

STARTERS & SMALL PLATES

MARINATED ARTICHOKEs v LG Marinated in-house with wild oregano and pink peppercorns	6
BBQ BEEF LOLLIPOPS Crispy beef brisket croquettes and pickled shallots	9
HOT SMOKED SALMON PATE House toast and fresh summer pickles	9
CHARRED SWEETCORN & RED PEPPER POTATO CROQUETTES v Black garlic mayonnaise	9
SHARING BOARD OF CHARCUTERIE & CHEESE A selection of cured meats and cheeses, <i>Three Hundred's Old Ale Chutney</i> , house beer pickles and house beer bread <i>Recommended for 2</i>	18

ALEHOUSE STEAK

Well, and lesser-known, steaks hand selected weekly by our local butcher, *Block&Butcher* in Wendover, from native English breeds.

Grilled to your liking and topped with *Crystal Malt* barley butter and crispy fried onions. Served with triple-cooked chips and pea shoot salad.

+ Beer & roasted peppercorn sauce	3
+ Beef & ale gravy	2

ASK US FOR TODAY'S CHOICE OF -

DENVER 10oz Richly marbled and succulent. It comes from the shoulder of the cow, a primal cut just under the shoulder blade resulting in a tender, textured steak. To enjoy this steak at its best, we serve it medium rare a standard.	29
DELMONICO 10oz 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. Delmonico was first served in the 19th century in a New York restaurant with a commitment to high quality, innovation and culinary experience. To enjoy this steak at its best, we serve it medium a standard.	31
PICANHA 10oz 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 texture. It is similar to sirloin. To enjoy this steak at its best, we serve it medium rare a standard.	33

HOUSE SPECIALS

GRILLED PORK Malt-glazed pork loin steak, triple-cooked chips, buttered greens, <i>Chiltern Ale Mustard</i> cream sauce	27
ROAST POUSSIN LG <i>Ideal for sharing as a lighter meal</i> Young and tender whole roast chicken served with crispy new potatoes, summer garden salad and pea & watercress pesto	27
BURGER 'KING HENRY' Dry-aged, smoked beef rib burger, melted beer cheese, crispy prosciutto, beer bacon ketchup, hop pickled onion relish, oak leaf lettuce, barley brioche bun, hop-salted chips	19
OVEN ROASTED SALMON Crispy new potatoes, malt & black garlic glazed king oyster mushroom, truffled pea puree	24
CHICORY, ONION & ALMOND TART v Roasted red pepper sauce, crispy fried blue cheese, herb dressing	21

SIDES

CAESAR SALAD baby gem, parmesan, garlic crumb	6
HOUSE BEER PICKLES v	4
MIXED LEAF & SHALLOT SALAD, hoppy dressing v	4
BRAISED GREENS v	4
TRIPLE COOKED CHIPS, hop salt v	6
ONION RINGS v	6
HOUSE BEER BREAD v With our deliciously malty <i>Crystal Malt</i> barley butter	4.5

DESSERTS

CHILLED SUMMER APRICOT CREAM v Refreshing and zesty, topped with vanilla ice cream and fruit crisp	8
'SINGLE ORIGIN TANZANIAN 70%' CHOCOLATE BROWNIE v LG Chocolate sauce, sprinkle of sea salt, cream	9
WARM APPLE TART Toffee, crème anglaise	9
ARTISAN CHEESE BOARD v* Our <i>Three Hundred's Old Ale</i> chutney, celery, dried fruit, biscuits	11
WARM PORTUGUESE CUSTARD TART v	5
AFFOGATO v LG Vanilla ice cream, fresh espresso	5
ICE CREAM v LG Salted Caramel Hazelnut & Chocolate	per scoop 2.5

The Great Hall welcomes guests 25 and over.

This summer menu is also available
when you choose to sit in our Courtyard.

Allergies? Please speak to a member of our team before ordering.





SALOON BAR & RESTAURANT
A HISTORIC ROOM WITH A SENSE OF OCCASION

SANDWICHES

SERVED 12pm - 3pm

- STEAK SANDWICH FOR TWO *open baguette* 28
Black garlic marinated flat iron steak grilled to medium rare and served on our house baguette with stout onions, malt & black garlic glazed king oyster mushroom and horseradish
Please allow extra time
- BEER SAUSAGE & ALE CHUTNEY *open sandwich* 11
Locally made with our *Three Hundred's Old Ale* and served on our house beer bread with ale chutney and crispy onion rings
- SMOKED SALMON RILLETTE *open sandwich* 11
Creamy salmon pate studded with capers, celery, lemon zest and fresh herbs, served on our toasted house beer bread and topped with fresh summer pickles
- BUTTER ROASTED MUSHROOM *open sandwich v* 11
Served on our house beer bread with artichokes, parmesan, crisp lettuce and roasted garlic mayonnaise

SUNDAY ROAST IN THE GREAT HALL

SERVED SUNDAYS 12pm - 4pm

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

Spaces are limited so please book a table in advance through our website by selecting the option 'Sunday Roast in the Great Hall'.

www.kingsheadaylesbury.co.uk

ROAST NATIVE BEEF *served pink* 24
Beef fat roast potato, Yorkshire pudding, an array of seasonal vegetables and a rich beef & ale gravy

ROAST PORK 24
Succulent rolled English pork loin & belly, roast potato, Yorkshire pudding, roast vegetables, crackling, apple puree and a rich ale gravy

STARTER + ROAST + DESSERT for £39

PRIVATE PARTIES | SPECIAL OCCASIONS | CORPORATE EVENTS

With two stunning rooms to choose from; **The Dining Room** with its elegant oak-panelling perfect for a social gathering and **The Gatehouse Chamber** which is a fantastically historic and atmospheric room to inspire your business meeting.

Bespoke catering and several layout options available to suit your event. Visit our website for further details or contact us, and we will be happy to discuss your requirements:

www.kingsheadaylesbury.co.uk/celebrations-functions

www.kingsheadaylesbury.co.uk/business-meetings

UPCOMING EVENTS & EXPERIENCES

We are excited to hold several events throughout the year in this historic building, such as themed **Medieval Nights**, **Beer & Food Tasting Events**, **Celebration of Beer** and **Shakespeare in the Courtyard**. Visit our website to see what we are up to:

www.kingsheadaylesbury.co.uk/upcoming-events



THE KING'S PROVISIONS

SMALL PLATES TO KEEP YOU GOING

SERVED DAILY 3pm – 6pm (EXCEPT SUNDAYS)

'THE TRENCHER'	15
Our take on ploughman's – beer baked smoked ham, wedge of pork pie, cheese, beer pickles, <i>Three Hundred's Old Ale Chutney</i> , <i>Chiltern Ale Mustard</i> , fresh garden salad vegetables and our house beer bread	
CHARCUTERIE	7
Beer pickles, house beer bread, butter	
HOUSE BEER PICKLES v	4
ARTISAN CHEESE v	7
<i>Three Hundred's Old Ale Chutney</i> , house beer bread, butter	
HOUSE SALAD v	4
Hoppy dressing	
BEER CHEESE TOASTIE v*	6
CAESAR SALAD	6
Baby gem, parmesan, garlic crumb	
WARM HOUSE BEER BREAD v*	4.5
With deliciously malty <i>Crystal Malt</i> barley butter	
<hr/>	
CHILLED SUMMER APRICOT CREAM v	8
Refreshing and zesty, topped with vanilla ice cream and fruit crisp	
STICKY TOFFEE PUDDING v	8
Made with our rich <i>Bodger's Barley Wine</i> . Served with toffee sauce and cream	
MARMALADE PUDDING v	8
Made with our luscious Mash tun Marmalade. Served with vanilla ice cream or cream	
CHOCOLATE PUDDING v	8
Made with our smooth <i>Lord Lieutenant's Porter</i> . Served with chocolate sauce and cream	

