

The Kings Head Dinner Menu

Starters

Cream of Italian white bean soup with crisp pancetta and cep oil	£4.25
Pressed terrine of Norfolk pork, spiced apple purée, black pudding, port reduction and summer leaves	£5.50
Warm tartlet of smoked salmon with creamed leeks, poached egg and caviar, chive butter sauce	£5.50
Salad of local asparagus with broad beans, radish, pea shoots, marinated feta cheese, balsamic and olive oil dressing	£5.50
Tian of local crab with celeriac remoularde, brown meat mayonnaise, sweet and sour cucumber and coriander oil	£6.25
Oriental crispy duck with spring onion and salad, plum marinade and sweet chilli dipping sauce	

Mains

	£6.50
Roast rump of English lamb, new season baby vegetables, fondant potatoes, fresh mint syrup, confit of onions, roasted garlic and pan juices	£13.95
Pan fried fillet of black bream, chorizo, homemade gnocchi, baby spinach and roast plum tomato and basil	£12.25
Pot roasted breast of Norfolk chicken, stuffed with chicken liver, buttered spring greens and wild mushroom fricassee	£12.50
Poached fillet of cod, saffron and orange braised fennel, moussoline potatoes and citrus dressed lettuce	£13.25
Pan fried local goats cheese wrapped in crisp filo pastry, spiced aubergine and red pepper purée, cous cous salad and minted yoghurt	£11.95
Medallions of English beef, creamed parmentier potatoes, roast baby leeks, glazed carrots and balsamic	
	£16.25

*All dishes come as stated on the menu,
if you require any extras please order accordingly*