

# SUNDAY MENU



OUR MENU'S ARE SUBJECT TO CHANGE AND THERE MAY BE TIMES WHEN DISHES ARE NOT AVAILABLE

(V) - Vegetarian | (VG) - Vegan

## STARTERS

**Marinated Olives (V)** | £4 | A selection of black and green olives with lemon, garlic, rosemary, and a hint of chilli.

**Soup of the Day (VG)** | £7 | Freshly prepared daily, served with rustic sourdough.

**Heritage Tomato and Basil Bruschetta (VG)** | £8.50 | Toasted ciabatta with heritage tomatoes, fresh basil, and a balsamic reduction.

**Smoked Haddock Remoulade** | £9 | Flaky smoked haddock in a classic remoulade with horseradish, served with rye bread.

**Prawn and Chorizo** | £8.50 | Pan-fried king prawns and smoky chorizo in a garlic cream sauce, with spring onion, coriander, and toasted ciabatta.

*We Recommend: White - Picpoul De Pinet (Zesty, to cut the creamy sauce & brighten prawns) - Bottle £32*

**Sweet Chilli Squid Bites** | £9.50 | Crispy fried squid with a sweet chilli glaze, fresh red chillies, and spring onions.

**Pork Rillettes** | £9 | Slow-cooked pork rillettes, served with toasted ciabatta and pickled cucumber.

*We recommend: Red - Smiling Donkey Douro (Ripe fruit to complement the rich, savoury pork) - Bottle £31*

**Southern Chicken Wings** | £8.50 | Butcher's wings in our signature cajun batter, with Frank's hot sauce and blue cheese mayo.

**Duo of Dips (V)** | £7 | Warm pitta bread with house-made hummus and a refreshing mint sauce.

## SPRITZ TIME

Enjoy 2 Spritzes for £16. Monday - Friday, 4 PM - 7 PM.

Choose from: *Aperol Spritz* | *Kir Royale* | *Hugo* | *Bellini* | *Pimms* | *Limoncello Spritz*

## SHARERS

**Baked Camembert** | £13 | Whole baked camembert with garlic and rosemary, served with caramelised onion jam, cornichons, and toasted ciabatta.

## BARTENDER RECOMMENDS £9.50

**Spicy Honey Margarita** (By Rhys) Cazcabel Honey tequila, triple sec, lime, fresh chilli & Tabasco.

**Mai Tai** (By Sarah) Bacardi & Kraken rums, triple sec, pineapple & lime.

**Lychee-Pear Martini** (By Lillie) Vodka, lychee juice, pear syrup & lemon.

**Rocket Lolly (Frozen)** (By Rhys) Tropical rums, pineapple, orange & grenadine.

## MAINS

**Classic Caesar Salad** | £11 | Baby gem lettuce, sourdough croutes, parmesan, and traditional Caesar dressing.

Add: Halloumi £3.50 | Chicken £4.00

*We Recommend: White - Waipara Sauvignon Blanc (Cool and crisp to cut the creamy dressing) - Bottle £34*

**Chilli Chicken Salad** | £13.50 | Grilled chilli chicken breast, mixed leaves, cherry tomatoes, cucumber, peppadews, cashew nuts, and a chilli ginger dressing.

**Fish and Chips** | £16 | Beer-battered cod fillet with seasoned chunky chips, garden peas, and house-made tartare sauce.

**Classic Cheese and Bacon Burger** | £15.50 | Handmade rib-eye patty, melted cheese, streaky bacon, red onion, tomato, lettuce, and King's burger sauce in a pretzel bun, with house slaw and seasoned chunky chips.

**The Simply Vegan Burger (VG)** £14.50 | Moving Mountains patty, dairy-free cheese, mustard, ketchup, red onion, tomato, and lettuce in a pretzel bun, with seasoned chunky chips.

## GIN OF THE WEEK 50ml £10.60

Discover **Whitley Neill Blood Orange** Gin, perfectly paired with Fever Tree Pink Grapefruit Soda, served over ice with a slice of fresh orange for a vibrant citrus experience.

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## SUNDAY ROASTS

All of our Sunday roast dinners are cooked with fresh locally sourced meats, seasonal vegetables, a homemade yorkshire pudding and homemade gravy.

**Roast Shoulder Of Pork** | £16 | Tender roasted shoulder of pork accompanied by crisp roast potatoes, seasonal vegetables, savoury pork crackling, a giant homemade Yorkshire pudding, and rich homemade gravy.

**Roast Chicken** | £16.50 | Succulent, freshly cooked roast chicken served with crisp roast potatoes, seasonal vegetables, a giant homemade Yorkshire pudding, and rich homemade gravy.

**Roast Beef** | £17 | Slow-cooked roasted beef rump, served as generous cuts with crisp roast potatoes, seasonal vegetables, a giant homemade Yorkshire pudding, and rich homemade gravy.

**Mixed Meats** | £21 | A feast of roasted chicken, slow-cooked roasted beef rump, and tender roast shoulder of pork, complete with crackling, seasonal vegetables, crisp roast potatoes, a giant homemade Yorkshire pudding, and rich homemade gravy.

**Vegan Pie (VG)** | £14.00 | Our seasonal vegan pie served with roast vegetables, crisp roast potatoes, and a flavourful vegetable gravy. *Feel free to add one of our giant vegetarian Yorkshire puddings at no extra charge!*

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## SIDES

**Cauliflower Cheese (V)** | £5 | Tender cauliflower florets baked in a rich, cheese sauce.

**Chunky Chips** | **Skinny Fries (VG)** | £4 | Perfectly cooked and crisp.

**Add your choice of seasoning for £0.50 extra:**

Rosemary Salt (VG) | Cajun Spice 🌶️ (VG) | Uncle Beef's Bacon & Garlic

**Crispy Onion Rings (VG)** | £4 | Beer-battered and golden fried.

**Crispy Halloumi Fries (V)** | £7.50 | Golden fresh cut halloumi fries.

**Mixed Leaf Salad (VG)** | £4.50 | Fresh mixed leaves with our house vinaigrette.

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## DESSERTS

**Rhubarb and White Chocolate Mousse** | £7.50 | A light mousse with tart rhubarb and sweet white chocolate.

**Cherry Crumble (V)** | £7.50 | Warm cherry crumble with a classic topping. Served with your choice of ice cream or custard.

**Vanilla Baked Cheesecake (V)** | £7.50 | Creamy baked vanilla cheesecake with a vibrant mango and passion fruit compote.

**Homemade Chocolate Brownie (V)** | £7.50 | Rich chocolate brownie with chocolate sauce and vanilla ice cream.

**Mini Doughnuts (V)** | £7.50 | Warm mini doughnuts with a chocolate hazelnut filling, served with vanilla ice cream.

**King's Cheeseboard (V)** | £10 | Mature cheddar, blue cheese, and Brie with grapes, truffle honey, onion jam, and crackers. Why not add a glass of port for £4?

**Ice Cream and Sorbet (V/VG)** | £2 per scoop | Choose from vanilla, strawberry, chocolate, vegan vanilla, pistachio ice cream, or lemon sorbet.

*An optional 10% service charge will be added to your bill. 100% of this goes directly to the staff.*

If you have a food allergy, intolerance or sensitivity, please let us know before you order so we can advise with a menu choice. We cannot guarantee our dishes are 100% free of allergen ingredients and there are occasions when our menus change.