



SALOON BAR & RESTAURANT
A HISTORIC ROOM WITH A SENSE OF OCCASION



BREAKFAST

Served 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 sourdough v 7

Why not add smoked bacon +1 | beer sausage +4 | cheese +1

BEER SAUSAGE & BACON ON TOAST beer bacon ketchup 9.5

GRILLED MUSHROOM ON TOAST avocado, smoky seeds v 9.5

BAKED EGGS WITH BACON, CREAM & THYME sourdough 11

ENGLISH BREAKFAST beer sausage, smoked bacon, fried egg, grilled mushroom, grilled tomatoes, homemade baked beans, sourdough, *Crystal Malt* barley butter 16

Add crispy mini hash browns for 2.5

TOASTED HAM & CHEESE CROISSANT 7

TOASTED CHEESE CROISSANT v 6

TAKE A LOOK AT OUR PASTRIES & CAKES ON DISPLAY

LUNCH SPECIALS

Served 12 - 3pm

TRENCHER COMBO

Beer baked ham, cheese, house salad and bread served with a cup of soup 14

TOASTIE COMBO

Today's toastie served with a cup of soup 12

SANDWICHES

Served 12 - 3pm

ROAST BEEF CLUB smoked bacon, tomatoes, lettuce, *Ale Mustard* mayonnaise 12

AVOCADO CLUB olives, tomatoes, lettuce, roasted garlic mayonnaise v 12

8oz STEAK OPEN BAGUETTE caramelised stout onions, butter-roasted mushroom, horseradish 28 please allow extra time

PROSCIUTTO sun-dried tomatoes, caramelised stout onions 12

BUTTER-ROASTED MUSHROOM sun-dried tomatoes, olive & caper relish v 11

CHICKEN & SMOKED BACON MAYONNAISE lettuce 11

SMOKED BACON beer bacon ketchup 10

BEER SAUSAGE 300s *Old Ale* chutney 11

HOUSE TOASTIE please ask us for today's choice 9



ALL DAY MENU

NIBBLES & SHARERS

OLIVES v 5

SOURDOUGH *Crystal Malt* barley butter v 6

CHARCUTERIE & CHEESE BOARD house beer pickles, sourdough, *Crystal Malt* barley butter, olives and *300s Old Ale* chutney 20

STARTERS

300s OLD ALE SAUSAGE ROLLS beer bacon ketchup 10

BLACK BEEF BRISKET toasted crumpet, beer pickles 11

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

TODAY'S SOUP sourdough, *Crystal Malt* barley butter 9

ROASTED PUMPKIN & LEEK CROQUETTES spicy tomato sauce v 9

ALEHOUSE STEAKS

Served with hop-salted triple-cooked chips and roasted carrots.

Add a sauce +3 Beer & roasted peppercorn sauce | Wild mushroom | Beef & ale gravy

DELMONICO

Richly marbled, deep beefy flavour, buttery, characterful 34

Known also as English steak, this is cut from the small area between the 13th rib and the loin | best served medium rare | 10oz

DENVER

Succulent, intense beefy flavour, leaner cut 32

A primal cut just under the shoulder blade | best served medium rare | 10oz

PICANHA

Juicy, exceptional beefy flavour, high fat content, firmer texture 37

Known also as rump cap, this is cut from the top sirloin | best served medium rare | 10oz

Steaks from high-welfare native Hereford breed of cattle | Slowly and ethically reared on lush British pastures | Dry aged for minimum 28 days

Together with our friends at Block&Butcher in Wendover, we've chosen these lesser-known cuts to bring you something new and different, but nonetheless delicious – we hope you enjoy them.

Due to their nature, these steaks - in particular the Delmonico and the Picanha - are higher in fat content with a firmer, chewier texture than their well-known counterparts.

MAINS

DUCK CONFIT potato & truffle gratin, celeriac & raisin puree, purple cabbage, juniper sauce 24

VENISON STEW sourdough soufflé, roasted carrots 23

ROAST POUSSIN mash, roasted pumpkin, wild mushroom sauce 25

OVEN ROASTED SALMON crispy potatoes, cauliflower, black kale 25

SMOKING HENRY BURGER smoked beef rib patty, beer cheese, prosciutto, beer bacon ketchup, hop-pickled onion relish, oak leaf, hop-salted chunky chips 21

ROASTED PUMPKIN WINTER SALAD crispy smashed potatoes, cauliflower, black kale, crispy fried blue cheese, smoky seeds, pickled shallots v 22

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*. Great for sharing as a starter or for a very hungry One!

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

ROASTED CROWN PRINCE PUMPKIN smoky seeds 5

ROASTED CARROTS 5

BUTTER-ROASTED FIELD MUSHROOMS 5

BRAISED GREENS & PEAS 4

CRISPY POTATOES 5

ONION RINGS 6

TRIPLE COOKED CHIPS hop salt 6

SOURDOUGH *Crystal Malt* barley butter 6

MIXED LEAF SALAD hoppy dressing 4

HOUSE BEER PICKLES 4

DESSERTS

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

WARM APPLE TART toffee, crème anglaise 10

WARM PORTUGUESE CUSTARD TART 6

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

AFFOGATO Madagascan vanilla ice cream, fresh espresso 6

DELUXE AFFOGATO with rum-soaked raisins 7

ICE CREAM 2.5 *per scoop*

Ginger caramel | Peppermint chip | Popcorn & white chocolate | Madagascan vanilla bean | Apple sorbet | Lemon sorbet

SUNDAY LUNCH

Served Sundays 12-4pm

Unwind and enjoy this magnificent medieval room with a delicious British roast. In the Great Hall, we are serving our native, English meats sourced from our friends at Block&Butcher in Wendover.

ROAST NATIVE BEEF 29

ROAST PORK crackling, apple puree 28

ROAST POUSSIN 28

WILD MUSHROOM & PUMPKIN PITHIVIER encased in golden puff pastry and served with crispy potatoes, Yorkshire pudding, seasonal roast vegetables and veggie gravy 25

Enjoy a three course Sunday Lunch for only £45

STARTER + ROAST + DESSERT

Meat roasts are served with beef fat roast potato, Yorkshire pudding, a variety of seasonal roast vegetables and a rich beef & ale gravy

Unlimited beef & ale gravy - just ask for more!

Extra Beef fat roast potato +1.5 | Bowl of vegetables to share +5 | Yorkshire Pudding +1

To reserve a roast, we recommend to book through our website, by selecting the option

'Sunday Roast in the Great Hall'

www.kingsheadaylesbury.co.uk

*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-Sat 12-8.30pm | Sun 12-4pm

We may close the kitchen between 3-6pm.

The Great Hall at The King's Head, Market Square, Aylesbury, Bucks, HP20 2RW
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AUTUMN AT THE KING'S HEAD

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STEAK & WINE NIGHT IN THE GREAT HALL

Launching 24th September

Every Thursday evening 6pm – 8.30pm

Order any steak from the Great Hall menu and enjoy 25% off some of our best bottles of wine.

A proper steak, a good bottle of red or white, and the historic surroundings of the Great Hall — a rather fine way to spend a Thursday evening!

BURGER & BEER NIGHT IN THE FARMERS' BAR

Every Wednesday evening 6pm – 8.30pm

Order any burger from the Farmers' Bar menu from 6pm and enjoy a pint of Chiltern Brewery draught ale on us

MEDIEVAL NIGHT RETURNS IN THE GREAT HALL

Thursday 15th October

Step back to 1455 for an evening of food, history and convivial company in the Great Hall.

Our Medieval Night returns with a **multi-course banquet for £60** per person, inspired by more than 500 years of feasting and gathering at The King's Head. Booking is essential.

KING'S HEAD TOURS

Step behind the scenes and discover the stories that have shaped one of the very oldest pubs of England — one of local, regional and national significance.

Our guided tours offer a warm, informal look at the history of the building, the people who've passed through it, and the role it continues to play.

Booking is essential.

OUR MINI SHOP – A TASTE OF THE CHILTERNNS AT HOME

Find some of our best-selling **Chiltern Brewery foods and goods** on our shelves in the bar.

Crystal Malt Barley Butter

You may have enjoyed our special barley butter spread over your bread today...it is now available to take home, just ask us at the bar.

Draught beer to take home

Enjoy a pint at home as our draught ales and still ciders are available to take away in 2-pint containers.

Head to the bar and choose any of our cask ales from the hand pulls.

CHRISTMAS **Bookings are now open**

Christmas is one of our most cherished times of the year — a season to gather with family, friends, and colleagues, celebrating the blessings of Christmas and the joy of the holidays to come. This year, we are delighted to present special Christmas menus tailored to each of our four unique rooms: The Great Hall, The Farmers' Bar, The Dining Room, and The Gatehouse Chamber.

In The Great Hall, indulge in a sumptuous menu perfectly matched to the room's unique history, heraldry, and grand sense of occasion — intimate dining for smaller groups.

The Farmers' Bar offers a superbly cosy, yet vibrant atmosphere — perfect for those who wish to be at the very heart of the festivities.

For private dining, our oak-panelled Victorian Dining Room and Aylesbury's historic Gatehouse Chamber — once the judges' chamber — provide an exquisite setting for private celebrations. Ideal for gatherings of 10 to 40 guests, these rooms offer warmth, intimacy, and charm in equal measure.

Our chefs have worked closely with local producers to create delicious and one of a kind festive dishes that capture the very best of the region's produce for your enjoyment at such special time of the year.

For menus and reserving your table please visit our website