



KING's HEAD

COCKTAIL BAR





THE KING'S HEAD GUIDE TO

COCKTAIL GLASSES

COCKTAILS ARE SOMETHING OF A LUXURY. YOU DON'T JUST POP A CAP AND POUR - THEY TAKE A DEGREE OF TIME AND SKILL TO MIX, SO YOU DESERVE A DECENT AND APPROPRIATE GLASS.



HIGHBALL

Many people get these confused with the double old-fashioned. It's simple - highballs are tall to hold cocktails spirits and mixers.



COUPETTE

These glasses are perfect for serving straight-up drinks. Urban myth has it, that the original Coupette glass was modelled in the shape of Marie Antoinette's left breast. Sadly the truth is that the glass was invented in England in 1663, long before the reign of the infamous queen.



ON THE ROCKS

The rocks glass is the Utilitarian old-fashioned glass, but strong with a thicker glass rim, often made from toughened glass so better suited to drinks that require muddling. Used for hard drinks, served undiluted and with about 2 cubes of ice.



LIGHT BULB

Glass bottle shaped like a light bulb the latest drink vessel of choice. A totally unique glass to illuminate your drink.



BORDEAUX GLASS

Tall with a broad bulb to accommodate aromas and the nose. Long stemmed for elegance and a smooth grip in the hand.

COCKTAIL MENU

TREE TOP TIPPLE 9.⁵⁰

ON THE ROCKS

*Star of Bombay gin shaken with luxardo maraschino
liqueur, Aperol and fresh lemon juice.
A great starter for the night.*

SWEET FAIRY 9

COUPETTE

*Finlandia vodka, honey, shaken with fresh lemon juice,
sugar, egg white, served with an absinthe rinse.
A guilty pleasure.*

DAN THE MAN 9

BORDEAUX

*El Jimador Tequila and Bacardi with a splash of
Wray and Nephew, shaken with fresh lime juice
and a touch of pineapple.
Not for the weak hearted.*

STRANGER THINGS 9

LIGHT BULB

*A bright idea to mix a classic Pisco sour with
a touch of pineapple juice.
Have one or Eleven.*

*WATERMELON MARTINI 9

COUPETTE

*Finlandia vodka, fresh watermelon pieces, gomme
syrup and topped with prosecco.
This one is bound to get you Drunk In Love...*

FOX FORCE FIVE 8.⁵⁰

HIGHBALL

*A classic highball with FinalIndia vodka, Limoncello, fresh
lemon juice, schweppes salty lemon tonic syrup and topped
with schweppes 1783 ginger ale.
A force to be reckoned with.*

C'EST LA VIE 9

HIGHBALL

*St Germain Elderflower liqueur, pinot grigio, Schweppes 1783
Cucumber tonic, garnished with a slice of cool cucumber
Say you will...*

CHARLIE CHAPLIN 9

COUPETTE

*An elegant sour using Sloe Gin, Crème de
apricot and fresh lime juice.
Even enjoyed in silence.*

GIZMO 9

COUPETTE

*Bombay Sapphire, St Germain elderflower liqueur,
fresh lime juice, a touch of orange syrup and topped
with a delicious roasted meringue.
Like walking on clouds.*

WOODY'S BOOT 9.⁵⁰

COUPETTE

*A bold collaboration of Old Forester Bourbon, Dubonnet
and Cointreau with a touch of aromatic bitters.
It's bound to give you a buzz.*

DEADPOOL 9.⁵⁰

ON THE ROCKS

*Bacardi Oakheart, Gran marnier, lime juice,
apple juice & ginger syrup.
Become a hero.*

MEZCAL MARGARITA 9

COUPETTE

*A Margarita with a sharp edge, Mezcal mixed with
El Jimador Tequila, and Green Chartreuse, fresh
lime juice, and agave syrup.
Tequilating you softly.*

** Seasonal cocktail - please check with a member of staff for availability*

THE KING'S HEAD SELECTION *of* BEER & CIDER

Life and beer are very similar; chill for best results...

BOTTLES & CANS

ASPALL'S DRAUGHT CIDER

5.⁰⁰

ASAHI SUPER DRY

5.⁰⁰

KOPPARBERG STRAWBERRY & LIME CIDER

5.⁵⁰

BRAHMA

4.⁵⁰

CISK LARGER

4.⁵⁰

SAN MIGUEL

5.⁰⁰

OUR STANDARD SERVING SHOTS ARE
MULTIPLES OF 25ML
(EQUIVALENT TO 50ML)

THE KING'S HEAD WINE LIST

All you need is love... but a little wine never hurt!

PROSECCO

**TERRA SERENA
PROSECCO TREVISO
EXTRA DRY**

GLASS 125 ML

7

BOTTLE

29

WHITE

MALANDRINO

Pinot Grigio | Italy

GLASS 175 ML

5.50

23

SAINT DESIR

Sauvignon Blanc | South - West France

6.50

27

RED

BIG BOMBORA

Shiraz | Australia

5.50

23

CAPILLO DE BARRO

Malbec | Argentina

6.50

27

ROSE

ZINGO

Malbec | France

6.50

27

PLEASE ASK YOUR BARTENDER
FOR ANY **VARIATIONS.**

SHARER BOARDS

MEAT FEAST 20.00

4 mini king sliders, pan fried chorizo, Luca's chicken wings, sharing fries, side salad.

CONTAINS GLUTEN & DAIRY

④ CHEESE FEST 18.00

Jalapeño Poppers, Mac 'n cheese balls with sweet chilli sauce, Halloumi Fries with home-made garlic sriracha mayo, sharing cheesy bacon fries.

CONTAINS GLUTEN, EGGS & DAIRY

④ HUMMUS BOARD 10.00

Duo of Roasted Red Pepper Hummus and Basil & Mint Hummus, Crudités, pita bread.

CONTAINS GLUTEN

SUBS

FULHAM PHILLY CHEESE STEAK.....9.00

Grilled beef steak, melted cheddar cheese, onion jam, sautéed green peppers.

CONTAINS GLUTEN & DAIRY

FULHAM CALIFORNIAN.....8.50

Grilled chicken strips, bacon, avocado, garlic mayo, cos lettuce.

CONTAINS GLUTEN, EGGS & DAIRY

④ EARTH.....7.00

Stuffed Peppers, artichoke hearts, melted mozzarella cheese, pesto, rocket.

CONTAINS GLUTEN, NUTS & DAIRY

SALADS

CHICKEN & BACON CAESAR SALAD.....10.00

Oven roasted chicken, bacon, avocado, cos lettuce, red onion, croutons, parmesan flakes, home-made caesar dressing – served cold.

CONTAINS GLUTEN, DAIRY & EGGS

④ POMEGRANATE, PEAR AND AVOCADO SALAD.....8.50

Pomegranate seeds, pear, avocado, cos lettuce, red onion, pistachios, feta, home-made citrus vinaigrette.*

CONTAINS DAIRY & NUTS - *VEGAN OPTION AVAILABLE

SMALL PLATES

⑤ OLIVE TAPENADE BRUSCHETTA 8.00

Duo of home-made Kalamata & green olive tapenades, topped with chopped fresh tomatoes & Basil – *Served on Garlic and Herb Bread. (Vegan option available.)

CONTAINS GLUTEN, DAIRY & NUTS

⑤ BAKED CAMEMBERT W/ SUN-DRIED TOMATOES 6.00

Box baked camembert with sun-dried tomatoes, garlic and thyme – served with toasted ciabatta

CONTAINS GLUTEN & DAIRY

THUGGETS 6.00

Deep fried, panko coated chicken breast cubes – served with home-made garlic sriracha mayo.

CONTAINS GLUTEN & EGGS

BURGERS

THE KING.....11.50

7oz seasoned beef patty, melted cheddar cheese, rocket, red onion, house sauce.

CONTAINS GLUTEN, EGGS & DAIRY

THE CHEESE LOVER.....12.00

Deep fried camembert patty, grilled bacon*, rocket, sweet honey mustard.

CONTAINS GLUTEN, EGGS & DAIRY - VEGETARIAN OPTION AVAILABLE

THE COURTYARD.....11.00

⑤ Slightly spicy home-made chickpea patty, avocado, grilled halloumi, rocket, mayo.

VEGAN OPTION AVAILABLE

CONTAINS GLUTEN, EGGS & DAIRY

Served on a brioche bun with skinny fries

EXTRA BACON 1

SWEET POTATO FRIES 1.5 SUPPLEMENT

SIDES

⑤ SKINNY FRIES.....3.00

⑤ SWEET POTATO FRIES.....4.50

⑤ CHEESY FRIES.....4.50

CHEESY BACON FRIES.....5.00

Bottomless BRUNCH

£35 per person for 2 hours – includes free flowing prosecco and a 3 course Mexican/ Spanish inspired meal.

Available Saturday's, Sunday's & Bank Holiday Monday's from 12:00 - 18:00.

An additional dessert course can be added at an extra £5 per person.

COURSE 1 SHARED PLATTER

① NACHOS

Cheesy nachos with tomato salsa, sour cream, guacamole & jalapeños.

CONTAINS DAIRY

£5(S) / £9(L) PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

COURSE 2 CHOOSE 1 TACO OPTION (PER PERSON)

BEEF TACO

Ground beef, black beans, iceberg lettuce, tomatoes, Monterey Jack, sour cream, spring onion.

CONTAINS GLUTEN & DAIRY

CHICKEN TACO

Grilled chicken, red onion, tomatoes, mozzarella, avocado, home-made lime and mayo dressing.

CONTAINS GLUTEN, EGGS & DAIRY

② ROASTED CAULIFLOWER & CHICKPEA TACO

Oven Roasted cauliflower & chickpeas, red cabbage, avocado, fresh jalapeños, home-made lime Crème fraiche.*

CONTAINS GLUTEN & DAIRY - *VEGAN OPTION AVAILABLE

£5 PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

COURSE 3 CHOOSE 2 OPTIONS PER PERSON

CHORIZO SAUSAGE

Pan fried chorizo – served with crumbled feta.

CONTAINS DAIRY

LUCA'S BUFFALO WINGS

Deep fried chicken wings covered in a spicy home-made buffalo sauce.

CONTAINS GLUTEN & DAIRY

PRAWNS

Prawns pan fried in a white wine reduction with fresh lime.

CONTAINS DAIRY

ⓧ PATATAS BRAVAS

Deep fried potato cubes in a spicy tomato salsa sauce.

ⓧ HALLOUMI FRIES

Halloumi fries - served with home-made garlic sriracha mayo.

CONTAINS EGGS & DAIRY

ⓧ MEXICAN CHOPPED SALAD

Red peppers, sweet corn, mango, avocado and black beans - served with a home-made honey-lime vinaigrette.

BAKED MUSHROOMS

Oven baked mushrooms topped with grilled bacon, feta and balsamic vinegar*.*

CONTAINS DAIRY - *VEGETARIAN/ VEGAN OPTIONS AVAILABLE

ADDITIONAL OPTION PER SELECTION £4

£5 PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

DESSERT COURSE

CHURROS

Sugar coated churros with chocolate dipping sauce.

CONTAINS GLUTEN & DAIRY

£5 PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

IF YOU HAVE ANY ADDITIONAL DIETARY REQUIERMENTS OR ALLERGIES PLEASE
INFORM YOUR SERVER.

THE KING'S HEAD DAILY OFFERS

WEDNESDAY

2 FOR 1 ON BURGER & GIN COMBO

THURSDAY

£3.99 MOJITOS ALL DAY

FRIDAY

2 FOR 1 COCKTAILS

FROM 17:00-19:00

SATURDAY & SUNDAY

£35 TWO HOUR FREE-FLOWING PROSECCO
MEXICAN & SPANISH BOTTOMLESS BRUNCH
FROM 12:00-18:00

FOR MORE INFO

CALL 07872 141 292 OR

VISIT [FB.COM/KINGSHADLONDON](https://fb.com/kingsheadlondon)



KING's HEAD

COCKTAIL BAR





WWW.KINGSHEDLONDON.COM