

# THE KINGS HEAD, USK EST.1588

## STARTERS

Breaded Brie – deep fried Brie wedge in breadcrumbs with homemade onion chutney	£6.95
Chicken liver pâté –with homemade red onion chutney & toasted white bread <b>GF*</b>	£6.95
Chefs soup of the day – served with warm crusty baguette *see the black board*	£6.00
Crispy Whitebait – served with tartar sauce & wholemeal bread <b>*GF</b>	£6.95
Prawn Delight –prawns covered in Marie Rose sauce with wholemeal bread <b>GF*</b>	£7.95
Creamy Garlic mushrooms, served on a baked baguette <b>GF*</b>	£6.95
Breaded Calamari, served with salad garnish and a sweet chilli dip	£6.95

## MAINS

All dishes below are served with a choice of chips, new potatoes, sauté, jacket or homemade mash and garden peas unless otherwise stated.

## FAVOURITES

Kings Head Lasagne – topped with Welsh cheddar, our homemade recipe is hard to beat!	£16.95
Kings Head Curry – torn chicken in our homemade curry sauce (quite hot), rice, chips or both	£16.95
Kings Head Burger – homemade, topped with bacon & cheese - it's not to be underestimated	£16.95
Kings Head Steak & Ale pie, chunks of beef braised in local ale, puff pastry lid	£17.95
Chicken Supreme – chicken breast in a creamy sauce topped with bacon & melted cheddar	£16.95
Locally caught Trout, topped with roasted flaked almonds <b>GF*</b>	£17.95
Breaded Whole-tail Scampi, with a wedge of lemon, traditionally enjoyed with Tartare sauce	£15.95
Fillet of Salmon, falls apart when poached or grilled with a knob of tarragon butter <b>GF*</b>	£18.95
Home beer battered fillet of Cod with mushy or garden peas	£16.50

## GRILL

**Steaks: served with homemade onion rings. GF\***

100z Sirloin - £23.95	100z Ribeye - £24.95	100z Fillet available by pre-order £P.O.A.
Gammon Steak – approx. 120z - grilled and served with either two eggs, pineapple or both <b>GF*</b>	£16.95	
Lamb Chops – Welsh Lamb chops, simply enjoyed with mint sauce <b>GF*</b>	£17.95	
<i>Sauces: Peppercorn &amp; brandy / Port &amp; Stilton / Gravy / Minted Gravy</i> £3.50		

## VEGETARIAN

Aubergine, Courgette, cherry tomato & mixed pepper lasagne (V) (VE*on request) <b>*GF</b>	£14.95
Chickpea, Sweet potato & Spinach Curry (VE) <b>*GF</b>	£14.95
Vegetarian Spicy bean Burger, topped with cheese chutney (V) (VE* on request) <b>*GF</b>	£14.95
Homemade Mushroom & Leek pie, puff pastry lid (VE)	£15.95
Ricotta, Spinach & Mushroom filled pancakes, topped with cheese, grilled (V)	£15.95
Glamorgan sausages, made with cheddar cheese and leeks, served with salad or mash & gravy (V)	£14.95

## SIDES

Garlic Bread/Cheesy Garlic Bread	£3.50/£4.25	Warm Crusty Baguette	£2.75
Fresh Green Salad	£2.50	Bowl of Chips	£3.25
Seasonal Veg	£2.95	Pan fried mushrooms	£2.95
Beer battered onion rings	£2.95		

**GF\*** - Gluten Free available (V) – Vegetarian (VE) – Vegan  
GM oil used in cooking our dishes.

## Wine List – specially selected

<b>Whites</b>	<b>%</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<i>Sauvignon Blanc, Los Picos, Chile</i>	12	£5.10	£7.00	£19.95
<i>Pinot Grigio, Villa Molino, Italy</i>	12	£5.40	£7.60	£21.95
<i>Chardonnay, Les Foncenelles, France</i>	13	£5.90	£7.90	£23.95
<i>Sauvignon Blanc, Kotuku - Malbourough, N.Z</i>	12.5	£6.50	£8.80	£28.00
<i>Muscadet Sur Lie, Demi Boeuf, Malidain, Loire - France</i>	12			£25.95
<i>Albarino, Torre La Moreira, Spain</i>	13			£24.95
<b>Reds</b>				
<i>Merlot, Los Picos, Chile</i>	12	£5.10	£7.00	£19.95
<i>Shiraz, Oude Kaap Reserve, South Africa</i>	14	£5.40	£7.60	£22.95
<i>Malbec, El Supremo, Argentina</i>	14	£6.10	£8.50	£24.95
<i>Rioja, Siglo Saco, Spain</i>	12	£6.10	£8.50	£24.95
<i>Cotes du Rhone, Réserve de l'Abbaye, France</i>	14			£21.50
<i>Pinot Noir, Le Versant, Pays d'Oc, France</i>	13.5			£25.50
<i>Châteauneuf du Pape, Domaine de L'Arnesque, France</i>	14.5			£38.00
<i>Malbec, P15, Patagonia</i>	14			£28.00
<i>Gevrey Chambertin, Mazilly, France</i>	13.5			£68.00
<b>Rosé</b>				
<i>Pinot Grigio Blush, Villa Molino, Italy</i>	13	£5.70	£7.60	£21.95
<i>Zinfandel, Buffalo Ridge, USA</i>	10.5	£5.70	£7.60	£21.95
<i>Côtes de Provence Rose, #Lou, France</i>	13			£34.95
<i>Prosecco Rosé, Barocco, Italy</i>	11			£24.95
<b>Sparkling Wine &amp; Champagne</b>				
<i>Prosecco, Botter, Italy (200ml)</i>	11			£7.50
<i>Prosecco, Borgo Alato, Italy</i>	11			£23.95
<i>House Champagne - Perard Reserve Brut Grand Cru</i>	12			£43.95
<i>Laurent Perrier Brut</i>	12			£54.00
<i>Verve Clique</i>	12			£62.00
<i>Bollinger</i>	12			£65.00
<i>Laurent Perrier Cuvee Rosé Brut, France</i>	12			£74.95

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