

## NIBBLES & SHARERS

KALAMATA OLIVES v 5

WARM BREADS *Crystal Malt* barley butter v 6

BREWER'S BOARD selection of charcuterie and cheese, olives, house beer pickles,  
house bread, *Crystal Malt* barley butter and *300s Old Ale Chutney* 22

## STARTERS

POTTED HAM HOCK set in pork dripping, homemade piccalilli, warm bread 9

MINI *300s OLD ALE SAUSAGE ROLLS* homemade beer bacon ketchup 10

*CHILTERN BLACK PULLED BEEF BRISKET* on toasted crumpet, beer pickles 10

SMOKED MACKEREL WALDORF SALAD celery, apples, walnut, blue cheese dressing, sourdough cracker 10

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

SWEETCORN, RED PEPPER & POTATO CROQUETTES black garlic mayonnaise v 9

## MAINS

CONFIT ROAST POUSSIN sweet potato fries, charred Caesar lettuce 26

OVEN ROASTED SALMON crispy new potatoes, nettle puree, grilled wild mushroom 24

CAULIFLOWER CHEESE TART crispy new potatoes, roasted cherry tomatoes, beer cheese sauce v 21

SMOKING HENRY BURGER dry-aged and smoked beef rib patty, melted beer cheese, crispy prosciutto,  
beer bacon ketchup, hop-pickled onion relish, oak leaf lettuce, brioche bun, hop-salted chunky chips 21

'KING OYSTER' BURGER grilled king oyster and field mushrooms, black garlic mayo,  
oak leaf lettuce, olive & caper relish, brioche bun, hop-salted chunky chips v 19

## ALEHOUSE STEAKS

High-welfare native Hereford breed of cattle that is slowly and ethically reared on lush British pastures.  
Our friends at Block&Butcher in Wendover hand select these steaks for us and dry-age them for 28 days.  
We grill it to your liking, and serve it with hop-salted triple-cooked chips, *Crystal Malt* barley butter and leaf salad.

*Add a sauce +3 Beer & Roasted Peppercorn | Creamy Chorizo*

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### DELMONICO 33

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.  
To enjoy this steak at its best, we serve it medium as standard.

### DENVER 31

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. To enjoy this steak at its best, we serve it medium rare as standard.

### PICANHA 36

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.  
To enjoy this steak at its best, we serve it medium rare as standard.

## SIDES

BUTTER-ROASTED FIELD MUSHROOMS v 5    PANKO ONION RINGS v 6    CRISPY NEW POTATOES v 6  
SWEET POTATO FRIES v 6    TRIPLE COOKED CHIPS hop salt v 6    WARM BREADS *Crystal Malt* barley butter v 6  
MIXED LEAF SALAD hoppy dressing v 4    HOUSE BEER PICKLES v 4

## OPEN SANDWICHES

SERVED DAILY 12 -3pm

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

### ADD-ONS

Fries +5    |    Triple-Cooked Chunky Chips +6    |    Onion Rings +6    |    Hoppy Mixed Leaf Salad +4

## SUNDAY ROAST IN THE GREAT HALL

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](http://www.kingsheadaylesbury.co.uk)

## DESSERTS

'SINGLE ORIGIN TANZANIAN 70%' CHOCOLATE BROWNIE chocolate sauce, sprinkle of sea salt, cream v 10

WARM APPLE TART toffee, crème anglaise v 10

ARTISAN CHEESE BOARD *300's Old Ale* chutney, celery, dried fruit, biscuits v 14

WARM PORTUGUESE CUSTARD TART v 6

AFFOGATO Madagascan vanilla ice cream, fresh espresso v 6

ICE CREAM v 2.5 *per scoop*

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