

STARTERS & SMALL PLATES

MARINATED ARTICHOKE <small>v LG</small>	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 <small>v</small>	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 <small>LG</small>	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 <small>v</small>	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 <small>v</small>	11
Served on our house beer bread with artichokes, parmesan, crisp lettuce and roasted garlic mayonnaise	

DESSERTS

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

SIDES

GRILLED BABY GEM LETTUCE, Caesar dressing, parmesan	5
HOUSE BEER PICKLES <small>v</small>	4
MIXED LEAF & SHALLOT SALAD, hoppy dressing <small>v</small>	4
BUTTERED GREENS <small>v</small>	4
TRIPLE COOKED CHIPS, hop salt <small>v</small>	6
ONION RINGS <small>v</small>	6
HOUSE BEER BREAD <small>v</small>	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	

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:

www.kingsheadaylesbury.co.uk/upcoming-events

