Dressed Lamb's Lettuce</i>	
<i>Pesto and Mediterranean Vegetable Tagliatelle, Amaranth and Endive Salad</i>			
<b>Char Siu Marinated Pork Tenderloin</b>	14.95	<b>Steak Sauces: Peppercorn, Port and Port Las Blue Cheese, Garlic and Parsley Butter</b>	1.50 each
<i>Vermicelli Noodles, Beansprouts, Baby Corn, Charred Pak Choi, Hoisin and Sesame Dressing</i>		<b>Side Dishes:</b>	
<b>Honey Glazed Duck Breast</b>	15.95	<i>Hand Cut Triple Cooked Chips,</i>	
<i>Duck Egg Croquette, Dauphinoise Potatoes, Celeriac Puree, Sautéed Wild Mushrooms, Green Beans, Blackberry Jus</i>		<i>Side Salad, Seasonal Vegetables, Onion Rings</i>	2.95 each

Please ask your server for allergy information

CHECK FOR TODAY'S SPECIALS