

KING'S HEAD INN

EXAMPLE SPECIAL'S BOARD

Please note these continuously change and our food is home-made and prepared for individual orders so at peak periods there maybe delays

<i>Home-made ham hock terrine with a pineapple pickle</i>	<i>£6.45</i>
<i>Garlic & rosemary studded camembert baked in crusty bread for 2 sharing</i>	<i>£9.95</i>
<i>King prawns with Asian slaw & lime</i>	<i>£7.50</i>
<i>Squid rings served on a bed of salad with a sweet chilli dip</i>	<i>£7.95</i>
<i>Belly pork served with mustard mash, Gower cabbage & a Welsh cider gravy</i>	<i>£14.95</i>
<i>8oz fillet steak served with fondant potato and a wild mushroom ragu</i>	<i>£22.95</i>
<i>Trio of lamb with a pea puree and home-made mint gravy</i>	<i>£22.95</i>
<i>Miso roasted aubergine with soy sauce noodles & Asian vegetables</i>	<i>£12.95</i>
<i>Baked fillet of Hake served on vegetable Vietnamese curry & naan bread</i>	<i>£14.95</i>
<i>Grilled Welsh venison steak on a bed of spice red cabbage couscous with a rich red wine & chocolate sauce</i>	<i>£22.95</i>
<i>Soup of the day: Butternut & coconut</i>	
<i>Home-made crumble: Apple and blackberry</i>	