

## OUR FOOD

As a local family run brewery, we enjoy cooking classic British dishes with something that is dear to our hearts: our beers.



Our chefs source fresh produce from local farmers, growers and bakers and lovingly create these dishes in our kitchen with a glug of our beer; a spoonful of our ale chutney; or a generous sprinkling of our handmade beer cheese.

I believe our dishes are delicious, balanced, wholesome and created to be enjoyed with an equally rewarding pint of beer from our brewery.

Anett Jenkinson

## BEER SNACKS sup while you sip

- Breaded mushrooms, tartare sauce £5 v
- Chipolatas, Chiltern Ale Mustard £5
- Real ale battered onion rings, spicy Porter BBQ sauce £4.50 v
- Pea and feta croquettes, mint mayo £5 v
- Shell-on prawns, roasted garlic mayo £5.50 GF

## OPEN SANDWICHES generous toppings on our lightly toasted malthouse beer bread

- Free range eggs with spring onion, chive and mustard mayo £5.50 v  
add crispy smoked bacon £1
- Smashed avocado, feta, watercress and fresh chilli £6.50 v  
add crispy smoked bacon £1
- Brewer's Rarebit A great classic! We make it with our tangy Beechwood Beer Cheese £6.75 v  
add crispy smoked bacon £1
- Roast beef, Ale Mustard and black pepper mayo, fresh slaw, watercress £7  
Try with a pint of Beechwood Bitter

## WRAPS

- Crispy breaded chicken fillets, fresh slaw and sweet chilli sauce £6
- Fresh water prawns, roasted garlic mayo and lettuce £6

## FOOD FLIGHTS

3 x 1/3 pint glasses filled with the following:



- Beer Stick, Beechwood Beer Cheese, Terrick Truckle Cheese, vegetable sticks, toasted beer bread fingers £8  
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- Shell-on prawns, breaded whitebait, tartare sauce £7  
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- Sweet potato fries, roasted aubergine and pepper dip, vegetable sticks £6 v GF

## BEER PLATTERS big boards of delicious food to share

The Chiltern Brewery for 2 £20 for 4 £38

Our brewery's handmade Beechwood Beer and Terrick Truckle Cheeses, Beer sticks, Old Ale Chutney, Chiltern Ale Mustard, Hop Pickled Onion, fresh slaw, vegetable sticks, malthouse beer bread, crackers, fresh leaves and grapes

The King's Head for 2 £22 for 4 £40

Crispy breaded chicken fillets, chipolatas, crispy smoked bacon, breaded mushrooms, real ale battered onion rings, Hop Pickled Onion, Chiltern Ale Mustard, spicy Porter BBQ sauce, roasted garlic mayo, fresh slaw, vegetable sticks, toasted malthouse beer bread and fresh leaves

Ocean 1455 for 2 £22 for 4 £40

Real ale battered haddock fingers, shell-on prawns, breaded whitebait, prawn and haddock fishcake, Hop Pickled Onion, homemade tartare sauce, roasted garlic mayo, hop pickled cucumber salad, vegetable sticks, malthouse beer bread and fresh leaves

Please see our Specials Board for today's favourites

V vegetarian GF gluten free VG vegan  
(GF\*) (VG\*) gluten free and vegan options are available upon request

All our food is homemade and freshly cooked to order – we therefore thank you for your patience during busy times.



My parents pioneered the creation of beer foods, such as beer cheese, ale mustard, beer bread, malt marmalade and even hop chocolates. I am proud to say many of the relationships they made over three decades ago are as strong today.

We work closely with small, independent producers who reflect the same values we hold dear – authenticity and integrity – to create recipes that give our beers, and their foods, a wonderfully balanced pairing in our chandlery range.

George Jenkinson



For a good selection for you to enjoy at home, browse our mini shop in the bar, or pop over to Terrick to our Brewery Shop.

## LIGHT DISHES & SMALL APPETITES

perfect as a light lunch or dinner

### Crispy breaded chicken fillets

Hearty, but light! Handmade in our kitchen and served with creamy potato salad £8

Prawn, haddock and samphire fishcake with hop pickled cucumber salad £6.50

Salad of pearl barley with roasted rainbow carrots, cherry tomatoes, fennel, avocado, toasted almond flakes, croutons and drizzled with a fresh herb dressing £7.50 VG V  
or go for a large bowl £11.50 VG V

Chipolatas, creamy mash, ale braised greens and our delicious ale gravy £8.50

Real ale battered haddock, lemon crushed peas, homemade tartare sauce and fries £9

## DESSERTS

lush treats from our kitchen

Baked cherry cheesecake served with pistachio ice cream £6 GF

Imperial Stout and chocolate cake with toasted walnuts and almond and white chocolate ice cream £6.50

Great with our award-winning Bodger's Barley Wine

Our brewery's Beer and Terrick Truckle Cheeses, Old Ale Chutney, grapes and crackers £7

Handcrafted ice cream & sorbet selection from the foot of the Chiltern Hills

Ice cream ~ almond and white chocolate, dark chocolate orange, pistachio GF

Sorbet ~ coconut, mango, passionfruit GF VG  
£2 per scoop

## MAINS

**Flat Iron Steak** one of the country's best steaks from our award-winning local butcher, Beef Olive.

This locally reared, tender cut is marinated with black garlic, grilled to perfect medium rare and served with fries, homemade fresh slaw, Ale Mustard and black pepper mayo and watercress £18 (GF\*)

Crispy breaded chicken escalope topped with parmesan and served with grilled cherry tomatoes, roasted garlic mayo and fries £13

Sticky BBQ and ale marinated pork chop with creamy mash, ale braised greens and ale gravy £14  
Perfect match with a pint of Chiltern Pale Ale

Real ale battered haddock, lemon crushed peas, homemade tartare sauce and fries £12

**King's Head Signature** British beef burger topped with melted Beer Cheese and treacle cured bacon in a toasted brioche bun and served with spicy Porter BBQ sauce, fresh slaw and fries £13 (GF\*)

Handmade lamb burger topped with smashed avocado and feta in a toasted brioche bun and served fresh slaw and sweet potato fries £13.50

**Mushroom and truffle burger** Two juicy, grilled portobello mushrooms drizzled with truffle oil and topped with parmesan, roasted garlic mayo and watercress in a toasted brioche bun and served with fries £12.50 V (GF\*)

## SIDES

Fries £3.75 GF

Fresh slaw £2.50 GF

Ale braised seasonal greens £4

Toasted maltouse beer bread and butter £1.50

Sweet potato fries £4.75 GF

Salad and house dressing £4 GF

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**SUNDAY ROAST** locally sourced, free range meat freshly cooked in our kitchen every Sunday with beef dripping roast potatoes, buttered seasonal vegetables, Yorkshire pudding and our delicious ale gravy

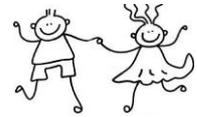
Roast beef £10 / £13.50 (GF\*)

Roast Special Chef's choice of the week, please see our Specials Board or ask a member of our team (GF\*)

Roast peppers stuffed with pearl barley, fennel, carrots and cherry tomatoes, roast potatoes, buttered greens, Yorkshire pudding and gravy £12.50 v (VG\*)



**FOR CHILDREN** these homemade dishes have been created with our little ones in mind



Tender, crispy breaded chicken fillets £8

Chipolatas and gravy £8.50

Battered haddock £9

All served with fries or mashed potato and garden peas or tomatoes and cucumber.

Ice cream ~ vanilla, strawberry, chocolate £1 per scoop GF

tweet, share and like us



## FUNCTIONS AND EVENTS

Our gorgeous Victorian oak-panelled room is available to hire for gatherings and celebrations.

Please ask our team for details or visit our website  
[kingsheadaylesbury.co.uk](http://kingsheadaylesbury.co.uk)

**THE DINING ROOM**

## CONFERENCE AND BUSINESS

With its Tudor charm and modern amenities this splendid room is the perfect place for business meetings, conferences and receptions.

Please ask our team for details or visit our website  
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**THE GATEHOUSE CHAMBER**

V vegetarian GF gluten free VG vegan  
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If you have allergies, please obtain the allergen sheet from a member of our team. Although we take every care, we cannot guarantee that our dishes are 100% allergen free as we are unable to assign dedicated areas due to the size of our kitchen.

### We serve food

Mon & Tues	11.30am-3.00pm
Wed & Thurs	11.30am-3.00pm 5.00pm-9.00pm
Fri & Sat	11.30am-9.00pm
Sun	12.00pm-6.00pm