



Brunch

Fuller's full breakfast St Ewes eggs, smoked back bacon, vine-roasted tomato, hash browns, Cumberland sausage, baked beans, portobello mushroom, wild farmed sourdough toast 14.95

Plant based breakfast Vegan sausages, hash browns, vine roasted tomato, avocado, portobello mushroom, baked beans, wild farmed sourdough toast (pb) (v) 14.95

Full healthy, Porter smoked salmon smashed avocado, poached St Ewe eggs & toasted sourdough 13.95

Loaded hash nuggets with bacon jam & shaved parmesan 11.50

Cold cut ham benedict muffin, poached St Ewe eggs 12.95

Banana bread with whipped 'Illy' espresso mascarpone (v) 7.95

Bacon, sausage & egg breakfast bap 11.50

Nibbles

Marinated olives (pb) (v) 5.00

Gun powder popcorn (pb) (v) 4.50

Bar Snacks

Beer battered squid with seaweed mayonnaise 12.00

Cheeseburger croquette with ketchup, cheese sauce, pink pickled onions 8.95

Pork scotch egg with beer mustard 8.50

Buffalo wings with buffalo & truffled blue cheese sauce 9.50

1kg chicken wings buffalo sauce & blue cheese dressing 21.95

Chicken wings with hot honey sauce 9.50

1kg of chicken wings with hot honey sauce 21.95

Small Plates & Starters

Wildfarmed sourdough served warm with whipped salted butter & Guinness butter (v) 5.95

Hummus & olives with flatbread (pb) (v) 8.95

Grilled octopus with Padron peppers, chorizo, black olive & paprika oil 10.50

Crispy duck salad with soy honey dressing & sesame seeds 9.50

Sharers

Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v) 9.50

Meat & cheese board Parma ham, salami Milano, pastrami, Croxton Manor cheddar, Dorset Blue Vinny, Somerset brie, double Gloucester cheese, spiced plum chutney, olives, pickled cucumbers & wildfarmed sourdough 28.00



FULLER'S

Mains

Pan-fried duck breast served with heritage carrot slaw and date labneh 24.00

2 bone rack of lamb with lyonnaise potatoes, tender steam broccoli, spring peas, chimichurri & lamb jus 25.00

Grilled spatchcock chicken with endive & herb salad, hazelnuts & chilli oil 20.50

Traditional Fish & Chips beer battered haddock served with triple-cooked chips, mushy peas, tartare sauce & lemon 19.50

Cheeseburger with Monterey Jack cheese, London Pride braised onions, tomato, pickles, burger sauce & triple-cooked chips 18.50

English pea ravioli with heritage tomato, courgette, pea, parsley & hazelnut salad *(pb) (v)* 16.50

Chicken Caesar salad with cos lettuce, caesar dressing, anchovies, aged cheese & sourdough croutons 15.95

Green goddess salad avocado & herb dressing, heritage tomatoes, gem lettuce, croutons *(pb) (v)* 14.95

500g rib eye steak with dressed watercress, fries & choice of peppercorn or béarnaise sauce 47.00

Sunday Roasts

Chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 23.00

Braised lamb shoulder with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 27.00

Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 24.00

Roasted vegetable & feta pithivier with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy *(pb) (v)* 20.95

Sides

Triple-cooked chips *(pb) (v)* 5.50

Baby potatoes with herb butter *(v)* 5.50

Roasted heritage carrots with tarragon butter *(v)* 6.00

Puddings

Warm chocolate brownie *(v)* 8.95 • **Peach Melba** *(v)* 7.50 • **Poached rhubarb** *(pb) (v)* 8.50 • **Affogato** *(v)* 5.50

Robert Parkany Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. *(v)* vegetarian *(pb)* plant based.

Adults need around 2000 Kcal per day

www.kingsheadearlscourt.co.uk



FULLER'S

Tea & Coffee

Black Americano (v)

Latte (v)

Cappuccino (v)

Flat White (v)

Espresso (v)

Mocha (v)

Double Espresso (v)

Hot chocolate (v)

Selection of Teas (pb) (v)

Milk Choice

Skimmed Milk (v) • Soya Milk (pb) (v) • Oat Milk (pb) (v)

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