

## SUNDAY MENU

All Sunday Roasts include Beef Dripping Roast Potatoes, Truffled Hispi Cabbage, Lincolnshire Sausage Stuffing, Homemade Yorkshire Pudding & Bone Marrow Gravy (gf\*)

Accompanied by Seasonal Buttered Vegetables for the table

### Kings Head Feasting Board £68

(serving suggestion for two people)

Sirloin of Beef, Gelston Lamb, Gammon & Half Chicken

Served with all Sunday roast veg & sides, including cauli cheese, red cabbage, carrots & parsnips

#### Beef Wellington £30

Fillet of beef tenderloin topped with rich wild mushroom duxelles, wrapped in pancetta & puff pastry

#### Nukta Roast £18

Plant based mushroom & nut with South African spices; with vegetarian or vegan alternatives (ve)

#### Kings Head Duo Roast £25

Beef & Gammon mixed roast

#### Charcoal Roasted Sirloin of Beef £22

Beef served rare

#### Gelston Lamb £24

Rolled Slow Cooked Shoulder of Lamb

#### Honey Roasted Gammon £16

#### Half Roast Chicken £18

### Chef's Sunday Cut of Choice

Ask for which steaks our Chef's recommends this Sunday, Steaks are priced individually

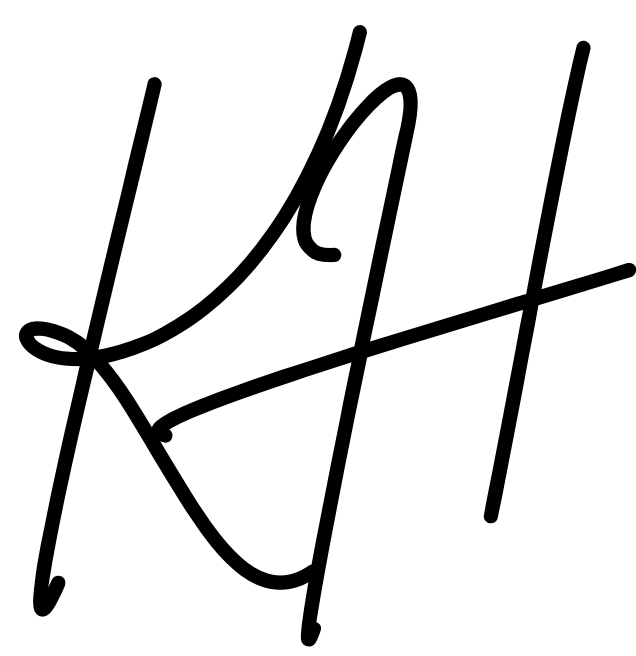
#### Roasted Vegetable Potjie £18

Roasted Vegetable Potjie Curry sauce tomatoes & potatoes, served in a potjie pot (ve)

#### Monkfish Pie £22

Creamy fish pie with pieces of monkfish, salmon, cod & smoked haddock with smoked chive mash





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### STARTERS

Garlic Mushrooms £6

Roasted garlic mushrooms on toasted foccacia (ve)

French Onion Soup £6

Gruyère croutons (gf\*/ve\*)

Baked Camembert £8

Charred bread & red onion chutney (gf\*/v)

Kings Head Bread Board £6

Chef's homemade bread & flavoured butters

Scallop Thermidor £10

Parsley & parmesan crust

Twice Baked Lincolnshire Soufflé £9

Applewood & Lincolnshire Chine (gf/v\*)

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### SIDES

Lincolnshire Poacher Cauli Cheese £4

Roast Carrots & Parsnips £3

Braised Red Cabbage £3

Roast Potatoes £3

Creamy Mash Potato £3

Yorkshire Pudding £1

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### DESSERTS

Melktert £8

(Milk tart - South African creme brulee) served with  
Amarula ice cream (South African spiced cream liqueur)

Winter Berry Eton Mess £7

Blackberry sorbet & winter berries

Kings Head Cheeseboard £10

Red onion chutney, candied walnuts &  
artisan biscuits (v) + Graham's 10 year tawny port £6

Sticky Toffee Pudding £8

Toffee sauce & vanilla ice cream  
(add a South African Amarula bomb £2.50)

Triple Chocolate Brownie £7

Caramel sauce & white chocolate ice cream

Ice Cream & Waffle Cone £5

White Chocolate, vanilla, mint choc chip  
or Honeycomb with toffee sauce