

A LA CARTE



THE KING'S HEAD

DULLINGHAM

| TO START |

JERUSALEM ARTICHOKE VELOUTE	£8
GOATS CHEESE, RAISIN & BRANDY PUREE, SMOKED ALMOND CRUMBLE	
PAN FRIED SCALLOPS	£16
ROAST SALSIFY, GARLIC SNAIL, PARSLEY ROOT & CRISPY CAPERS	
POTTED CHALK STREAM TROUT	£8
FENNEL SLAW, WHIPPED BUTTERMILK, HORSERADISH CRISP & WATER BISCUIT	
ROAST MALLARD	£12
BRAISED LEG, FOIE GRAS, POACHED RHUBARB & SAUTERNES JELLY	
FROMAGE DE TETE	£8
BACON JAM, PICKLED VEG, CRISPY PIGS EAR & ROCKET SALAD, TOASTED SOURDOUGH	
BEETROOT & BURRATA^(V)	£8
BEETROOT CARPACCIO, PICKLED BEETROOT, BURRATA & GRAPE MUST DRESSING	

| TO FOLLOW |

TRIO OF LAMB	£26
ROAST LAMB RACK, SAUTÉ SWEETBREADS, SHOULDER HASH, ROAST TURNIP & PICKLED SHALLOT	
ROAST GUINEA FOWL BREAST	£22
AUBERGINE, PUREE, SAUTÉ CHANTERELLES, LIQUORICE POACHED PEAR & POTATO GRATIN	
ROAST HALIBUT	£28
CHORIZO & PRAWN TORTELLINI, CHARRED CUCUMBER, DILL SPONGE & TOMATO CONSOMMÉ	
STEAMED FILLET OF SCOTTISH HAKE	£22
FRICASSEE OF PEAS & SHELLFISH, CREAMED POTATO & FENNEL CREAM SAUCE	
NORI WRAPPED TOFU^(V)	£18
POMEGRANATE & MINT QUINOA SALAD, CHILLI & PINE NUT ROAST TENDERSTEM, POMEGRANATE DRESSING	
8OZ FILLET OR 10OZ RIBEYE	£38/£34
SERVED WITH A CHOICE OF BORDELAISE, STILTON, RED WINE JUS OR PEPPERCORN SAUCE AND YOUR CHOICE OF 2 SIDES	

SIDES

TRIPLE COOKED CHIPS SKINNY FRIES COMPRESSED TOMATO & RED ONION SALAD CHILLI & LEMON TENDERSTEM BROCCOLI CREAMED MASH POTATO PANACHÉ OF SEASONAL VEGETABLES	£4
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Food allergies & intolerances

If you are unsure of the allergen content of a dish please ask a member of the waiting staff who will check with the chef