



# THE KINGS HEAD

— Letheringsett —

## Sunday Sample menu

2 courses 29 // 3 courses 36

### While you wait

**Brancaster oyster, hot sauce 4      Bread & butter 4      Olives 4**

### Starters

**Soup of the day, Toasted bread**

**Staithe smokehouse smoked salmon, Yoghurt, pickled cucumber**

**Spicy Korean BBQ chicken, Gochujang, coriander**

**Cheese donuts, Chilli tomato, parmesan**

### Roasts

#### Mustard rubbed beef rump cap

Roasted potatoes, honey glazed parsnips & carrots, aged cheddar cauliflower cheese, buttered cabbage, red wine gravy, Yorkshire pudding

#### Salt aged pork loin

Roasted potatoes, honey glazed parsnips & carrots, aged cheddar cauliflower cheese, buttered cabbage, red wine gravy, crackling, Yorkshire Pudding

#### Grilled Norfolk chicken breast

Roasted potatoes, honey glazed parsnips & carrots, aged cheddar cauliflower cheese, buttered cabbage, red wine gravy, Yorkshire pudding

#### Cheddar & celeriac pie

Roasted potatoes, honey glazed parsnips & carrots, aged cheddar cauliflower cheese, buttered cabbage, vegetarian gravy, Yorkshire Pudding

**Upgrade to Porterhouse for 2 (25pp supplement)**

**Pan fried gnocchi, Roasted hazelnuts, butternut squash, blue cheese**

**Roasted cod loin, Crushed potatoes, caper butter**

### Sides

**Sage & apricot stuffing balls 5**

**Grilled brassicas, sherry vinegar 4.5**

**Blakeney leaf, aged balsamic, olive oil 4.5**

### Puddings

**Sticky toffee pudding, Toffee sauce, vanilla ice cream**

**Winter fruit semifreddo, Berry compote**

**Affogato, pact espresso, vanilla ice cream**

**Cheeseboard (5 supplement)**

**Dann's Norfolk ice cream & sorbets**

Please let your server know if you have any allergies or intolerances, we cannot guarantee the absence of all allergens