

BEER SNACKS & SMALL PLATES

Today's Soup <i>Please see our blackboard for today's choice</i>	8
Mini Steak & Ale Pie , crushed peas, ale gravy	8
A 300s Old Ale Beer Sausage , ale mustard	4
Crispy Chicken Strips , chilli mayo	9
Crispy Squid , <i>barley black pepper</i> , caper mayo	11
Crispy Cauliflower 'Wings' , chilli mayo v	8

HOUSE SPECIALS



Beef STEW-IN-A-COB	20
Tender, chunky beef slow-cooked in our porter <i>Chiltern Black</i> and served in our home baked signature cob loaf	



Veggie Chilli STEW-IN-A-COB v	18
Topped with crème fraiche and fire-roasted chillies, and served in our home baked signature cob loaf	

Flat Iron Steak	25
From our local butcher friend, <i>Beef Olive</i> . Served with fries, butter roasted mushroom, charred baby gem lettuce and toasted pine nuts <i>Best served medium rare Please allow extra time</i>	

Confit Roast Leg of Chicken	18
Served with mash, winter vegetables and a creamy cider & mushroom sauce	

Beer Sausages & Squeak	16
Two local butcher sausages made with our <i>Three Hundred's Old Ale</i> and served with bubble & squeak and ale gravy <i>Add Extra Sausage for £4</i>	

Pie of the Week	18
Comforting, homemade pie accompanied by winter vegetables <i>Please see our blackboard for today's choice</i>	

SANDWICHES SERVED 12pm – 3pm

Please take a look at today's selection of our sandwiches on the black board by the bar

BURGERS

Served in our homemade brioche bun with fries or mixed leaves

Signature Steak Burger	17
Mustard glaze, melted beer cheese, smoked bacon, lettuce, beer-pickled shallots, gherkin ketchup, porter burger sauce	
Crispy Chicken Fillet Burger	16
Cider-pickled red cabbage, lettuce, fire-roasted chilli mayonnaise <i>Add Extra Chicken for £4 Smoked Bacon for £1</i>	
Veggie Burger v	17
Homemade black bean & roasted cauliflower patty, avocado, roasted peppers, spring onion, lettuce, roasted garlic & lemon mayonnaise	

EXTRAS

House Beer Bread	4.5
With our deliciously malty <i>Crystal Malt</i> barley butter	
Buttered Braised Greens	4
House Beer Pickles	4
Mixed Leaf Salad , hoppy dressing	4
Onion Rings , hop salt	6
Cheesy Potato Wedges	6
Chunky Chips , hop salt	6
Fries , sea salt	5

PUDDINGS

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	
Chocolate Pudding v	8
Made with our smooth <i>Lord Lieutenant's Porter</i> . Served with chocolate sauce; and vanilla ice cream, custard or cream	
Ice Cream v LG <i>per scoop</i>	2.5
Salted Caramel Hazelnut & Chocolate Madagascan Vanilla Bean Mango Sorbet	



THE KING'S PROVISIONS

SMALL PLATES TO KEEP YOU GOING

SERVED DAILY 3pm – 6pm (EXCEPT SUNDAY)

Charcuterie	7
Beer pickles, house beer bread, butter	
House Beer Pickles	4
Artisan Cheese	7
Ale chutney, house beer bread, butter	
House Salad	4
Hoppy dressing	
A Cup of Soup	5
<i>Please see our blackboard for today's choice</i>	
Warm House Beer Bread	4.5
With deliciously malty <i>Crystal Malt</i> barley butter	
Beer Cheese Toastie v*	6
Caesar Salad	6
With parmesan and croutons	
Sticky Toffee Pudding v	8
Made with our rich <i>Bodger's Barley Wine</i> . Served with toffee sauce and cream	

SUNDAY ROAST

IN THE FARMERS' BAR

SERVED SUNDAY 12pm - 4pm

Join us on Sundays for a traditional British roast prepared and cooked freshly in our kitchen with local and seasonal ingredients.

Sundays are very popular so please book a week in advance through our website, by selecting the option 'Sunday Roast in the Farmers' Bar'.

www.kingsheadaylesbury.co.uk

We look forward to seeing you soon.

Roast Beef	22
Yorkshire pudding, beef fat roast potato, seasonal vegetables, ale gravy <i>Served pink</i>	
Roast Pork	22
Herb-stuffed rolled pork loin & belly, Yorkshire pudding, beef fat roast potato, seasonal vegetables, apple sauce, crackling, ale gravy	
Roast Leg of Chicken	20
Yorkshire pudding, beef fat roast potato, seasonal vegetables, ale gravy	
Veggie Roast v	20
Our puff pastry parcel filled with vegetable medley and served with a Yorkshire pudding, mini roast potatoes, seasonal vegetables and gravy	

PLANNING A CELEBRATION OR A MEETING?

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

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:

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THE FARMERS' BAR

THE CHILTERN BREWERY

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

SUNDAY MENU

BEER SNACKS & SMALL PLATES

Today's Soup <i>Please see our blackboard for today's choice</i>	8
Mini Steak & Ale Pie , crushed peas, ale gravy	8
A 300's Old Ale Beer Sausage , ale mustard	4
Crispy Chicken Strips , chilli mayo	9
Crispy Squid , <i>barley black pepper</i> , caper mayo	11
Crispy Cauliflower 'Wings' , chilli mayo v	8

SUNDAY ROASTS

Roast Beef	22
Yorkshire pudding, beef fat roast potato, seasonal vegetables, ale gravy <i>Served pink</i>	
Roast Pork	22
Herb-stuffed rolled pork loin & belly, Yorkshire pudding, beef fat roast potato, seasonal vegetables, apple sauce, crackling, ale gravy	
Roast Leg of Chicken	20
Yorkshire pudding, beef fat roast potato, seasonal vegetables, ale gravy	
Veggie Roast v	20
Our puff pastry parcel filled with vegetable medley and served with a Yorkshire pudding, mini roast potatoes, seasonal vegetables and gravy	

HOUSE SPECIALS

 Beef STEW-IN-A-COB	20
Tender, chunky beef slow-cooked with our <i>Chiltern Black</i> and served in our home baked signature cob loaf	
 Veggie Chilli STEW-IN-A-COB v	18
Topped with crème fraiche and fire-roasted chillies and served in our home baked signature cob loaf	
Signature Steak Burger	17
Mustard glaze, melted beer cheese, smoked bacon, lettuce, beer pickled shallots, gherkin ketchup, porter burger sauce. Served in our home baked brioche bun with fries or dressed leaves.	

PUDDINGS

Apple Crumble v	7
Served with vanilla ice cream, cream or custard	
Sticky Toffee Pudding v	8
Made with our rich <i>Bodger's Barley Wine</i> . Served with toffee sauce and vanilla ice cream, cream or custard	
Chocolate Pudding v	8
Made with our smooth <i>Lord Lieutenant's Porter</i> . Served with chocolate sauce and vanilla ice cream, cream or custard	
Ice Cream v LG <i>per scoop</i>	2.5
Salted Caramel Chocolate & Hazelnut Madagascan Vanilla Bean Mango Sorbet	

EXTRAS

House Beer Bread	4.5	Buttered Braised Greens	4
With our deliciously malty <i>Crystal Malt</i> barley butter		Onion Rings hop salt	6
House Beer Pickles	4	Cheesy Potato Wedges	6
Mixed Leaf Salad hoppy dressing	4	Chunky Chips hop salt	6
		Fries sea salt	5



STARTERS & SMALL PLATES

MARINATED ARTICHOKEs v LG	6
Marinated in house with wild oregano and pink peppercorns	
TODAY'S SOUP	8
With house beer bread and <i>Crystal Malt</i> barley butter <i>Please enquire for today's choice.</i>	
BBQ BEEF LOLLIPOPS	9
Crispy beef brisket croquettes and pickled shallots	
HOT SMOKED SALMON	9
Celeriac remoulade, crispbread	
WILD MUSHROOM & CHESTNUT CROQUETTES v	9
Black garlic mayonnaise	
SHARING BOARD	18
A selection of cured meats and cheeses, <i>Three Hundred's Old Ale</i> chutney, house beer pickles and house bread <i>Recommended for 2</i>	

HOUSE SPECIALS

ALEHOUSE STEAK	<i>please see our board</i>
Well, and lesser-known, steaks hand selected by our local butcher, <i>Block&Butcher</i> in Wendover, from native English breeds. Grilled to your liking and served with hop-salted chips, beef fat crumb and roast carrots. <i>Add beer & roasted peppercorn sauce</i>	
CONFIT ROASTED DUCK LEG	26
Mash, cider-braised red cabbage, roast carrots and our signature <i>Mash Tun Marmalade</i> sauce	
VENISON STEW-IN-A-COB	24
Tender chunks of venison, celeriac and baby onions slow-cooked in our rich porter <i>Chiltern Black</i> and served in our home baked cob loaf	
OVEN ROASTED SALMON LG	24
Crispy potatoes, leek & lovage puree, roasted cauliflower	
BURGER 'KING HENRY'	19
Dry-aged, smoked beef rib patty, melted beer cheese, crispy cured ham, beer bacon ketchup, hop pickled onion relish, oak leaf lettuce, barley brioche bun, hop-salted chips	
SQUASH & CHESTNUT PITHIVIER v	21
House puff pastry parcel packed with a delicious vegetable medley and served with winter vegetables and gravy	

OPEN SANDWICHES SERVED 12pm - 3pm

BEER SAUSAGE & ALE CHUTNEY	11
Locally made with our <i>Three Hundred's Old Ale</i> and served on our house beer bread with ale chutney and crispy onion rings	
BUTTER ROASTED MUSHROOM v	11
Served on our house beer bread with artichokes, parmesan, crisp lettuce and roasted garlic mayonnaise	

DESSERTS

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

SIDES

GRILLED BABY GEM LETTUCE, Caesar dressing, parmesan	5
HOUSE BEER PICKLES v	4
MIXED LEAF & SHALLOT SALAD, hoppy dressing v	4
BUTTERED GREENS v	4
TRIPLE COOKED CHIPS, hop salt v	6
ONION RINGS v	6
HOUSE BEER BREAD v	4.5
With our deliciously malty <i>Crystal Malt</i> barley butter	

SUNDAYS IN THE GREAT HALL

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, please book a table in advance through our website. We look forward to seeing you in the Great Hall.



THE KING'S PROVISIONS

SMALL PLATES TO KEEP YOU GOING

SERVED DAILY 3pm – 6pm (EXCEPT SUNDAYS)

CHARCUTERIE	7
Beer pickles, house beer bread, butter	
HOUSE BEER PICKLES	4
ARTISAN CHEESE	7
Ale chutney, house beer bread, butter	
HOUSE SALAD	4
Hoppy dressing	
A CUP OF SOUP	5
<i>Please enquiry for today's choice</i>	
WARM HOUSE BREAD	4.5
With deliciously malty <i>Crystal Malt</i> barley butter	
BEER CHEESE TOASTIE V*	6
CAESAR SALAD	6
With parmesan and croutons	
STICKY TOFFEE PUDDING	8
Made with our rich <i>Bodger's Barley Wine</i> . Served with toffee sauce and cream	

SUNDAY ROAST IN THE GREAT HALL

SERVED SUNDAY 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, please book a table in advance through our website by selecting the option '*Sunday Roast in the Great Hall*'.

www.kingsheadaylesbury.co.uk

We look forward to seeing you.

ROAST PORK	24
Succulent rolled English pork loin & belly, roast potato, Yorkshire pudding, winter vegetables, crackling, apple puree and a rich ale gravy	
ROAST NATIVE BEEF	24
Native, English topside of beef sourced from our friends at <i>Block&Butcher</i> in Wendover. Served with beef fat roast potato, Yorkshire pudding, winter vegetables and a rich ale gravy <i>Served pink</i>	
CONFIT ROASTED DUCK LEG	24
Roast potato, Yorkshire pudding, winter vegetables and a rich ale gravy	
OVEN ROASTED SALMON LG	24
Crispy potatoes, leek & lovage puree, roasted cauliflower	
SQUASH & CHESTNUT PITHIVIER v	21
House puff pastry parcel packed with a delicious vegetable medley and served with crispy potatoes, winter vegetables and gravy	

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

NIBBLES FOR THE TABLE

MARINATED ARTICHOKEs v LG 6
Marinated in house with wild oregano
and pink peppercorns

CHARCUTERIE 7
House beer pickles, warm beer bread

ARTISAN CHEESE v* 7
Ale chutney, warm beer bread

STARTERS & SMALL PLATES

BBQ BEEF LOLLIPOPS Crispy beef brisket croquettes and pickled shallots	9
HOT SMOKED SALMON Celeriac remoulade, crispbread	9
WILD MUSHROOM & CHESTNUT CROQUETTES v Black garlic mayonnaise	9
TODAY'S SOUP With house beer bread and <i>Crystal Malt</i> barley butter <i>Please enquire for today's choice.</i>	8
CARAMELISED ONION & WILD MUSHROOM TART v Served warm with leek & lovage puree	9

SIDES

GRILLED BABY GEM LETTUCE, <i>Caesar</i> dressing, parmesan	5
HOUSE BEER PICKLES v	4
MIXED LEAF & SHALLOT SALAD, hoppy dressing v	4
BUTTERED 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

Starter
+
Main
+
Dessert

3-COURSE for £39

MAINS

ROAST PORK Succulent rolled English pork loin & belly, roast potato, Yorkshire pudding, winter vegetables, crackling, apple puree and a rich ale gravy	24
ROAST NATIVE BEEF Native, English topside of beef sourced from our friends at <i>Block&Butcher</i> in Wendover. Served with beef fat roast potato, Yorkshire pudding, winter vegetables and a rich ale gravy <i>Served pink</i>	24
CONFIT ROASTED DUCK LEG Roast potato, Yorkshire pudding, winter vegetables and a rich ale gravy	26
OVEN ROASTED SALMON LG Crispy potatoes, leek & lovage puree, roasted cauliflower	24
SQUASH & CHESTNUT PITHIVIER v House puff pastry parcel packed with a delicious vegetable medley and served with crispy potatoes, winter vegetables and gravy	21

DESSERTS

APPLE & BERRY COMPOTE CRUMBLE Crème anglaise, cream or vanilla ice cream	8
SINGLE ORIGIN TANZANIAN 70% CHOCOLATE BROWNIE v LG Chocolate sauce, sprinkle of sea salt, cream	9
WARM APPLE TART v Toffee, crème anglaise	9
ARTISAN CHEESE BOARD v* <i>Three Hundred's Old Ale</i> chutney, celery, dried fruit, biscuits	11
PORTUGUESE CUSTARD TART v	5
AFFOGATO v LG Vanilla ice cream, fresh espresso	5

