



# THE KINGS HEAD

— Letheringsett —

Aperitif: Norfolk Negroni 11      French Martini 11.5      125ml Nyetimber Classic 14.5

Mixed Marinated Olives, Herbs De Provance 4

‘Krusty Loaf’ Sourdough & Salted Butter 4

Brancaster Oysters, Chardonnay Vinegar & Shallot or Seaweed Hot Sauce 4ea

Aged Cheddar Cheese Donuts, Chive Aioli 7

Heritage Beetroot, Pistachio Granola, Goats Curd 9.5

Staithe Smokehouse Mackerel Pate, Pickled Cucumber, Dill Oil 10

South Creake Ham Hock & Fruit Pig Black Pudding Terrine, Burnt Apple, Sourdough 10

Staithe Smokehouse Smoked Salmon, Yoghurt, Lemon 12.25

Cromer Crab ‘Salad’, Lobster Mayonnaise 15

Spinach & Smoked Garlic Risotto, Binham Blue, Hazelnuts 18

Norfolk Brewhouse Beer Battered Haddock & Chips, Garden Peas, Tartare Sauce 19

Kings Head Cheese Burger, Norfolk Cheddar, Bacon Fat Jam, Truffle Aioli, Fries 19

Grilled Suffolk Chicken Supreme, Black Garlic, Grilled Courgette, Pancetta 23

Wormegay Farm Spring Lamb Rump, Garden Peas, Goats Curd, Pan Jus 29

Rare Breed 28day Dry Aged 8oz Sirloin Steak, Skinny Fries, Chimichurri 32

Catch Of The Day (Market Price)

1kg Grassfed 28day Aged Norfolk Porterhouse to Share, Triple Cooked Chips, Bearnaise, Gem  
Salad 90

Daily Specials – see the blackboards

## Sides

Roasted Norfolk Peer Potatoes, Fresh Mint 5

Chicken Salt Fries, Chive Aioli 5.5

Grilled Tenderstem Broccoli, Chilli & Garlic 6

Mixed Leaf Salad, Balsamic, Olive oil 4.5

Caesar Salad, Anchovy, Parmesan 5