

# **THE KING'S HEAD SET MENU**

## **SUMMER 2019**

### **STARTERS**

**GARLIC & CHILLI SAUTED KING PRAWNS WITH CORIANDER**

**PAN-FRIED PADRON PEPPERS WITH SEA SALT & PINE NUTS (VEGAN)**

**TRICOLOUR BUFFALO MOZZARELLA, HERITAGE TOMATO & AVOCADO SALAD WITH  
EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION & BASIL (VEG)**

**SEARED CHICKEN SKEWERS WITH KICKING HOMEMADE SATAY SAUCE**

### **MAIN COURSES**

**GRILLED 28-DAY AGED BRITISH RUMP STEAK, SERVED WITH SPICED POTATO  
WEDGES, SEASONAL VEGETABLE & HOMEMADE BEARNAISE SAUCE**

**FRESH BRIXHAM CRAB SPAGHETTI,  
IN A SPICY TOMATO, SHALLOT & PARMESAN SAUCE**

**COCONUT & CHICKPEA CURRY, SERVED WITH LONG GRAIN BASMATI RICE  
(VEGAN & GLUTEN FREE)**

**ROASTED CAJUN MEDALLIONS OF BRITISH PORK FILLET,  
SERVED WITH PARMENTIER POTATOES AND SEASONAL VEG**

**PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS OR ALLERGIES IN ADVANCE OF ORDERING**