

# THE GREAT HALL

AT THE KING'S HEAD

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

## NIBBLES & SHARERS

MARINATED artichokes, sun-blushed tomatoes and olives v	8	SHARING BOARD	22
WARM BREADS, <i>Crystal Malt</i> barley butter v	5	A selection of cured meats and cheeses, house beer pickles, warm bread, <i>Crystal Malt</i> barley butter and <i>300's Old Ale Chutney</i>	

## STARTERS

TODAY'S SOUP	9	MINI WILD BOAR PIE	11
Served with warm bread and <i>Crystal Malt</i> barley butter		Wild mushroom, juniper sauce	
SMOKED MACKEREL WALDORF	10	LOLLIPOPS	10
Celery, apples, walnut, blue cheese dressing, sourdough cracker		Crispy beef brisket croquettes, fire-roasted chilli mayo, pickled shallots	
MINI <i>300's OLD ALE</i> SAUSAGE ROLLS	9	PUMPKIN & SAGE POTATO CROQUETTES v	9
Homemade beer bacon ketchup		Black garlic mayonnaise	

## ALEHOUSE STEAKS

Hand-selected steaks from high-welfare, native breed of cattle, slowly reared on lush British pastures, supplied by our local butcher, *Block&Butcher* in Wendover. Grilled to your liking, and served with hop-salted triple-cooked chips and roast carrots.

+ Beer & roasted peppercorn sauce 3

+ Beef & ale gravy 2

**DELMONICO 10oz 32**  
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.

BREED Hereford  
FEED Green pastures  
HANGING TIME 28 days

To enjoy this steak at its best, we serve it medium as standard.

**DENVER 10oz 30**  
Richly marbled and succulent.  
It comes from the shoulder of the cow, a primal cut just under the shoulder blade resulting in a tender, lean steak, with an intense beefy flavour – a perfect choice for those who love a fillet.

BREED Hereford  
FEED Green pastures  
HANGING TIME 28 days

To enjoy this steak at its best, we serve it medium rare as standard.

**PICANHA 10oz 35**  
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.

BREED Hereford  
FEED Green pastures  
HANGING TIME 28 days

To enjoy this steak at its best, we serve it medium rare as standard.

## SIDES

ROAST CARROTS v	5	BRAISED GREENS v	4	BUTTER-ROASTED FIELD MUSHROOM v	5
MIXED LEAF SALAD, hoppy dressing v	4	HOUSE BEER PICKLES v	4	WARM BREADS, <i>Crystal Malt</i> barley butter v	5
CRISPY POTATOES v	6	PANKO ONION RINGS	6	TRIPLE COOKED CHIPS, hop salt v	6

## HOUSE SPECIALS

MALT-GLAZED PORK LOIN STEAK	25	OVEN ROASTED SALMON	24
Crispy potatoes, butter-roasted cabbage and <i>Chiltern Ale Mustard</i> cream sauce		Crispy potatoes, brown butter cauliflower puree, black kale, malt & black garlic glazed wild mushroom	
'CUMBERLAND' BEER SAUSAGE	21	BURGER 'KING HENRY'	19
Our flavoursome sausage swirl skilfully made by our local butcher, <i>Block&amp;Butcher</i> with our rich <i>300's Old Ale</i> . Served with root mash, crispy onions and a rich ale gravy		Dry-aged and smoked beef rib patty, melted beer cheese, crispy prosciutto, beer bacon ketchup, hop-pickled onion relish, oak leaf lettuce, brioche bun, hop-salted chips	
VENISON & WILD MUSHROOM STEW	24	BURGER 'KING OYSTER' v	18
Rich & creamy stew with baby onions and pink peppercorns, served with root mash		Grilled king oyster and field mushrooms, black garlic mayo, oak leaf lettuce, olive & caper relish, brioche bun, hop-salted chips	
CONFIT ROAST DUCK LEG	25	ROAST PARSNIP & JERUSALEM ARTICHOKE TART v	21
Pumpkin chilli mash (mild), cider-roasted purple cabbage, juniper & rosemary sauce		Pumpkin velouté, black kale, pickled walnut	

## OPEN SANDWICHES

DAILY 12pm - 3pm

STEAK SANDWICH <i>open baguette</i>	28	'SINGLE ORIGIN TANZANIAN 70%' CHOCOLATE BROWNIE v LG	9
<i>Ideal for 2 to share   Please allow extra time</i> Black garlic marinated flat iron steak grilled to medium rare and served on toasted baguette with stout onions, malt-glazed wild mushrooms and horseradish		Chocolate sauce, sprinkle of sea salt, cream	
BEER SAUSAGE <i>open sandwich</i>	12	WARM APPLE TART	9
Our delicious <i>300's Old Ale</i> sausages topped with ale chutney and crispy onion rings		Toffee, crème anglaise	
BUTTER-ROASTED MUSHROOM <i>open sandwich</i> v	12	ARTISAN CHEESE BOARD v*	12
Avocado, crisp lettuce, roasted garlic & lemon mayonnaise, smoky seeds		Our <i>300's Old Ale</i> chutney, celery, dried fruit, biscuits	
		WARM PORTUGUESE CUSTARD TART v	6
		Vanilla ice cream, fresh espresso	
		AFFOGATO v LG	6
		Vanilla ice cream, fresh espresso	
		ICE CREAM v LG	per scoop 2.5
		Salted Caramel   Hazelnut & Chocolate   Madagascan Vanilla Bean   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 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.

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](http://www.kingsheadaylesbury.co.uk)

ROAST NATIVE BEEF	25	ROAST PORK	25	PUMPKIN & WILD MUSHROOM PITHIVIER v	22
<i>served pink</i>					
Served with beef fat roast potato, Yorkshire pudding, seasonal roast vegetables and a rich ale gravy		Succulent rolled English pork loin & belly, roast potato, Yorkshire pudding, seasonal roast vegetables, crackling, apple puree and a rich ale gravy		Encased in golden puff pastry and served with mini roast potatoes, seasonal roast vegetables, Yorkshire pudding and veggie sauce	

**THREE COURSE SUNDAY LUNCH** choose a **STARTER + ROAST + DESSERT** for **£40**

Food service times: Wed, Thu, Friday 12pm-3pm & 6pm-8.30pm | Sat 12pm-8.30pm | Sun 12pm-4pm

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

The Great Hall welcomes 25s & over.

The Great Hall at The King's Head, Market Square, Aylesbury, Bucks, HP20 2RW  
[www.kingsheadaylesbury.co.uk](http://www.kingsheadaylesbury.co.uk) office@kingsheadaylesbury.co.uk 01296 718812



# THE FARMERS' BAR

AT THE KING'S HEAD

REAL ALE PUB & FOOD  
A COUNTRY PUB, IN THE HEART OF AYLESBURY

## BEER SNACKS & SMALL PLATES

<b>Today's Soup</b> <i>Please see our blackboard for today's choice</i>	9	<b>Mini Steak &amp; Ale Pie</b> , crushed peas, ale gravy	9
<b>A 300s Old Ale Sausage</b> , ale mustard	4	<b>Crispy Chicken Strips</b> , chilli mayo	10
<b>Smoked Rarebit</b> , mushroom ketchup v	7	<b>Crispy Squid</b> , barley black pepper, caper mayo	11
<b>Charcuterie Plate</b> , house beer pickles	8	<b>Mac 'n' Cheese Croquettes</b> , porter burger sauce	9

## HOUSE SPECIALS

<b>Beer Cheese, Onion &amp; Potato Pie</b> v	19	<b>Confit Roast Chicken Leg</b>	20
Our handmade wellington served with roast carrots, buttery braised greens and a rich beef or veggie gravy (v)		On a pumpkin & wild mushroom casserole with leek & potato croquettes and crispy prosciutto	
<b>Chicken Parma</b>	17	<b>Wholetail Scampi</b>	16
Crispy chicken fillet topped with homemade beer & bacon tomato sauce and melted beer cheese; served with fries + <i>Beer Baked Smoked Ham</i> 3		Hop-salted fries, homemade samphire tartare sauce, charred lemon + <i>Buttered Peas</i> 3	
<b>Flat Iron Steak</b>	26	<b>BBQ Pulled Pork Loaded Wedges</b>	16
<i>Best served medium rare   Please allow extra time</i> Award-winning, black garlic marinated steak from our local butcher friend, <i>Beef Olive</i> . Served with fries and butter-roasted mushroom.		Potato wedges loaded with soft pulled pork smothered in our homemade <i>Chiltern Black</i> BBQ sauce and topped with melted beer cheese, pickled slaw, spring onions, crispy onions and smoky seeds	
<b>B. S. Q.</b>	17	<b>The Trencher</b>	15
Two of our handmade <i>300's Old Ale</i> beer sausages, bubble & squeak and a rich ale gravy. + <i>Extra Beer Sausage</i> 4		Our take on ploughman's - beer baked smoked ham, wedge of pork pie, cheese, <i>300's Ale Chutney</i> , <i>Chiltern Ale Mustard</i> , beer pickles, dressed salad leaves, warm bread and <i>Crystal Malt</i> barley butter	

## HOUSE STEWS

*Hearty, homemade stews served with mash*

<b>Beef &amp; Black</b>	20	<b>BURGERS</b>	
Chunky beef slowly braised with our rich <i>Chiltern Black</i> porter, baby onions and carrots		<i>Served in a brioche bun with fries or dressed leaves</i>	
<b>Pork &amp; Cider</b>	20	<b>Signature Steak Burger</b>	18
Tender pork shoulder slowly braised with cider, apples and sage, topped with crispy onions		Mustard glaze, melted beer cheese, smoked bacon, lettuce, beer-pickled shallots, gherkin ketchup, porter burger sauce	
<b>Pumpkin, Wild Mushroom &amp; Kale</b> v	19	<b>Crispy Chicken Fillet Burger</b>	17
Delicious and creamy autumnal veggie stew		Cider-pickled red cabbage, lettuce, fire-roasted chilli mayo + <i>Extra Chicken Fillet</i> 4   + <i>Smoked Bacon</i> 1   + <i>Beer Cheese</i> 1	
		<b>Veggie Burger</b> v	18
		Homemade black bean & roasted cauliflower patty, avocado, roasted peppers, spring onion, lettuce, roasted garlic mayo	

## EXTRAS

Braised Greens v	4
Buttered Peas v	3
Beef & Ale Gravy	2
Beer & Roasted Peppercorn Sauce	3
Warm Breads v	5
With our deliciously malty <i>Crystal Malt</i> barley butter	
House Beer Pickles v	4
Mixed Leaf Salad, hoppy dressing v	4
Onion Rings, hop salt v	6
Cheesy Potato Wedges	6
Chunky Chips, hop salt v	6
Fries, sea salt v	5

## PUDDINGS & CHEESE

Sticky Toffee Pudding v	8
Made with our rich <i>Bodger's Barley Wine</i> .	
Served with toffee sauce; and vanilla ice cream, custard or cream	
Marmalade Pudding v	8
Made with our luscious <i>Mash Tun Marmalade</i> .	
Served with vanilla ice cream, custard or cream	
Chocolate Pudding v	8
Made with our smooth <i>Chiltern Black</i> porter.	
Served with chocolate sauce; and vanilla ice cream, custard or cream	
Apple Tarte Tatin v	9
Served with custard, cream or ice cream	
Cheese Board v	12
<i>Ale Chutney</i> , dried fruit, crackers	
Ice Cream v LG	per scoop 2.5
Salted Caramel   Hazelnut & Chocolate   Madagascan Vanilla Bean   Blood Orange Sorbet	

## SUNDAY ROAST IN THE FARMERS' BAR

SUNDAYS 12pm - 4pm

Join us for Sunday lunch when we serve our traditional British roast, using great provenance, local and seasonal produce. We serve our meat roasts with Yorkshire pudding, beef-fat-roasted potato, an array of seasonal vegetables and a rich beef & ale gravy - all freshly cooked and roasted here in our kitchen by our devoted kitchen team.

<b>Roast Beef</b>	23
<i>Served pink</i>	
A flavourful Hereford topside from our local butcher, <i>Beef Olive</i> . We marinade it overnight with our <i>Chiltern Ale Mustard</i> and slowly roast it Sunday morning to perfect tenderness.	
<b>Roast Pork</b>	23
Herb-stuffed rolled pork loin & belly, also known as 'porchetta'. Served with homemade buttery apple sauce and crackling.	
<b>Confit Roast Chicken Leg</b>	20
Tender, 'fall-off-the bone' chicken leg from <i>Beef Olive</i> .	
<b>Beer Cheese, Onion &amp; Potato Pie v</b>	20
Our handmade wellington served Sunday-style with Yorkshire pudding, seasonal vegetables and veggie gravy.	

If you would like to book specifically for roasts, please book a table on our website, by selecting the option

'*Sunday Roast in the Farmers' Bar*' [www.kingsheadaylesbury.co.uk](http://www.kingsheadaylesbury.co.uk)

Food service times: Wed, Thu, Friday 12pm-3pm & 6pm-8.30pm | Sat 12pm-8.30pm | Sun 12pm-4pm

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## THE QUICK LUNCHEON & SANDWICH MENU

DAILY 12pm – 3pm

For specials, please take a look at our black board

<b>Today's Soup</b> <i>Please see our blackboard for today's choice</i>	9
<b>Wholetail Scampi</b> Hop-salted fries, homemade samphire tartare sauce, charred lemon + <i>Buttered Peas</i> 3	16
<b>The Trencher</b> Our take on ploughman's - beer baked smoked ham, wedge of pork pie, cheese, <i>300's Old Ale Chutney</i> , <i>Chiltern Ale Mustard</i> , beer pickles, dressed salad leaves, warm bread and <i>Crystal Malt</i> barley butter	15
<b>BBQ Pulled Pork Loaded Wedges</b> Potato wedges loaded with soft pulled pork smothered in our homemade <i>Chiltern Black</i> BBQ sauce and topped with melted beer cheese, pickled slaw, spring onions, crispy onions and smoky seeds	16
	
<b>Roast Beef Club Sandwich</b> With smoked bacon, lettuce, tomato and ale mustard mayonnaise	11
<b>Avocado Club Sandwich</b> v With lettuce, tomato and garlic mayonnaise	11
<b>Thick-Cut Ham &amp; Beer Cheese Sandwich</b>	10
<b>Toastie of the Day</b> <i>Please see our blackboard for today's choice</i>	8
<b>Fries</b> , sea salt v 5	6
<b>Onion Rings</b> , hop salt v 6	5
<b>Mixed Leaf Salad</b> , hoppy dressing v 4	4
<b>Warm Breads</b> , barley butter v 5	4
<b>House Beer Pickles</b> v 4	

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## THE KING'S PROVISIONS MENU

### SMALL PLATES TO KEEP YOU GOING IN BETWEEN

DAILY 3pm – 6pm (EXCEPT SUNDAYS)

<b>The Trencher</b>	15
Our take on ploughman's - beer baked smoked ham, wedge of pork pie, cheese, <i>300's Old Ale Chutney</i> , <i>Chiltern Ale Mustard</i> , beer pickles, dressed salad leaves, warm bread and <i>Crystal Malt</i> barley butter	
<b>Sharing Board</b>	22
A selection of cured meats and cheeses, house beer pickles, warm bread, <i>Crystal Malt</i> barley butter and <i>300's Old Ale Chutney</i>	
<b>Today's Soup</b> <i>Please see our blackboard for today's choice</i>	9
<b>Today's Toastie</b> <i>Please see our blackboard for today's choice</i>	8
<b>Charcuterie Plate</b>	8
House beer pickles	
<b>Cheese Plate</b> v	8
<i>300's Old Ale Chutney</i>	
<b>Warm Breads</b> v	5
With deliciously malty <i>Crystal Malt</i> barley butter	
<b>House Beer Pickles</b> v	4
<b>Mixed Leaf Salad</b> v	4
Hoppy dressing	
	
<b>Sticky Toffee Pudding</b> v	8
Home baked with our rich <i>Bodger's Barley Wine</i> . Served with toffee sauce and cream, custard or vanilla ice cream	
<b>Marmalade Pudding</b> v	8
Home baked with our luscious <i>Mash Tun Marmalade</i> . Served with vanilla ice cream, cream or custard	
<b>Chocolate Pudding</b> v	8
Home baked with our smooth <i>Chiltern Black</i> porter. Served with chocolate sauce and cream, custard or vanilla ice cream	

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A COUNTRY PUB, IN THE HEART OF AYLESBURY

## CHILDREN'S MENU

AVAILABLE FOR CHILDREN UNDER 9 YEARS OLD

### STARTERS

**Cup of Soup** *Please see our blackboard for today's choice* 5  
Served with bread and butter

### MAINS

CHOOSE A SIDE: FRIES | MASH | CRIPY POTATOES | HOUSE SALAD

**Beef Burger** 9  
Topped with melted cheese and crispy lettuce in brioche bun  
*Add bacon for £1*

**Crispy Chicken Nuggets** 8  
Buttered peas

**Salmon Fingers** 8  
Buttered peas

**Scampi** 8  
Buttered peas

**Pork Chipolatas** 9  
Buttered peas and gravy

**Sunday Beef Roast** *Sundays only* 12  
Served with crispy potatoes, carrots, peas, Yorkshire pudding and gravy

### PUDDINGS

**Sticky Toffee Pudding Bites** 5  
Vanilla ice cream, sprinkles

**Chocolate Pudding Bites** 5  
Vanilla ice cream, sprinkles

**Double-Scoop Ice Cream** 5  
Topped with sprinkles. Choose from:  
Vanilla | Hazelnut & Chocolate | Salted Caramel | Blood Orange Sorbet

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## PRINCE DINING MENU

AUTUMN & WINTER

Available for Wednesday – Saturday bookings | Served sharing family style | 10 – 22 guests | 49 per person

Warm Breads, *Crystal Malt* Barley Butter

### TO START

Smoked Rarebit, Mushroom Ketchup, Beer Pickles v  
Smoked Mackerel Waldorf Salad

### MAIN

Grilled Whole Chicken, Creamy Wild Mushroom Sauce  
Beer Sausage Pie, Ale Gravy

*Individually plated for vegetarian guests:*

Pumpkin & Wild Mushroom Pithivier

Crispy Potatoes | Mash | Buttered Greens

### DESSERTS

Chocolate Cake, Vanilla Whipped Cream

### ADD-ONS

Charcuterie, Beer Pickles £12 per person

Cheese Board, Ale Chutney, Crackers £12 per person



## KING DINING MENU

AUTUMN & WINTER

Available for Wednesday – Saturday bookings | Served sharing family style | 10 – 22 guests | 59 per person

Warm Breads, *Crystal Malt* Barley Butter

Olives

### TO START

Smoked Rarebit, Mushroom Ketchup, Beer Pickles v

Smoked Mackerel Waldorf Salad

### MAIN

Grilled Whole Chicken, Creamy Wild Mushroom Sauce

Flat Iron Steak, Butter-Roasted Mushroom, Beer & Roasted Peppercorn Sauce

*Individually plated for vegetarian guests:*

Pumpkin & Wild Mushroom Pithivier

Fries | Crispy Potatoes | Buttered Greens

### SWEET

Chocolate Cake, Vanilla Whipped Cream

Portuguese Custard Tart

### ADD-ONS

Charcuterie, Beer Pickles £12 per person

Cheese Board, Ale Chutney, Crackers £12 per person



## SUNDAY DINING MENU

AUTUMN & WINTER

Available for Sunday bookings | Served sharing family style | 10 – 22 guests | 55 per person

Warm Breads, *Crystal Malt* Barley Butter

### TO START

Smoked Rarebit, Mushroom Ketchup, Beer Pickles v

Smoked Mackerel Waldorf Salad

### MAIN

Roast Hereford Beef served pink (minimum 10)

or

Confit Roast Chicken Leg

or

Roast Porchetta

or

Pumpkin & Wild Mushroom Pithivier, Vegetable Gravy

Crispy Potatoes | Yorkshire Puddings | Seasonal Vegetables | Beef & Ale Gravy

### SWEET

Apple & Berry Crumble, Custard, Cream

### ADD-ONS

Charcuterie, Beer Pickles £12 per person

Cheese Board, Ale Chutney, Crackers £12 per person



## BUFFET, SNACKS & CANAPES MENU

AUTUMN & WINTER

*Available for Wednesday - Saturday bookings*

### CANAPES

*Priced per 10 item*

- Smoked Rarebit v 40
- Roast Beef Toast, Ale Mustard, Pickled Shallots 40
- Roasted Garlic Mushroom Toast, Pesto v 40
- Hot Smoked Salmon Toast, Capers, Pickled Cucumber 40
- Smoked Beef & Beer Cheese Mini Burger, Porter Burger Sauce 50
- Crispy Chicken Mini Burger, Roasted Chilli Mayo 50
- Black Bean & Roasted Cauliflower Mini Burger, Roasted Peppers, Garlic Mayo v 50
- Confit Roast Chicken & Bacon Mayo Mini Jacket 35
- Artichoke, Radish & Pesto Mini Jacket v 35
- Butcher's Sausage Roll 40
- Beer Cheese Straw v 30
- House Croquettes, Black Garlic Mayo v 20
- Chocolate Cake, Cream vg 35
- Portuguese Custard Tart v 40

### PLATTERS

*Priced per platter, serves 10 per platter*

- Charcuterie, Beer Pickles & Crudités Grazing Platter 120
- Cheese, Ale Chutney, Dried Fruit & Crackers Grazing Platter 120
- Grain & Seasonal Vegetable Salad, House Dressing vg 60
- Garden Salad, Hoppy Dressing vg 30
- Zingy Slaw vg 45
- Rosemary & Thyme Mini Roast Potatoes vg 30
- Triple-Cooked Chunky Chips, Hop Salt v 30
- Warm Breads, *Crystal Malt* Barely Butter v 20

### ADD-ONS

*Priced per bowl*

Olives 8 | Beer Pickles 5 | House Nuts 4 | Crisps 1.6



*PRINCE*  
**BREAKFAST MENU**  
**FOR CATERED MEETINGS**  
AUTUMN & WINTER

*Available for Wednesday - Saturday bookings | Served until 11am | 9 per person*

Toast, Smoked Bacon, Jam, Marmalade, Butter

**ADD-ONS**

*Priced per item | Also available as a lunch-time option served in the room*

Roast Beef Club Sandwich, Smoked Bacon, Ale Mustard Mayo 11

Beer Sausage Sandwich, Ale Chutney, Crispy Onion Rings 12

Avocado Club Sandwich, Roasted Peppers v 11

Crisps 1.60 | Hoppy Dressed Leaf Salad 4 | Triple-Cooked Chips 6

**DRINKS**

*Per cup (pre-order, minimum 12 cups)*

Filter Coffee 3

Breakfast Tea 3

*Per bottle 200ml*

Folkington's Juices 4

Orange | Apple | Mango | Pineapple | Cranberry

*Priced per current menu (made on request)*

Espresso | Flat White | Latte | Cappuccino | Hot Chocolate



*KING*  
**BREAKFAST MENU**  
**FOR CATERED MEETINGS**  
AUTUMN & WINTER

*Available for Wednesday - Saturday bookings | Served until 11am | 20 per person*

Fresh Seasonal Fruit v  
Granola & Yoghurt Pots v  
Toast, Jam, Marmalade, Butter  
Smoked Bacon Sandwich, Beer Bacon Ketchup  
Unlimited Filter Coffee and Breakfast Tea

**ADD-ONS**

*Priced per item | Also available as a lunch-time option served in the room*

Roast Beef Club Sandwich, Smoked Bacon, Ale Mustard Mayo 11

Beer Sausage Sandwich, Ale Chutney, Crispy Onion Rings 12

Avocado Club Sandwich, Roasted Peppers v 11

Crisps 1.60 | Hoppy Dressed Leaf Salad 4 | Triple-Cooked Chips 6

**DRINKS**

*Per bottle 200ml*

Folkingtons's Juices 4

Orange | Apple | Mango | Pineapple | Cranberry

*Priced per current menu (made on request)*

Espresso | Flat White | Latte | Cappuccino | Hot Chocolate

