



# THE KINGS HEAD MEIFOD

EAT • DRINK • STAY

Autumn Menu 21

*Welcome to The Kings Head Meifod*

*Please observe the covid-19 and any Kings Head restrictions.*

*We have a small menu for you to choose from with all homemade and freshly made to order choices.*

## Starters

Duck Liver Parfait, with damson plum gel, toasted rye & pickled apricot	<b>6.50</b>
Smoked Salmon Mousse, with parsley purée & toasted brioche	<b>6.50</b>
Charcuterie of Cured Meats, mixed olives, sun-dried tomatoes, pumpkin seed & sea salt focaccia & salted welsh butter	
Marinated Beetroot, with quince pasta & toasted pine nuts	<b>V 5.95</b>

## Mains

Steak 10oz Sirloin, with succulent beefsteak tomato, field mushroom and Chips	<b>19.95</b>
Venison Wellington, served with roasted root vegetables & veal jus	<b>18.95</b>
Chorizo Crusted Monkfish, with spiced bean cassoulet	<b>16.95</b>
Beer Battered Hake, served with hand cut chips and homemade mushy peas	<b>14.50</b>
Macaroni & Cheese, made with black bomber welsh cheese & walnuts pear and chicory	<b>V 12.95</b>
Vegetable Byriani, with cauliflower rice & cashew nuts	<b>V 11.95</b>
Homemade 1/4 Pounder Beef Burger, in a toasted bun with American style cheese served with chips and red cabbage slaw	<b>10.50</b>
Homemade Breaded Chicken Burger, in a toasted bun with garlic mayonnaise, served with chips and red cabbage slaw	<b>10.50</b>
Plant Based Burger, in a toasted bun topped with vegan cheese and guacamole served with chips	<b>Ve V 10.50</b>
Fried Sweet Chilli Chicken Salad, served on the bone with sesame oil dressing	<b>9.95</b>

**For Children all of the above can be served in smaller portions and are charged at half the adult rate**

**All desserts are made fresh on the day, please ask our staff what we have**

*All our produce is locally sourced and freshly prepared to order.*

*Vegan and gluten free dishes throughout the menu - please ask a member of staff.*

*Dishes may contain Allergens. If you have any dietary requirements please ask a member of staff.*