



Sunday At The King William IV

Starters

Baked Mushroom, Spinach, Blue Cheese, Balsamic Glaze (V) 6.5

Butterflied King Prawns In A Panko Crumb, Rocket Leaves, Sweet Chilli Sauce 7

Homemade Duck Terrine, Homemade Piccalilli & Toasted Ciabatta 8

Tomato, Mozzarella & Basil Bruschetta (V) 5.5

Avocado, Green Bean Salad, Cucumber, Mint, Lime & Chilli Dressing (VG) 7

Homemade Chorizo & Cheese Croquettes, Avocado Aioli 6.5

Mediterranean Platter - Grilled Halloumi, Greek Feta, Sundried Tomatoes, Homemade Tzatziki, Hoummous, Olives & Toasted Pitta Bread (V) 7.5

Sunday Roasts

Topside of Beef Rosemary Marinated With A Red Wine & Port Gravy

Conisbee's Loin Of Pork With Crackling & A Thyme & Red Wine Gravy

Veggie Nut Roast (V) Topped With Melted Brie & Cranberry Gravy

Slow Roasted Leg Of Lamb With Minted Gravy

Mains

Homemade Salmon Fishcake, Rocket, Cherry Tomato Salad, Homemade Tartare Dip 13.5

Harissa Pan Fried Cod, Roasted Root Vegetables, Coriander Cream Sauce 15

Pork Tomahawk Steak, BBQ Sauce, Fries, Homemade Coleslaw 16

Homemade Beer Battered Haddock, Garden Peas, Chips 13 (small 10)

Conisbee's Honey Roasted Ham, Two Eggs, Chips 13 (small 10)

Chicken Caesar Salad, Baby Gem Lettuce, Parmesan, Homemade Croutons 13 (plain 10)

Mediterranean Platter - Grilled Halloumi, Greek Feta, Sundried Tomatoes, Homemade Tzatziki, Hoummous, Olives & Toasted Pitta Bread (V) 12.5

☆ *There will be a 10% Charge For Table Service - This Goes Directly To The Staff On Duty*
☆ *We Can Cater For A GLUTEN FREE Diet* ☆ *Please ask if you need to check for Allergens*