

NIBBLES & SHARERS

- KALAMATA OLIVES v 5
HOUSE BEER BREAD *Crystal Malt* barley butter v 6
BREWER'S BOARD selection of charcuterie and cheese, olives, house beer pickles,
house beer bread, *Crystal Malt* barley butter and *300's Old Ale Chutney* 22

STARTERS & SMALL PLATES

- MINI *300s OLD ALE SAUSAGE ROLLS* homemade beer bacon ketchup 10
BLACK BEEF BRISKET toasted crumpet, beer pickles 10
SMOKED MACKEREL WALDORF SALAD celery, apple, walnut, blue cheese dressing, sourdough cracker 10
TODAY'S SOUP warm beer bread, *Crystal Malt* barley butter 9
POTTED HAM HOCK set in pork dripping with toasted beer bread and homemade piccalilli 9
LOLLIPOPS crispy beef brisket croquettes, fire-roasted chilli mayo, pickled shallots 10
SWEETCORN, RED PEPPER & POTATO CROQUETTES black garlic mayonnaise v 9

MAINS

- CONFIT ROAST POUSSIN crispy new potatoes, new season roast carrots, chard, creamy chorizo sauce 26
'CUMBERLAND' BEER SAUSAGES stout onion mash, buttered greens, rich ale gravy 21
OVEN ROASTED SALMON crispy new potatoes, pea & lovage puree, grilled wild mushroom 24
CAULIFLOWER CHEESE TART crispy new potatoes, chard, roast cherry tomatoes, beer cheese sauce v 21
BURGER 'KING HENRY' dry-aged, smoked beef rib patty, melted beer cheese, crispy prosciutto,
beer bacon ketchup, hop-pickled onion relish, oak leaf lettuce, brioche bun, hop-salted chunky chips 21
BURGER 'KING OYSTER' grilled king oyster and field mushrooms, black garlic mayo,
oak leaf lettuce, olive & caper relish, brioche bun, hop-salted chunky chips v 19

ALEHOUSE STEAKS

*High-welfare native Hereford breed of cattle that is slowly and ethically reared on lush British pastures.
Our friends at Block&Butcher in Wendover hand select these steaks for us and dry-age them for 28 days.
We grill it to your liking, and serve it with hop-salted triple-cooked chips and roast carrots.*

Add a sauce Beer & Roasted Peppercorn +3 | Beef & Ale Gravy +3 | Creamy Chorizo +3

DELMONICO 33

A characterful steak with rich marbling and a deep beefy flavour, boasting buttery tenderness with a great texture, similar to ribeye. This is a premium, thick cut steak, and it comes from a small area between the 13th rib and the loin. It is also known as English steak or strip loin. To enjoy this steak at its best, we serve it medium as standard

DENVER 31

A primal cut just under the shoulder blade resulting in a succulent, tender, lean steak, with an intense beefy flavour, a perfect choice for those who love a fillet. To enjoy this steak at its best, we serve it medium rare as standard.

PICANHA 36

Picanha - otherwise known as rump cap - is cut from the top sirloin, specifically the cap of the rump. This cut boasts a higher fat content, delivering exceptional juiciness, flavour, tenderness and a firm texture. It is similar to sirloin. To enjoy this steak at its best, we serve it medium rare as standard.

SIDES

NEW SEASON ROAST CARROTS v 5 BUTTER-ROASTED FIELD MUSHROOMS v 5 CRISPY NEW POTATOES v 6
PANKO ONION RINGS v 6 TRIPLE COOKED CHIPS, hop salt v 6 WARM BREADS *Crystal Malt* barley butter v 6
MIXED LEAF SALAD hoppy dressing v 4 HOUSE BEER PICKLES v 4

SANDWICHES

SERVED DAILY 12 - 3pm

Served on our home baked toasted beer bread with salad garnish

ROAST BEEF CLUB SANDWICH smoked bacon, fresh tomatoes, lettuce, *Ale Mustard* mayo 12
AVOCADO CLUB SANDWICH Kalamata olives, fresh tomatoes, lettuce, roasted garlic & lemon mayo v 12
GRILLED FLAT IRON STEAK OPEN SANDWICH caramelised stout onions, grilled wild mushroom, horseradish 28
PROSCIUTTO OPEN SANDWICH parmesan, caramelised stout onions, fresh tomatoes 12
BUTTER-ROASTED MUSHROOM OPEN SANDWICH parmesan, grilled cherry tomatoes, olive & caper relish v 11
CHICKEN & SMOKED BACON MAYO SANDWICH crisp lettuce 11
SMOKED BACON SANDWICH beer bacon ketchup 10
BEER SAUSAGE SANDWICH *300s Old Ale Chutney* 11
HOUSE TOASTIE *please ask us for today's choice* 9

ADD-ONS

Fries +5 | Triple-Cooked Chunky Chips +6 | Onion Rings +6 | Hoppy Mixed Leaf Salad +4

DESSERTS

'SINGLE ORIGIN TANZANIAN 70%' CHOCOLATE BROWNIE chocolate sauce, sprinkle of sea salt, cream 10
WARM APPLE TART toffee, crème anglaise 10
ARTISAN CHEESE BOARD *300's Old Ale* chutney, celery, dried fruit, biscuits 14
WARM PORTUGUESE CUSTARD TART 6
AFFOGATO Madagascan vanilla ice cream, fresh espresso 6
ICE CREAM 2.5 *per scoop*
Salted Caramel | Hazelnut & Chocolate | Madagascan Vanilla Bean | Chocolate | Blood Orange Sorbet

SUNDAY ROAST IN THE GREAT HALL

SUNDAYS 12pm - 4pm

Unwind and enjoy this magnificent medieval room with a delicious British roast. We are serving our native, English meats sourced from our friends at Block&Butcher in Wendover, accompanied by trimmings prepared and cooked freshly here in our kitchen.

ROAST NATIVE BEEF 29

Served pink with beef fat roast potato, Yorkshire pudding, seasonal roast vegetables and a rich ale gravy

ROAST PORK 28

Succulent rolled English pork belly, roast potato, Yorkshire pudding, seasonal roast vegetables, crackling, apple puree and a rich ale gravy

LEEK, MUSHROOM & SQUASH PITHIVIER 25

Encased in golden puff pastry and served with crispy new potatoes, Yorkshire pudding, seasonal roast vegetables and veggie sauce

STARTER + ROAST + DESSERT for £45

We'd like to be prepared for your visit, so if you wish to have a roast, please book a table on our website by selecting the option

'Sunday Roast in the Great Hall'

www.kingsheadaylesbury.co.uk

Food service times: Wednesday, Thursday, Friday 12pm-3pm & 6pm-8.30pm | Saturday 12pm-8.30pm | Sunday 12pm-4pm

King's Provisions Menu (small plates) served 3pm-6pm Wednesday-Saturday.

We prepare and cook your meal to order, please bear with us at peak times. If you have any allergies, please speak to us before ordering.

The Great Hall welcomes guests 25 & over.

The Great Hall at The King's Head, Market Square, Aylesbury, Bucks, HP20 2RW
www.kingsheadaylesbury.co.uk office@kingsheadaylesbury.co.uk 01296 718812

