

**THE
KING'S HEAD
EST 1455**

FROM THE CHILTERN BREWERY

COURTYARD MENU

FOOD & DRINK

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, Fri

Breakfast 10am - 12pm

Lunch 12pm - 3pm Dinner 6pm - 8.30pm

Sat

Breakfast 10am - 12pm

All day food 12pm-8.30pm

Sun

Breakfast 10am - 12pm

Lunch 12pm - 4pm

BREAKFAST

SERVED DAILY 10am - 12pm

HOMEMADE GRANOLA

Greek yoghurt, seasonal fruit compote 6

'OURDOUGH' TOAST

With *Crystal Malt* barley butter 3

With homemade jam 4

HOMEMADE BAKED BEANS v 7

Served with toast

Why not add *Smoked Bacon* +1 | *Beer Sausage* +4 | *Beer Cheese* +1

BEER SAUSAGE & BACON ON TOAST 9.5

Beer bacon ketchup

GRILLED MUSHROOM ON TOAST v 9.5

Avocado, smoky seeds

BAKED EGGS WITH BACON, CREAM & THYME 11

Served with toast

TOASTED HAM & CHEESE CROISSANT 7

TOASTED CHEESE CROISSANT v 6

CROISSANT v 4.95

PAIN AU CHOCOLATE v 5.95

MARMALADE LOAF SLICE v 3.5

Our delicious sourdough and pastries are baked by Ourdough Bakery in Amersham.

BREAKFAST SPECIAL

ENGLISH BREAKFAST 16

Beer sausage, smoked bacon, fried egg, grilled mushroom, grilled tomatoes, homemade baked beans, sourdough toast, *Crystal Malt* barley butter

Add *Crispy Mini Hash Browns* for 2.5

COFFEE

ESPRESSO 2.5

DOUBLE ESPRESSO 3

FLAT WHITE 8oz 4.5

CAPPUCCINO 12oz 4.5

AMERICANO 12oz 3.5

LATTE 12oz 4.5

MOCHA milk | dark 8oz 4.8

HOT CHOCOLATE 12oz 4.5

ICED COFFEE | LATTE milk | dark 4.5

Oat Milk +0.5

Pouring Cream +1

Decaf +0.5

Our coffees come with a double shot and full fat milk as standard.

Please let us know if you prefer a single shot in your coffee.

TEA

GREAT RIFT BREAKFAST 3.5

MAO FENG GREEN TEA 3.5

GREAT RIFT DECAF 3.5

RED BERRY & FLOWER 3.5

VIRUNGA EARL GREY 3.5

PEPPERMINT 3.5

VIRUNGA CHAI 3.5

LEMONGRASS & GINGER 3.5

OUR COFFEE

Smooth coffee from family roasters Chartley based in Stafford
Coffee Type: Indonesian Sumatran Grown | 1400m+ altitude in rich soils |
Grade 1 | Fairtrade | Organic | Rainforest Alliance certified
Tasting Notes: Light Roast, Smooth, Orange Peel, Molasses

OUR TEA

Finest quality tea from British family tea merchants, Birchall.
Hand-picked from tea bushes grown at high-altitude in lush volcanic soil
in East Africa
Multiple award winner | Fairtrade | Rainforest Alliance certified

BEER SNACKS & STARTERS

KALAMATA OLIVES v 5

CHARCUTERIE

House beer pickles 9

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

CHILTERN BLACK PULLED BEEF BRISKET

On toasted crumpet with beer pickles 10

SMOKED MACKEREL WALDORF SALAD

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

CRISPY SQUID

Barley black pepper, caper mayo 11

POTTED HAM HOCK

Set in pork dripping, served with toasted beer bread
and homemade piccalilli 9

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

Succulent small whole roast chicken served with
sweet potato fries and charred lettuce Caesar 26

BEER-B-Q RIBS

Tender pork ribs glazed in our special *Chiltern Black* BBQ sauce,
served with triple-cooked chunky chips and chilli-butter corn ribs 21

BEER MEATBALLS

Three of our generous *300s Old Ale* pork & beef meatballs served
on warm flatbread and topped with cider-pickled red cabbage,
roasted garlic yoghurt and hoppy hot sauce 19

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 +1

OVEN ROASTED SALMON

Crispy new potatoes, nettle puree,
grilled wild mushroom 24

CAULIFLOWER CHEESE TART

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

WHOLETAIL SCAMPI

Hop-salted fries, samphire tartare sauce,
charred lemon 16

SUMMER SPECIALS

THE KING'S HOT DOG

300s Old Ale chipolatas, sweet mustard, beer pickles and
crispy onions in our house brioche roll, served with fries or
hoppy dressed leaves 17

BBQ PULLED PORK LOADED WEDGES

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

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

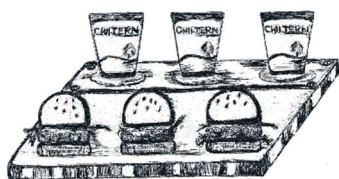
CAESAR SALAD

Baby gem lettuce, parmesan, beer pickled shallots, crispy garlic crumb
and Caesar dressing 14

LOADED CAESAR WITH

Crispy Chicken +4 | *Smoked Bacon* +3 | *Prosciutto* +4 |
Half Avocado +3 | *Olives* +2.5

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



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

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 with flavour.

ADD A SAUCE

Beer & Roasted Peppercorn +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 *Crystal Malt* barley butter, triple-cooked chips and leaf salad 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 *Crystal Malt* barley butter triple-cooked chips and leaf salad 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 *Crystal Malt* barley butter triple cooked chips and leaf salad 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 house brioche bun with a choice of fries or hoppy mixed leaves

SMOKING HENRY BURGER

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

SIGNATURE STEAK BURGER

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

CRISPY CHICKEN FILLET BURGER

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 BURGER

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

'KING OYSTER' BURGER

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

SIDES

BUTTER-ROASTED FIELD MUSHROOMS v 5

CRISPY NEW POTATOES v 6

PANKO ONION RINGS v 6

SWEET POTATO FRIES 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

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

Madagascar vanilla ice cream, fresh espresso 6

ICE CREAM & SORBETS per scoop 2.5

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

CHEESE BOARD

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

SANDWICHES

SERVED DAILY 12pm – 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 breads 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 BAGUETTE

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

Due to popular demand, our delicious and toasty...

CRYSTAL MALT BARLEY BUTTER

is now available to take home

£2.95 150g

Why not try some more delicious foods from Chiltern Brewery:

HOP PICKLED ONIONS £6.95 450g jar

MALT FUDGE £5.95 150g

Available to purchase at the bar

THE KING'S PROVISIONS MENU

SMALL PLATES TO KEEP YOU GOING

SERVED DAILY 3pm – 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

CHILTERN BLACK PULLED BEEF BRISKET

On toasted crumpet, beer pickles 10

SMOKED MACKEREL WALDORF SALAD

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

HOUSE TOASTIE

Please ask us for today's choice 9

WARM BREADS

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 IN THE GREAT HALL OR COURTYARD
DURING SUMMER

SERVED SUNDAYS 12pm - 4pm

Unwind and enjoy this magnificent medieval room with a delicious British roast. We are serving our native, English meats sourced from our friends at Block&Butcher in Wendover, accompanied by trimmings prepared and cooked freshly here in our kitchen.



ROAST NATIVE BEEF 29

Served pink with beef fat roast potato, Yorkshire pudding, seasonal roast vegetables and a rich ale gravy

ROAST PORK 28

Succulent rolled English pork belly, roast potato, Yorkshire pudding, seasonal roast vegetables, crackling, apple puree and a rich ale gravy

LEEK, MUSHROOM & SQUASH PITHIVIER v 25

Encased in golden puff pastry and served with crispy new potatoes, Yorkshire pudding, seasonal roast vegetables and veggie sauce

STARTER + ROAST + DESSERT FOR £45

We'd like to be prepared for your visit, so if you wish to have a roast, please book a table on our website by selecting the option

'Sunday Roast in the Great Hall'

www.kingsheadaylesbury.co.uk