

STARTERS

Pan-fried breast of local wood pigeon with crispy bacon, lentils & sherry vinaigrette £5.50

Ham hock, caper and parsley terrine, homemade piccalilli and a leaf salad £5.50

Anchor Smokehouse haddock fishcake with cucumber pickles and aioli £5.95

Soup of the day with fresh bread £4.95

Devilled whitebait with salad and a cucumber raita £5.50

Wild mushroom, chestnut and red wine terrine with Melba toast and apple chutney £5.50

½ pint of shell-on prawns with brown bread and a trio of sauces £5.50

Crispy bread-crumbed baby goat's cheese, fiery beetroot relish, apple and candied walnut salad £4.95

MAINS

Lowestoft caught fish of the day in ale batter, crispy thrice cooked fat chips, homemade mushy peas and chunky tartare sauce £9.95

King's Head Burger topped with cheese with handcut chips and homemade chilli ketchup £9.50
plus crispy bacon £10.50

Swannington sausages with creamy mash, seasonal vegetables and rich onion gravy 8.95

Cassoulet of Norfolk rabbit with haricot, butter and broad beans with fresh bread £9.95

Local mussels served with crusty sourdough bread £8.50 *plus fat chips £10.00*

- cooked with Suffolk cider, bacon, cream, garlic and parsley *or*

- cooked in a Thai style broth with coconut milk, lemon grass, lime leaves and chilli

Shortcrust pastry pie of the day with mash, seasonal vegetables and rich onion gravy £8.50

100z Swannington salt marsh rump steak with green peppercorn sauce, fat chips & green salad £15.95

Ale braised shin of beef with roasted carrots, shallots, and horseradish gnocchi £10.95

Roast vegetable, lentil and shallot Shepherd's pie with seasonal vegetables £8.95

Homemade Anchor Smokehouse haddock fishcakes with soft boiled egg, curried cream sauce and a pea puree £9.50

Pan fried cod with peas, shallots, crispy bacon and sauté potatoes £11.95

Chargrilled lemon and chilli chicken with couscous, mint yoghurt and salad £9.50

Sautéed homemade gnocchi with butternut squash, sage, peas and parmesan £8.50

Ploughman's with Norfolk Dapple cheddar, house pickles, celery and apple with fresh bread £8.50

- with thick cut ham *or* blue cheese

SANDWICHES - £5.00

add chips for £1.50

Norfolk Dapple, apple chutney and mixed leaf	Homemade fish finger, baby gem and tartare sauce
Sausage and red onion marmalade	
Ham and homemade piccalilli	Welsh rarebit on sourdough toast with apple chutney
Goat's cheese, salami and vine tomato	
BLT – Swannington bacon, lettuce and tomato	

SIDE DISHES

Fat chips with a trio of homemade sauces £2.50	Fresh bread with butter, olive oil and Balsamic vinegar £3.50
Bowl of Mistoliva and Crespo olives £3.50	
Green salad with house dressing £2.95	Cheesy fat cut chips with homemade sauces £3.50
Vegetables £2.50	
Homemade battered onion rings £2.95	

DESSERTS

Swiss chocolate tart with clotted cream and candied oranges £5.50
King's Head cheese board- selection of cheeses with biscuits £6.95
Norfolk Dapple cheddar with homemade boiled fruit cake and a glass of port £6.95
Treacle tart with toasted coconut ice-cream £4.95
Selection of ice-creams and sorbets with homemade biscuits £4.50
Baked white chocolate and vanilla cheesecake with a gooseberry preserve £4.95

COFFEES

Our coffee is made from freshly ground, locally sourced Fairtrade espresso beans – also available to take away

Espresso 1.50	Mocha 2.00
Double espresso 2.00	Hot chocolate 2.00
Americano 1.65	Pot of tea 1.50
Cappuccino 1.80	Peppermint tea 1.50
Latte 2.00	

SUNDAY ROASTS

Traditional Sunday roast from Swannington 'Farm to Fork' served with roasted carrots, braised Savoy cabbage, broccoli florets, roast potatoes and parsnips, Yorkshire pudding and delicious homemade gravy 8.95

Roast Beef – Roast Pork - Homemade Nut Roast