



BEER SNACKS + STARTERS

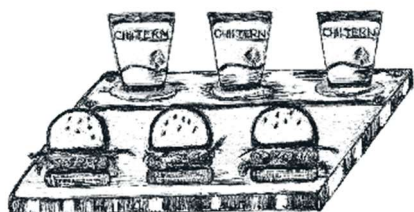
- Today's Soup** warm bread, butter 9
Charcuterie house beer pickles 9
A 300s Old Ale Sausage sweet ale mustard 4
Smoked Rarebit mushroom ketchup, crispy onions v 6
House Beer Bread *Crystal Malt* barley butter 6
- Mini Steak & Ale Pie** crushed peas, beef & ale gravy 11
Mac 'n' Cheese Croquettes porter burger sauce 11
Crispy Chicken Strips fire-roasted chilli mayo 10
Crispy Squid barley black pepper, caper mayo 11
Potato Wedges melted beer cheese, spring onion 7

MAINS

- 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 Cheese, Onion & Potato Pie** roast carrots, buttered braised greens and a rich beef or veggie gravy 20
- Sausages & Mash** two of our tasty *300s Old Ale* sausages, Colcannon mash and a rich ale gravy 17 *Extra sausage +4*
- 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
- Flat Iron Steak** award-winning steak from Beef Olive marinated in unctuous black garlic, served with fries, grilled cherry vine tomatoes and butter-roasted mushroom 28 *Add a sauce +3 Beer & roasted peppercorn | Creamy chorizo | Beef & ale gravy*
- 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
- Wholetail Scampi** hop-salted fries, samphire tartare sauce, charred lemon 16 *Buttered peas +3*
- 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 +4 | Prosciutto +4 | Half Avocado +3 | Olives +2.5*

BURGERS ON OUR HOUSE BRIOCHE WITH FRIES OR DRESSED LEAVES

- 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



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

SIDES + EXTRAS

House Beer Bread *Crystal Malt* barley butter 6

Braised Greens & Peas v 4

House Beer Pickles v 4

Hoppy Mixed Leaves v 4

Onion Rings hop salt v 6

Crispy New Potatoes v 6

Triple-Cooked Chunky Chips hop salt v 6

Fries sea salt v 5

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

PUDDINGS

INDULGE IN OUR HOME BAKED PUDDINGS MADE WITH OUR ALES

Served with cream, custard or Madagascan vanilla ice cream

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

Apple Crumble 9

Ice Cream & Sorbets v LG per scoop 2.5

Salted caramel | Hazelnut & chocolate | Chocolate | Cookies & Cream
Madagascan vanilla bean | Blood orange sorbet

Cheese Board

A selection of our cheeses, *300s Old Ale Chutney*,
dried fruit, crackers, butter 14

AFTER DINNER DRINKS

Bodger's Barley Wine | Chiltern Brewery | Terrick

A golden chestnut ale with citrus fruits, juicy malt and spicy hops.

A unique style of beer with 'hop wine' overtones,
perfect with any of our puddings 6.5

8.5% ABV | 300ml bottle conditioned | V, VG

Courvoisier VS | Cognac | France

Apple, pear, fresh oak, smooth 4.5

Torres 20 | Brandy | Spain

Vanilla, sultanas, nuts, toasted oak, leather, tobacco, long 6.2

Baileys | Ireland

Chocolate, vanilla, thick, warm, whiskey finish 50ml 6

Disaronno | Amaretto | Italy

Marzipan, vanilla caramel, subtle herbs, velvety 4.5

Harvey's | Solera Sherry | Spain 50ml 4

Taylor's Late Bottled Vintage | Port | Portugal

Woodland fruit, violet, cedarwood, graphite minerality 50ml 4

HOT DRINKS

Cafetiere

Indonesian Sumatran coffee sourced from family roasters,
Chartley Coffee in Staffordshire 4

Oat Milk +50p Cream +1 Decaf available

Pot of Tea

English Breakfast | Decaf Breakfast | Earl Grey | Green |
Peppermint | Fruit 3.5

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.



Roast Beef *Served pink*

A flavourful, tender Hereford topside from our local butcher, *Beef Olive*. We marinate it overnight with our *Chiltern Ale Mustard* and slowly roast it Sunday morning to perfect tenderness 27

Roast Pork

Rolled pork belly, homemade buttery apple sauce and crackling 27

Confit Roast Chicken Leg

Tender, 'fall-off-the bone' chicken leg from *Beef Olive* 23

Beer Cheese, Onion & Potato Pie v

Our handmade wellington served Sunday-style with crispy new potatoes, Yorkshire pudding, seasonal vegetables, greens and veggie gravy 23

If you would like to book specifically for roast in The Farmers' Bar, please book a table on our website, by selecting the option

'Sunday Roast in the Farmers' Bar'

www.kingsheadaylesbury.co.uk



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 *300's Old Ale Chutney* 22

Black Beef Brisket

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

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

Charcuterie Plate

House beer pickles 9

Cheese Plate

300's Old Ale Chutney v 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



INDULGE IN OUR HOME BAKED PUDDINGS MADE WITH OUR ALES

Served with cream, custard or Madagascan vanilla ice cream

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

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

We prepare and cook your meal to order, please bear with us at peak times. If you have any allergies, please speak to us before ordering.

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 Farmers' Bar at The King's Head, Market Square, Aylesbury, Bucks, HP20 2RW
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