

THE KINGS HEAD, USK EST.1588

STARTERS

Breaded Brie – deep fried Brie wedge in breadcrumbs with homemade onion chutney	£7.95
Chicken liver pâté –with homemade red onion chutney & toasted white bread GF*	£7.95
Chefs soup of the day – served with warm crusty baguette *see the black board*	£6.95
Crispy Whitebait – served with tartar sauce & wholemeal bread	£7.95
Prawn Delight –prawns covered in Marie Rose sauce with wholemeal bread GF*	£8.95
Creamy Garlic mushrooms, served on a baked baguette GF*	£7.95
Breaded Calamari, served with salad garnish and a sweet chilli dip	£7.95

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!	£18.95
Kings Head Curry – torn chicken in our homemade curry sauce (quite hot), rice, chips or both	£18.95
Kings Head Burger – homemade, topped with bacon & cheese - it's not to be underestimated	£18.95
Kings Head Steak & Ale pie, chunks of beef braised in local ale, puff pastry lid	£19.45
Chicken Breast in a Mushroom & Leek creamy sauce	£18.95
Duck Breast, plum and honey glaze, Truffle Mash	£19.95
Breaded Whole-tail Scampi, with a wedge of lemon	£16.95
Fillet of Salmon, falls apart when poached or grilled with a knob of tarragon butter GF*	£19.95
Home beer battered fillet of Cod with mushy or garden peas	£18.95

GRILL

Steaks: served with homemade onion rings. GF*

100z Sirloin - £26.95	140z Rump - £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 GF*		£16.95
<i>Sauces: Peppercorn & brandy / Port & Stilton / Gravy £3.50</i>		

VEGETARIAN

Aubergine, Courgette, cherry tomato & mixed pepper lasagne (V) (VE*on request) *GF	£15.95
Chickpea, Sweet potato & Spinach Curry (VE) *GF	£15.95
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)	£15.95

SIDES

Garlic Bread/Cheesy Garlic Bread	£4.25/£5.25	Warm Crusty Baguette	£2.75
Fresh Green Salad	£2.95	Bowl of Chips	£4.25
Seasonal Veg	£3.95	Pan fried mushrooms	£3.25
Beer battered onion rings	£3.50		

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

Wine List – specially selected

Whites	%	175ml	250ml	Bottle
<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 - Malbournough, 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
Reds				
<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
Rosé				
<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
Sparkling Wine & Champagne				
<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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