



The Kings Head

BESSELS GREEN

MOTHERS DAY

3 COURSE 39.95

STARTERS

King prawn cocktail, avocado, tomato & pepper salsa

New season squash soup, aged 'feta', chilli oil (VG)

Chicken liver parfait, caramelized onion jam, brioche

Cured salmon, dill crème fraîche, tapioca crisp

Wye valley asparagus, soft egg, parmesan, chive & lemon butter (V)

MAINS

Roast sirloin of Herefordshire beef

Free range chicken, sage & sausage meat stuffing

Roasted loin & belly of pork, crackling

Roast leg of salt marsh lamb, mint sauce

Wild mushroom & spinach Wellington (VG)

All roasts served with, seasonal vegetables, herb roast potatoes, cauliflower cheese, Yorkshire pudding, gravy

Salmon en-croûte,
garlic mash, shellfish velouté

Wild mushroom, champagne & truffle risotto,
pine nut crumb (VG)

PUDDINGS

Apple & blackberry crumble, rich vanilla custard

Sticky toffee pudding, Madagascan vanilla ice cream

Kings , tropical fruit salad, raspberry coulis

Dark chocolate tart, crème fraîche, raspberry

£20 deposit required at the time of booking.
A discretionary 12.5% service charge will be added to your final bill