

**THE
KING'S HEAD
EST 1455**

FROM THE CHILTERN BREWERY

COURTYARD MENU

Escape the rush, relax and enjoy a wide selection of our food and drink when you choose to sit in our sun-trapped, historic courtyard garden.

Share some brilliant beer snacks with friends, try our handcrafted burgers – or indulge in our proper English steak selection – all hand prepared in our kitchen with locally grown and sourced produce.

Please place your order in any of our bars noting your courtyard table number.

If you have any allergies, please speak to us before ordering.

We prepare and cook your meal to order, please bear with us at peak times.

*Changes to Burger & Beer Flight currently unavailable. If a beer is unavailable, we offer a suitable alternative.

Food service times: Wed, Thu, Friday 12pm-3pm & 6pm-8.30pm | Sat 12pm-8.30pm | Sun 12pm-4pm
King's Provisions Menu (small plates) Wed-Sat 3-6pm

The King's Head, Market Square, Aylesbury, Bucks, HP20 2RW
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BEER SNACKS & STARTERS

KALAMATA OLIVES v 5

CHARCUTERIE

House beer pickles 9

MINI STEAK & ALE PIE

Crushed peas, beef & ale gravy 11

MAC 'N' CHEESE CROQUETTES

Porter burger sauce, spring onion 11

A 300s OLD ALE SAUSAGE

Sweet ale mustard 4

CRISPY CHICKEN STRIPS

Fire-roasted chilli mayo 10

SMOKED RAREBIT

Mushroom ketchup, crispy onions v 6

POTATO WEDGES

Melted beer cheese, spring onion 7

MINI 300s OLD ALE SAUSAGE ROLLS

Homemade beer bacon ketchup 10

BLACK BEEF BRISKET

Toasted crumpet, beer pickles 10

SMOKED MACKEREL WALDORF SALAD

Celery, apples, walnut, blue cheese dressing,
sourdough cracker 10

TODAY'S SOUP

Warm bread, butter 9

CRISPY SQUID

Barley black pepper, caper mayo 11

POTTED HAM HOCK

Set in pork dripping, served with toasted beer bread
and homemade piccalilli 10

LOLLIPOPS

Crispy beef brisket croquettes, fire-roasted
chilli mayo, pickled shallots 10

SWEETCORN, RED PEPPER & POTATO CROQUETTES

Black garlic mayonnaise v 9

BREWER'S BOARD

Selection of charcuterie and cheese, olives, beer pickles, house
beer bread, *Crystal Malt* barley butter and *300s Old Ale Chutney* 22

MAINS

ROAST POUSSIN

Small whole chicken with crispy new potatoes, new season carrots,
buttered chard, creamy chorizo sauce 26

SAUSAGES & MASH

Two of our tasty *300s Old Ale* sausages, Colcannon mash
and a rich ale gravy 17
Extra Sausage +4

BEER CHEESE, ONION & POTATO PIE

Roast carrots, buttered braised greens and a
rich beef or veggie gravy 20

CHILTERN HAM HOCK

Chunks of tender ham hock, our slow-braised bean stew and
home baked bread 18

VEGGIE CHILLI

Our ever popular and delicious black bean chilli, topped with
yoghurt and served with a warm flatbread v 17
Half Avocado +3
Extra Flatbread +3

OVEN ROASTED SALMON

Crispy new potatoes, pea & lovage puree,
grilled wild mushroom 24

CAULIFLOWER CHEESE TART

Crispy new potatoes, chard, roast cherry tomatoes,
beer cheese sauce v 21

WHOLETAIL SCAMPI

Hop-salted fries, samphire tartare sauce,
charred lemon 16
Buttered Peas +3

SPRING SPECIALS

THE TRENCHER

Our take on ploughman's - beer baked smoked ham, a wedge of pork
pie, cheese, homemade piccalilli, fresh garden vegetables, beer pickles,
house beer bread and *Crystal Malt* barley butter 16

CHICKEN PARMA

Crispy buttermilk fillet topped with homemade
beer & bacon tomato sauce and melted beer cheese, fries 17
Beer Baked Smoked Ham +3
Smoked Bacon +2

BBQ PULLED PORK LOADED WEDGES

Melted beer cheese, pickled slaw, spring onions, crispy fried onions,
smoky seeds 16

ALEHOUSE STEAKS

High-welfare native Hereford breed of cattle slowly and ethically reared on lush British pastures. Our friends at Block&Butcher in Wendover and Beef Olive in Aylesbury hand-select these lesser-knowns cuts for us and dry-age them for 28 days, resulting in steaks bursting in flavour.

ADD A SAUCE

Beer & Roasted Peppercorn +3

Beef & Ale Gravy +3

Creamy Chorizo +3

DELMONICO

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.

Best served medium with triple-cooked chips and roast carrots 33

DENVER

A primal cut just under the shoulder blade resulting in a succulent, tender, lean steak, with an intense beefy flavour, a perfect choice for those who love a fillet.

Best served medium rare with triple-cooked chips and roast carrots 31

PICANHA

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.

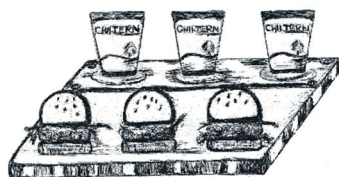
It is similar to sirloin.

Best served medium rare with triple cooked chips and roast carrots 36

FLAT IRON

Well-marbled and flavourful cut taken from the chuck (shoulder) primal, specifically the top blade muscle. This steak is marinated in unctuous black garlic.

Best served medium rare with fries, grilled mushroom and cherry vine tomatoes 28



BURGERS

Served in our home baked brioche bun with a choice of fries or hoppy mixed leaves

SIGNATURE STEAK

Melted beer cheese, smoked bacon, lettuce, beer-pickled shallots, gherkin ketchup, porter burger sauce 19

'KING HENRY'

Dry-aged, smoked beef rib patty, melted beer cheese, crispy prosciutto, beer bacon ketchup, hop-pickled onion relish, oak leaf lettuce 21

CRISPY CHICKEN FILLET

Cider-pickled red cabbage, lettuce,

fire-roasted chilli mayo 17

Extra-large Chicken Fillet +2

Smoked Bacon +1

Beer Cheese +1

BLACK BEAN & ROASTED CAULIFLOWER

Avocado, roasted peppers, spring onion, lettuce, roasted garlic mayo v 19

'KING OYSTER'

Grilled king oyster and field mushrooms, black garlic mayo, oak leaf lettuce, olive & caper relish v 19

SIDES

NEW SEASON ROAST CARROTS v 5

BUTTER-ROASTED FIELD MUSHROOMS v 5

BRAISED GREENS v 4

CRISPY NEW POTATOES v 6

PANKO ONION RINGS v 6

TRIPLE-COOKED CHIPS hop salt v 6

FRIES sea salt v 5

WARM BREADS *Crystal Malt* barley butter v 6

MIXED LEAF SALAD hoppy dressing v 4

HOUSE BEER PICKLES v 4

BURGER & BEER FLIGHT 32

Indulge in this great combo! Three of our tasty burgers perfectly paired with three thirds of our best Chiltern Brewery beers *

BEEF BURGER | CHILTERN LAGER 3.8%

Beer cheese, smoked bacon, porter burger sauce, beer pickles, lettuce

PORK, BACON & APPLE BURGER | BEECHWOOD BEST BITTER 4.3%

Crispy onion ring, hoppy hot sauce, pickled slaw, lettuce

SMOKED BEEF BURGER | CHILTERN BLACK 3.9%

Beer cheese, crispy prosciutto, hop onion relish, beer bacon ketchup, oak leaf

PUDDINGS

'SINGLE ORIGIN TANZANIAN 70%'
CHOCOLATE BROWNIE

Chocolate sauce, sprinkle of sea salt, cream 10

STICKY TOFFEE PUDDING

Moist sponge home-baked with our legendary
Bodger's Barley Wine and toffee sauce 9

WARM APPLE TART

Toffee, crème anglaise 10

MARMALADE PUDDING

Moist and tangy sponge home-baked with our
luscious *Mash Tun Marmalade* 9

CHOCOLATE PUDDING

Home-baked with our vintage *Imperial Stout*
and chocolate sauce 9

WARM PORTUGUESE CUSTARD TART 6

AFFOGATO

Madagascan vanilla ice cream, fresh espresso 6

ICE CREAM & SORBETS per scoop 2.5

Salted Caramel | Hazelnut & Chocolate | Madagascan Vanilla Bean
| Chocolate | Cookies & Cream | Blood Orange Sorbet

CHEESE BOARD

300s Old Ale Chutney, celery, dried fruit, biscuits 14

SANDWICHES

SERVED DAILY 12 – 3pm

ADD-ONS

Fries +5

Chunky Chips +6

Onion Rings +6

Hoppy Mixed Leaf Salad +4

*Our sandwiches are served on our home baked
toasted beer bread with a salad garnish*



ROAST BEEF CLUB SANDWICH

Smoked bacon, fresh tomatoes, lettuce, *Ale Mustard* mayo 12

AVOCADO CLUB SANDWICH

Kalamata olives, fresh tomatoes, lettuce,
roasted garlic & lemon mayo v 12

GRILLED FLAT IRON STEAK OPEN SANDWICH

Caramelised stout onions, grilled wild mushroom,
horseradish 28

PROSCIUTTO OPEN SANDWICH

Parmesan, caramelised stout onions, fresh tomatoes 12

BUTTER-ROASTED MUSHROOM OPEN SANDWICH

Parmesan, grilled cherry tomatoes, olive & caper relish v 11

CHICKEN & SMOKED BACON MAYO SANDWICH

Crisp lettuce 11

SMOKED BACON SANDWICH

Beer bacon ketchup 10

BEER SAUSAGE SANDWICH

300s Old Ale Chutney 11

HOUSE TOASTIE

Please ask us for today's choice 9

THE KING'S PROVISIONS MENU

SMALL PLATES TO KEEP YOU GOING

SERVED DAILY 3 – 6pm (EXCEPT SUNDAYS)

BREWER'S BOARD

A selection of cured meats and cheeses, house beer pickles, warm beer bread, *Crystal Malt* barley butter and *300s Old Ale Chutney* 22

BLACK BEEF BRISKET

Toasted crumpet, beer pickles 10

SMOKED MACKEREL WALDORF

Celery, apples, walnut, blue cheese dressing, sourdough cracker 10

POTTED HAM HOCK

Set in pork dripping, served with toasted beer bread and homemade piccalilli 10

CHEESE BOARD

300s Old Ale Chutney, dried fruit, crackers, butter 14

CHARCUTERIE PLATE

House beer pickles 9

CHEESE PLATE

300s Old Ale Chutney v 9

TODAY'S SOUP

Warm bread and butter 9
Please ask us for today's choice

HOUSE TOASTIE

Please ask us for today's choice 9

HOUSE BEER BREAD

With our deliciously malty *Crystal Malt* barley butter v 6

HOUSE BEER PICKLES v 4

MIXED LEAF SALAD

Hoppy dressing v 4

Something sweet...

BODGER'S BARLEY WINE STICKY TOFFEE PUDDING

Toffee sauce v 9

MASH TUN MARMALADE PUDDING

Marmalade v 9

IMPERIAL STOUT CHOCOLATE PUDDING

Chocolate sauce v 9

Served with cream, custard or Madagascan vanilla ice cream

SUNDAY ROAST

SERVED SUNDAYS 12 - 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, roots, greens and a rich beef & ale gravy – all freshly cooked and roasted here in our kitchen by our devoted kitchen team.



If you would like to reserve a roast in the Farmers' Bar or Great Hall, please book a table on our website

www.kingsheadaylesbury.co.uk

