



THE KING'S HEAD

EAT • DRINK • SLEEP

SEAFOOD &
WINE

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Pre - Starter

Crab Marie Rose Tartlette, Pink Grapefruit & Pickled Radish

Moscato, Cantine Volpi, Piemonte, Italy

"Fresh and fruit driven with a gentle fizz. The wine equivalent of sorbet."

Starter

Scallops, Ginger and Sesame Consomme, Pak Choi & Crispy Noodles

Riesling, August Kesseler, Rheingau, Germany

"Juicy and racy, brimming with tropical and orchard fruits, and a cracking acidity."

Main Event

½ Native Lobster, Garlic, Lemon & Herb Butter, Samphire, Twice Cooked Chips or Minter New Potatoes

Viognier, 'Les Contours de Deponcins, St-Michel-sur-Rhône', Francois Villard, France

"Rich yet balanced, with powerful stone fruits, subtle salinity, and mineral streak."

Dessert

Chocolate Burnt Basque Cheesecake, Passionfruit Sorbet

Dulce Enero Ice Wine, Bodegas Altolandon, Valencia, Spain

"Wine making on the edge of what is possible. Clean and fresh, very mineral, hints of honey and bucket loads of fruit."



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