

Kings Head

CIRENCESTER

NIBBLES

ROSEMARY POTATO BREAD <i>Café de Paris butter</i>	8.25	BLUE CORN TORTILLA <i>Guacamole & Pico-de-Gallo</i>	7.95	OLIVES <i>Marinated olives</i>	4.45
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STARTERS

HAND PICKED DEVONSHIRE CRAB <i>Pickled apple, crisp sourdough</i>	11.95 / 16.95	BAKED GOAT'S CHEESE TART <i>Candied walnuts, honey & thyme dressing</i>	8.95	SOUP OF THE DAY <i>Mini rustic loaf</i>	7.95
CRISPY SALT & PEPPER FRIED SQUID <i>Garlic aioli, grilled lemon</i>	11.25	PRESSED CHICKEN & HAM HOCK <i>Crispy truffled egg</i>	9.45	ORIENTAL VEGETABLE DUMPLINGS <i>Wakame, soy & ginger dressing</i>	8.95
		PANKO & GARLIC KING PRAWNS <i>Lime & sweet chilli sauce</i>	11.95		

MAINS

DEVONSHIRE CRAB & PRAWN LINGUINI <i>Tomatoes, parmesan, crispy capers</i>	19.95	ROASTED DUCK BREAST <i>Cauliflower puree, roasted cauliflower, fondant potato, red wine jus</i>	26.95	CHESTNUT & WILD MUSHROOM PIE <i>Root vegetable mash, tenderstem broccoli, vegan gravy</i>	18.95
SEARED SUPREME OF COD <i>White bean & tomato cassoulet, chorizo, garlic & herb pangrattato</i>	24.95	ROAST BUTTERNUT SQUASH RISOTTO <i>Crispy sage, chargrilled baby courgettes, peashoots Add pancetta +1.95</i>	16.95	VEGAN BURGER <i>Mixed broad beans, peas & spinach, breadcrumbs, gem lettuce, beef tomato, red onions, chimichurri, farmhouse bun, skin-on seasoned fries</i>	17.95
WAGYU BURGER <i>Beef & pancetta, sesame seeded brioche bun, horseradish mayonnaise, beef tomato, gem lettuce, caramelised onion, gherkin, skin-on seasoned fries Add bacon +2.45, Add cheese +1.95, Add truffled mushroom +1.45, Add extra Wagyu patty +6.95</i>	19.95	8oz DRY AGED FILLET STEAK <i>Chunky chips truffle butter, half roasted garlic</i>	37.95	DUCK SALAD <i>Mixed leaves, wakame, mooli, watermelon, hoisin dressing, toasted sesame seeds</i>	17.95
		10oz DRY AGED SIRLOIN <i>Chunky chips truffle butter, half roasted garlic</i>	34.95	CAESAR SALAD <i>Gem lettuce, anchovies, garlic croutons, parmesan, Caesar dressing Add chicken +2.45 Add bacon +2.45</i>	14.95
		Add a sauce: Chimichurri, Peppercorn, Béarnaise, Garlic Butter +2.45			

ROASTS

All roasts are served with roast potatoes, maple glazed root vegetables, cabbage, leeks & peas

DRY AGED NATIVE BREED ROAST BEEF <i>Yorkshire pudding, traditional gravy</i>	23.95	ROAST CHICKEN SUPREME <i>Sage & shallot stuffing, traditional gravy, Yorkshire pudding</i>	19.95
ROAST RUMP OF LAMB <i>Traditional gravy, Yorkshire pudding</i>	25.95	PORK LOIN <i>Yorkshire pudding, traditional gravy</i>	20.95
BEETROOT WELLINGTON <i>Roasted new potatoes, vegan gravy</i>	17.95	TRIO ROAST <i>Dry aged native breed roast beef, roast chicken, sage & shallot stuffing, pork loin, Yorkshire pudding, traditional gravy</i>	27.95

SIDES

MIXED HOUSE SALAD <i>Lemon basil dressing</i>	3.45
SKIN-ON SEASONED FRIES <i>Add truffle & parmesan +1.95</i>	4.45
CHUNKY CHIPS <i>Add truffle & parmesan +1.95</i>	4.45
SWEET POTATO FRIES	4.95
ONION RINGS <i>Blue cheese mayo dip</i>	5.45
TENDER STEM CHILLI BROCCOLI	5.95
MAPLE & MUSTARD GLAZED CARROTS	5.45
CREAMED SPINACH	5.95
SAUTÉED GREENS & PANCETTA	5.95
CAULIFLOWER CHEESE	5.95
PIGS IN BLANKETS	6.45

DESSERTS

BAKED CHOCOLATE BROWNIE <i>Vanilla ice cream, chocolate glaze</i>	8.45	STICKY TOFFEE PUDDING <i>Toffee sauce, salted caramel ice cream</i>	8.95	CHOCOLATE & ORANGE TART <i>Fresh raspberries, raspberry sorbet</i>	9.45
PECAN PIE <i>Maple syrup, condensed milk ice cream</i>	8.25	RUM BABA <i>Fresh berries, chantilly cream, spiced rum syrup</i>	9.45	COTSWOLD CHEESE BOARD <i>Locally sourced cheeses from around the Cotswolds</i>	13.95
APPLE TARTE TATIN <i>Vanilla ice cream</i>	8.25	TIRAMISU <i>Coffee syrup, coffee chantilly</i>	8.45	JUDE'S ICE CREAMS & SORBETS <i>Ask for today's flavours</i>	
				2 scoops	4.95
				3 scoops	5.95

Allergen and dietary information is not listed on this menu. Please speak to a member of staff and view our allergen matrix before ordering.

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free.

Gratuities are appreciated and fully passed on to the team.



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