



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	6.50
Smoked Salmon Mousse, with parsley purée & toasted brioche	6.50
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	V 5.95

Mains

12 hour Roasted Sirloin of Welsh Beef,
served with garlic & thyme roast potatoes, honey roasted carrot, broccoli, cauliflower cheese,
homemade sausage meat stuffing, yorkshire pudding & and a rich pan gravy
£13.95

Roasted Pork Lion,
served with garlic & thyme roast potatoes, honey roasted carrot, broccoli, cauliflower cheese,
homemade sausage meat stuffing, yorkshire pudding & and a rich pan gravy
£12.95

Half Roast Chicken,
served with garlic & thyme roast potatoes, honey roasted carrot, broccoli, cauliflower cheese,
homemade sausage meat stuffing, yorkshire pudding & and a rich pan gravy
£12.95

Trio of Roast, Slice of Beef, Pork & 1/4 Roast Chicken
served with garlic & thyme roast potatoes, honey roasted carrot, broccoli, cauliflower cheese,
homemade sausage meat stuffing, yorkshire pudding & and a rich pan gravy
£15.95

Luxury Nut Roast,
served with garlic & thyme roast potatoes, honey roasted carrot, broccoli, cauliflower cheese,
yorkshire pudding & and a rich vegetarian pan gravy
£11.95

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.