



The KINGS HEAD

www.kingsheadwickham.co.uk

KingsWickham

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BUFFET £11 per person (minimum 20)

Buffet sandwich selection

(Tuna & Cucumber, Ham & Mustard, Cheese & Tomato, Egg Mayonnaise)

Cornish Orchard sausage roll

Cajun roasted chickpea, caramelised onion & butternut squash salad(VG)

Fries

Additional buffet choices £3 per person per item

Yassa spiced chicken thigh

House salad (V)

Lamb kofta with minted yoghurt

BBQ ribs

Chalcroft Farm beef slider with gem lettuce

Cod goujons with tartar sauce

BUFFET DESSERTS £3 per person

Paul's chocolate brownie

Homemade profiteroles

Filter Coffee £2 per person

Twinings English Traditional Tea £1.50 per person

Hament Chauda

Head Chef



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.



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ONE PLATE MENU £12 each (maximum 40)

Pork & Fuller's HSB sausage, mash potato, onion gravy & crispy leeks

Scampi, chips & peas, with tartar sauce

Classic Caesar salad, Mrs Owton's bacon, Lycroft farm egg & anchovies

Chalcroft Farm beef burger, gem lettuce, tomato, red onion, gherkin & chips

Sweet potato, chickpea & spinach curry, flatbread, coriander yoghurt (V)

DESSERTS £7 each

Sticky toffee pudding, toffee sauce, Fuller's buffalo milk salted caramel ice cream

Paul's chocolate brownie, Fuller's buffalo milk vanilla ice cream

Strawberry Eton mess

Filter Coffee £2 per person

Twinings English Traditional Tea £1.50 per person

Chalcroft Farm Beef Burger

Owton's burgers are created from two separate cuts of meat and seasonings to ensure the burger melts in the mouth.

Ice Creams by Laverstoke Park Farm

Made from Buffalo milk, this ice cream benefits from a higher nutrient content, higher calcium levels than cow's milk and high fat content creating a rich-in-flavor, creamy-in-texture product.

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