



KING WILLIAM IV

Starters

Soup Of The Day (V)

With Gluten Free Granary Bread 5.5

Autumn Salad Of Butternut Squash, Pomegranate,
Goat's Cheese, Spinach
& A Red Wine Vinaigrette (V, GF) 6.9

Homemade Ham Hock Terrine With Piccalilli
& Warm GF Ciabatta & Butter 7.3

Rosemary & Garlic Mushrooms On GF Toast (V) 5.9

Smoked Mackerel Pâté With Horseradish
Crème Fraîche, GF Toast & Butter 6.5

★ Sunday Roasts ★ 13.5

SUNDAYS ONLY

*With GF Yorkshire Puds, Thyme Roasted Potatoes,
Honey Roasted Parsnip & Seasonal Vegetables*

Topside Of Beef

Rosemary Marinated With A Red Wine
& Port Gravy

Slow Roasted Leg Of Lamb

With Mint & Rosemary Gravy

Conisbee's Loin Of Pork

With Crackling & A Thyme & Red Wine Gravy

★ Ask at the bar for details of
LIVE MUSIC nights ★

★ *There will be a 10% Charge For Table Service - This
Goes Directly To The Staff On Duty*

GLUTEN FREE MENU ★

Mains

Fish 'N' Chips

Haddock Fillet In A Gluten Free Beer Batter
With Fat Chips & Garden Peas 13
Small Portion 10

Homemade Sweet Potato Veggie Curry,
White Rice (V) 11

Homemade Tomato, Herb & Chorizo Stew
With GF Bread & Butter & A Mixed Leaf Salad 13.9

Conisbee's Honey Roasted Ham &
Free Range British Eggs
With Chunky Twice-Cooked Chips 13
Small Portion 10

Homemade Butternut Squash Tagine
With Cous-Cous & Yogurt (V) 14.9

Farmhouse Platter

Mature Cheddar, Conisbee's Honey & Mustard Roasted
Ham, Apple, Pickled Onions, Homemade Tomato &
Onion Chutney & Gluten Free Bread 13

Cheese Ploughman's (V)

Mature Cheddar, Tangy Stilton, Red Leicester & French
Brie With Pickled Onions, Sliced Apple, Homemade
Chutney & Gluten Free Bread 12

Puddings

Banoffie Sundae (No Wafer) 5.75

Sticky Syrup Sponge Pudding & Custard 5.75

Chocolate & Almond Cake With Cream 5.75

Refreshing Sorbet With Raspberry Coulis 4.6

Choice Of Ice Cream – Vanilla, Chocolate
Mint Choc Chip, Salted Caramel Or
Strawberry With Sauce 3.8