

OUR FOOD

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



We 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

Slow cooked stout and honey chicken wings £5

Breaded mushrooms, roasted garlic and lemon mayo £4.50 v

Chipolatas, Porter BBQ sauce £5.50

Breaded cauliflower, cumin mayo £4 v

Sizzled shell-on prawns, roasted garlic and lemon mayo £4.50

FOOD FLIGHTS fun mini platters

served on our flight bats



Cornish seaweed & cider salami stick, Beechwood Beer Cheese, Terrick Truckle Cheese, Old Ale chutney and toasted beer bread £8

Sizzled shell-on prawns, breaded whitebait, samphire tartare sauce, Hop Pickled onions £7

BEER PLATTERS big boards of delicious food to share. All served with a generous helping of our chutneys, sauces, pickles, slaw and beer bread.

The Chiltern Brewery v* minimum 2 persons £11 / person

Our brewery's handmade Beechwood Beer and Terrick Truckle Cheeses, brie, King's scotch egg **or** black bean and cauliflower scotch egg (v), breaded cauliflower, Old Ale Chutney, Hop Pickled Onions, dried fruits, nuts and crackers

The King's Head minimum 2 persons £12 / person

Slow cooked stout and honey chicken wings, chipolatas, crispy smoked bacon, breaded mushrooms, breaded cauliflower, Hop Pickled Onion, Chiltern Ale Mustard, Porter BBQ sauce

Ocean 1455 minimum 2 persons £12 / person

Real ale battered haddock fingers, sizzled shell-on prawns, breaded whitebait, hot-smoked salmon, homemade samphire tartare sauce

tweet, share and like us



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.

OPEN SANDWICHES

our special beer bread made exclusively for us by a local artisan bakery

Crushed avocado and roasted pepper £6.50 **v** add prawns or smoked bacon £1

Roast beef, roasted balsamic onions and horseradish mayo £7

Free range eggs, mustard and chive mayo, spring onions £5.75 **v** add smoked bacon £1

ROLLS

favourites in toasted beer bread roll

Brunch Roll - Wendover Royal sausage, beer and treacle cured bacon and a fried egg £6 add fries £2

Brie, smoked bacon and cranberry sauce £6 add fries £2

JACKETS

Poached chicken, avocado mayo and crispy smoked bacon jacket potato £7

Veggie chilli, crème fraiche and fresh chillies jacket potato £7 **VIGF/IG*** add cheese £1

Prawn with roasted garlic and lemon mayo jacket potato £7

LIGHT DISHES & SMALL APPETITES

perfect as a light lunch or dinner

Homemade soup £5.50 Please see our Specials Board for today's choice

King's Scotch Egg handmade in our kitchen with King's Farm's Wendover Royal sausages. Served with potato wedges and Hop Pickled Onions £7

Black bean and cauliflower scotch egg, potato wedges, cumin mayo and slaw £6.50 **v**

Three-egg omelette with hot-smoked salmon and toasted beer bread £7

Head Brewer's Rarebit ~ what can make a traditional rarebit better? We think our beer, of course! Finished with a splash of Worcestershire sauce £6.75 **v*** add bacon or fried egg £1

Veggie chilli, crème fraiche, fresh chillies, toasted beer bread £8 as a main £11 **VIGF*/IG***

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

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.

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 and grilled to perfect medium rare. Served with triple cooked chips, celeriac puree, ale braised greens, grilled portobello mushroom and horseradish mayo
£18 **GF**

Grilled rosemary and garlic lamb cutlets with truffle and parmesan roasties, roasted cauliflower puree, tender stem broccoli and ale gravy £18 **GF***

Chef's Proper Pie ~ a pie as it should be! Handmade by our award-winning chef and served with seasonal vegetables and gravy £16 See our Specials Board for today's filling

Pan-roasted salmon fillet with celeriac mash, tender stem broccoli, peas and a creamy dill sauce £14 **GF**

King's Head Signature Burger - locally reared beef steak burger topped with melted Beer Cheese, beer & treacle cured bacon, Porter BBQ sauce and gherkins, served with fries and slaw £13.50 **GF***

Go for the **Loaded Signature Burger** ~ grilled Portobello mushroom and a fried egg for only £1.50 extra

Black bean and cauliflower burger topped with roasted red pepper, avocado, spring onion and roasted garlic and lemon mayo, served with fries and slaw £12.50 **v** add brie £1

Squash and butter bean casserole topped with avocado, crème fraiche and served with toasted artisan beer bread £11 as a light dish £8 **V/GF*/VG***

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

SIDES

Fries £3.25 **V/GF**

Sweet potato fries £4.25 **V/GF**

Truffle and parmesan roasties £4.25 **v**

Homemade slaw £2.50 **V/GF**

Garden salad and house dressing £4 **V/GF*/VG**

Ale braised seasonal greens £4 **v**

Toasted artisan beer bread and butter £1.50 **v**

DESSERTS

 lush treats made in our kitchen

Warm chocolate and raspberry brownie with Madagascan vanilla ice cream £6 **v**
Great with our award-winning Bodger's Barley Wine

Pumpkin pancakes with salted pecan butterscotch and gingerbread ice cream £6 **v**

Rhubarb and apple crumble with vanilla custard £6 **v**

King's Head Cheese Board ~ our brewery's Beer and Terrick Truckle Cheeses, guest cheese, Old Ale Chutney, dried fruits, nuts and crackers £8 **v**

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

Ice cream ~ Almond and white chocolate, Madagascan vanilla, Gingerbread, Coconut **V/GF**

Sorbet ~ Coconut, Mango, Passionfruit **V/GF/VG**
£2 per scoop

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

Mushroom and roasted cauliflower individual Wellington, celeriac mash, buttered seasonal vegetables Yorkshire pudding and gravy £12.50 V/GF*



FOR CHILDREN these favourite homemade dishes have been created with the little ones in mind



Crispy breaded chicken fillets £6

Chipolatas and gravy £6

Battered haddock £6

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

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

PARTY & PRIVATE ROOM HIRE

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

THE DINING ROOM

HIRE A MEETING ROOM BY THE HOUR

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
kingsheadaylesbury.co.uk

THE GATEHOUSE CHAMBER

Planning your Christmas party?

Please pick up our Christmas Menu and get in touch with us to book a table or one of our exclusive private rooms

01296 718 812

office@kingsheadaylesbury.co.uk

V vegetarian

GF gluten free

VG vegan

GF* VG* gluten free and vegan options are [available upon request](#)

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 and gluten 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