



KING'S HEAD

HOTEL, EATERY & COFFEE HOUSE

BREAKFAST

Here at The King's Head we believe that breakfast is definitely the most important meal of the day, so please make the most of our delicious breakfast and start your day the best possible way

TOASTED TEACAKE

Butter, honey or jam G, D, SD **£2.50**

SULTANA SCONE

Jam, clotted cream G, D, E **£2.50**

BACON OR SAUSAGE SANDWICH

Choice of sliced white or brown bread or a bun G, D, E **£5**

KING'S BREAKFAST BAP

Fried hen's egg, bacon, sausage, tomato, mushroom, toasted brioche G, D, E, S **£7**

FRENCH TOAST

Classic eggy bread, two slices, butter & syrup G, D, E **£7**

AVOCADO & TOASTED SOURDOUGH

Smashed avocado, crispy pancetta, poached hen's egg E, G **£8**

BELGIAN SUGAR WAFFLE

Whipped cream, sliced banana, honey G, D, E **£6**

EGGS ON TOAST

Poached, fried or scrambled hen's eggs E, D, G **£5**

EGGS BENEDICT

Smoked bacon, poached hen's egg, hollandaise, toasted English muffin G, D, E **£8**

EGGS ROYALE

Oak smoked salmon, poached hen's egg, hollandaise, toasted English muffin G, D, E, F **£9**

EGGS FLORENTINE

Spinach, poached hen's egg, hollandaise, toasted English muffin G, D, E **£8**

FULL ENGLISH BREAKFAST

Sausage, bacon, tomato, mushroom, hash brown, black pudding, baked beans, hen's egg cooked to your liking G, E **£10**

VEGETARIAN FULL ENGLISH

Vegetarian sausage, tomato, mushroom, hash brown, vegetarian black pudding, baked beans, hen's egg cooked to your liking G, E, S **£10**

Please also see our tempting selection of cakes and sweet treats in our patisserie cabinet

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin
N: Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

CHEF'S MESSAGE

Beckie and her team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made gluten free, please ask a member of our team who will be able to advise you.



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TEAS & COFFEES

BLACK TEAS

EVERYDAY BREW

A signature blend of three teas: Assam, Ceylon and Rwandan

DARJEELING EARL GREY

The finest Darjeeling with zesty bergamot citrus

GREEN TEAS

MAO FENG

A delicate natural flavour with light refreshing taste

JASMINE PEARLS

Hand rolled green tea tips delicately infused with pure jasmine flowers

HERBAL INFUSIONS

LIQUORICE & PEPPERMINT

Pure liquorice root with whole peppermint leaves. Caffeine free

SUPER FRUIT

A blend of real berry pieces which deliver a unique and punchy taste. Caffeine free

LEMON AND GINGER

Soothing and refreshing, enjoy hot or cold. Caffeine free

COFFEES

ESPRESSO

A short coffee in its concentrated form, served without milk, rich and intense £2.00 / £2.50

MACCHIATO

Espresso served with a little milk foam

AMERICANO

Espresso with hot water, add milk if you wish

CAPPUCCINO

Espresso with steamed, frothy milk, topped with chocolate

LATTE

An espresso topped with steamed, frothy milk

MOCHA

Hot chocolate with an espresso

HOT CHOCOLATE

HOT CHOCOLATE

Made with steamed, frothy milk

DELUXE HOT CHOCOLATE

Made with steamed, frothy milk, marshmallows, cream