

Lunch

Available from 12-5pm

SANDWICHES

All served with a choice of white or brown bread with salad and crisps

Coronation Chicken	£8
Isle of Wight Crab Lemon & Dill Mayo	£9
Prawn & Marie Rose	£8
Homemade Fish Fingers <i>With tartare sauce and shredded lettuce</i>	£9
VLT – Vegan Bacon, Lettuce & Tomato VE	£8
Smoked BBQ Pulled Pork With Homemade Slaw	£8
Mature Cheddar & Chutney	£7

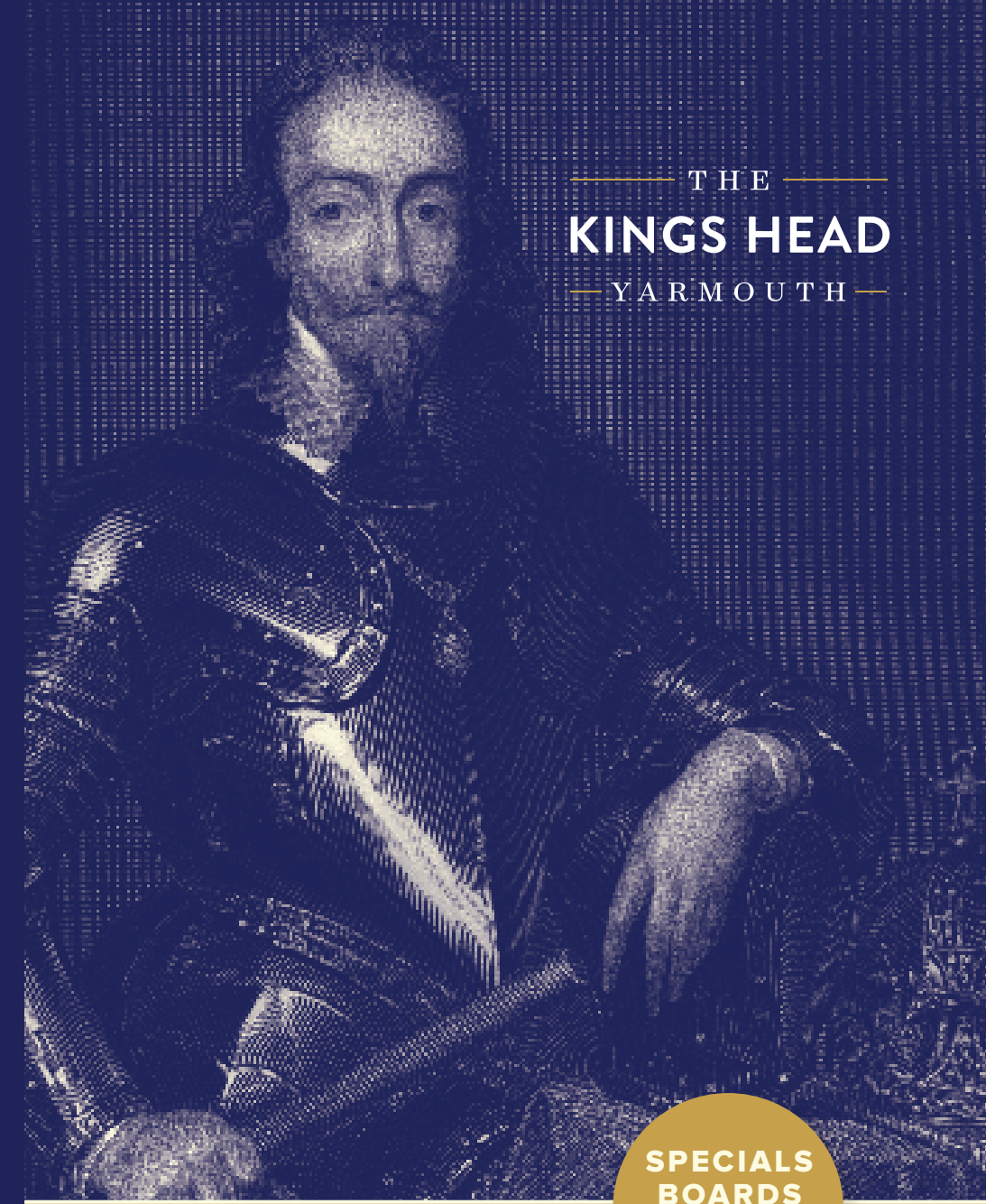
Ploughmans Lunch GF	£14
<i>Cheddar and Stilton cheeses, basket of bread, pickles, salad and onion chutney</i>	

Sides All suitable for vegetarians V

Rosemary Onion Rings	£4
Confit Garlic Bread	£3.5
Cheesy Garlic Bread	£4
Skinny Fries	£3.5
Chunky Chips	£3.5
Cheesy Chips	£4
House Salad	£3.5
Basket Of Bread	£3.5

V = Vegetarian, VE = Vegan, VE* = Vegan Option Available
GF = Gluten Free, GF* = Gluten Free Option Available

THE
KINGS HEAD
YARMOUTH



SPECIALS BOARDS

Please see boards
for today's Chef's
Specials



THE
KINGS HEAD
YARMOUTH

Menu

Quay Street, Yarmouth, Isle of Wight PO41 0PB

KINGSYARMOUTH.CO.UK

THANK YOU

While You Wait

Bread, Oils & Olives £6

Starters

Crab Pasty £5 EACH

Locally caught mixed crab meat and curried sweetcorn, puff pastry pasty, fig and brandy chutney

Beef & Ale Croquettes £8.5

Beef shin and Isle of Wight ale croquettes, with a red onion marmalade and rocket garnish

Soup Of The Day V GF* £7

Served with local crusty bread

Goats Cheese Bon Bons £8

Honey roast beetroot purée, balsamic glazed rocket

Salt & Pepper Squid £8

Deep fried squid bites, chilli jam mayo, lime wedge

The Kings Prawn Cocktail GF* £9

Prawns in a Marie Rose and dill sauce, lemon wedge, bread

Seafood

Beer Battered Fish & Chips £16

With lemon wedge, mushy peas, homemade tartare sauce

Wholetail Scampi £16

Lemon wedge, mushy peas, chips and homemade tartare sauce

Locally Caught Pan Fried Hake £17

Brown shrimp bisque, tempura potatoes, fresh samphire

The Kings Head Seafood Platter Sharer £25

Crab pasties, prawn cocktail, scampi, salt and pepper squid, garnished salad, tartare sauce, chilli jam mayonnaise and chips

Seafood Linguine £16

Isle of Wight crab and prawn in a white wine and garlic cream sauce

Mains

Pie Of The Week £16

With a choice of chunky chips or buttery mash potato, seasonal vegetable and gravy

9oz Sirloin Steak £24

Served with garlic butter mushrooms, rosemary onion rings, chips, peppercorn sauce, balsamic tomato and dressed rocket
Add either peppercorn or Stilton sauce for £2

Mushroom, Lentil & Plant Based Feta Wellington VE £15

Seasonal vegetables, mash potato and red wine jus

Vegan Salad Buddha Bowl VE GF* £14

Hummus, radishes, pickled beetroot, cucumber, flatbread, crispy capers, sundried tomatoes, olives

Curry Of The Week £16

Please ask for today's choice – served with orange rice, poppadom and mango chutney

Spring Vegetable Satay V £15

Roasted peanut sauce with seasonal veg, cashews and orange rice
Add prawn or chicken for £3

Burgers

All served in a brioche bun with fries
Add homemade slaw and onion ring for £2

8oz Cheeseburger £14

Cheese, shredded iceberg, red onion jam, fries

Surf & Turf £17

8oz beef patty, brown crab mayonnaise, bacon jam, cheese, shredded iceberg

Vegan Burger VE £15

Cajun aubergine fritter, vegan aioli, vegan applewood cheese
Add vegan bacon for £1.50

Buttermilk Fried Chicken Burger £14

Topped with mayonnaise and shredded lettuce

Specials Board

Please see our boards
for today's chef's specials

Desserts

ALL £7.50

Isle of Wight Caramelised Apple Pie

With custard or vanilla ice cream

Crème Brulee GF*

Biscoff tulle, pickled raspberry

Sticky Toffee Pudding

With rum and peach, toffee sauce and vanilla ice cream

Rhubarb Crumble

With a choice of custard or vanilla ice cream

Double Chocolate Brownie GF

With vanilla ice cream and chocolate sauce

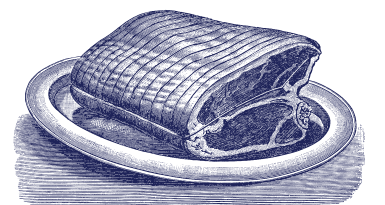
Vegan Lemon Tart VE

Served with fresh fruits and raspberry sorbet

Ice Creams 2 scoops £4.45 3 scoops £5.95

Choice of vanilla, chocolate, or strawberry

SUNDAY
ROASTS



Served from midday every Sunday
until they are gone!

All of our Sunday roasts are served with roast potatoes, giant Yorkshire pudding, maple-roasted parsnips, homemade stuffing, a selection of fresh vegetables and our chef's own gravy

V = Vegetarian, VE = Vegan, VE* = Vegan Option Available
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— THE —
KINGS HEAD
— YARMOUTH —

The **£15** **LUNCH**



DELI SIZE LUNCH MAIN + DRINK



LUNCH CHOICE

- Beer Battered Fish & Chips
- Steak Frites • 8oz Cheeseburger & Fries
- Creamy Wild Mushroom Pasta **V**

DRINK CHOICE

- Pint of Amstel • Pint of Guest Real Ale
- 175ml Glass of House Wine
- Any Draught Soft Drink

= Kids Menu =

it's as easy as 1,2,3!

1

» **Main Only**
£8

Mains

- **Fish & Chips**
Battered cod fillet, chunky chips, crushed peas
- **Wholetail Scampi**
Chunky chips, crushed peas
- **4oz Burger**
Swiss cheese, skin-on fries
- **Chicken Strips**
Chunky chips, crushed peas
- **Mac & Cheese** v

2

» **Add A Drink**
£1.65

Drinks

- **Pepsi Max**
- **Lemonade**
- **Apple Juice**
- **Orange Juice**
- **Simply Fruity**
Orange,
Blackcurrant
or Strawberry

3

» **Add A Dessert**
£4

Desserts

- **Warm Chocolate Brownie**
With vanilla ice cream
 - **Mini Doughnuts**
 - **Selection of Ice Creams**
With sauces
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Wine

WHITES

Wide River Chenin Blanc SOUTH AFRICA

Light, ripe, attractive rounded fruit. Fresh floral nose and an exciting acid balance.

175ML £5.50 250ML £8.05 BOTTLE £22.00

Pato Torrente Chardonnay CHILE

Fresh, ripe exotic fruit characters abound in this consistently high-quality wine from Chile.

175ML £6.50 250ML £8.50 BOTTLE £24.00

Vicuna Sauvignon Blanc CHILE

Crisp and fresh with limey fruit, a hint of herbs and a twist of melon.

175ML £6.50 250ML £8.50 BOTTLE £24.00

Cortefresca Pinot Grigio ITALY

An elegant, soft and dry white wine with excellent flinty minerality.

175ML £6.20 250ML £8.15 BOTTLE £23.00

Petit Mazet Viognier FRANCE

Light pale gold. Intense with aromas of apricot, white peach, pear and honey.

BOTTLE £30.00

Pask Instinct Sauvignon Blanc NEW ZEALAND

Vibrant acidity supporting flavours of gooseberry and passionfruit. Pale straw in colour with a touch of green. Aromas of subtle lime and mineral.

BOTTLE £33.00

Gavi Luciano DOCG ITALY

A gently aromatic, dry white with green apple, lime and herbaceous characters, typical of the local Cortese grape.

BOTTLE £37.00

REDS

Pato Torrente Cabernet Sauvignon CHILE

Medium-bodied with a rich feel to it, this is an easy-drinking, very approachable style.

175ML £5.50 250ML £8.05 BOTTLE £22.00

Telegraph Road Shiraz AUSTRALIA

This Australian red wine displays intense fruit aromas of plum, blackcurrants and brambleberry complemented by a soft, sweet vanilla background.

175ML £6.50 250ML £8.50 BOTTLE £24.00

Vicuna Merlot CHILE

This has lovely plummy Merlot fruit with a ripeness that is so typical of Chile. Easy and very drinkable.

175ML £6.20 250ML £8.15 BOTTLE £23.00

Uvas del Sol Malbec ARGENTINA

Full-bodied wine reveals ripe fruit flavours of blackberry and cassis with balanced tannins.

175ML £7.05 250ML £9.20 BOTTLE £27.00

Gustales Crianza SPAIN

Aromas of soft fruits, plums and vanilla. It has juicy plum flavours with strawberry hints. It is silky smooth and complex to finish.

BOTTLE £29.00

Côtes du Rhône FRANCE

Typical peppery flavours and light, fresh fruit together with fine tannins.

BOTTLE £28.00

ROSÉ & SPARKLING

Feather Falls Zinfandel Rosé USA

With aromas of fresh cherries and watermelon, on the palate there are flavours of juicy ripe strawberries and sweet candy.

175ML £5.50 250ML £8.05 BOTTLE £22.00

Amanti Pinot Grigio Blush ITALY

Soft, light Pinot Grigio Rosé with good aromas and juicy red strawberry fruit. From near to Venice and ideal to drink by itself or with a meal.

175ML £6.50 250ML £8.50 BOTTLE £24.00

Soleil des Alpes, Haute Provence Rosé FRANCE

This pale rosé has red berry aromas with hints of summer flowers.

BOTTLE £30.00

Prosecco White ITALY

Crisp and elegant prosecco with vibrant apple and pear notes and a delicate, floral and fruity finish.

20CL £8.75 70CL £27.00

Prosecco Rosé ITALY

Light rosé colour. Dry, soft and well-balanced on the palate; round and full bodied structure.

20CL £9.25 70CL £27.00

Baron de Beaupré Champagne Brut FRANCE

White flowers and honeyed notes, a fine mousse, a full fruity flavour and a toasty finish.

BOTTLE £56.00

Drinks

GINS

Gordons 37.5%	£3.75
Gordons Premium Pink 37.5%	£3.75
Gordons Alcohol Free	£3.55
Tanqueray London Dry 43%	£4.25
Hendrick's Gin 41.4%	£4.25
Malfy Gin Rosa Pink Grapefruit 41%	£3.75
Mermaid Isle of Wight Gin 42%	£4.85
Mermaid Isle of Wight Pink Gin 42%	£4.85
Mermaid Isle of Wight Lemon Zest 42%	£4.65
Whitley Neill 43%	£3.75
Rasperry Rhubarb & Ginger Blood Orange	

TONICS

Fever-Tree	ALL £2.90 EACH
Original Light Mediterranean Elderflower Aromatic	

SPIRITS

Whisky

Woodfords Reserve Bourbon 43.2%	£4.65
Monkey Shoulder 40%	£4.65
Glenfiddich 12 Year Old Single Malt 40%	£4.65
The Glenlivet 40%	£4.65
Jack Daniel's Old No. 7 40%	£4.65
Shanky's Whip Liqueur 33%	£4.50

Rum

Jamaica Cove Rum 40%	£3.85
Banana Pineapple	
Soggy Dollar Island Spiced Rum 35%	£3.85
Isle of Wight Distillery HMS Victory Navy Strength Rum 57%	£4.65
Kraken Black Spiced Rum 40%	£4.05
Captain Morgan Dark/Spiced Rum 40/35%	£3.55

Vodka

Isle of Wight Distillery Rock Sea Vodka 40% ..	£4.85
Grey Goose 40%	£4.85
Smirnoff Vodka 40%	£3.75

OTHER SELECTED SPIRITS AVAILABLE - PLEASE ASK YOUR SERVER

LAGER & STOUT

Bottled

Peroni Nastro Azzurro 330ML 5%	£4.20
Sol 330ML 4.5%	£4.20
Birra Moretti Alcohol Free 330ML	£3.20

Draught

Cruz Campo	HALF £2.85 PINT £5.70
Birra Moretti	HALF £3.00 PINT £6.00
Amstel	HALF £2.60 PINT £5.20
Brixton Cold Harbour	HALF £3.10 PINT £6.20
Guinness	HALF £3.00 PINT £6.00

LOCAL ALES

We serve a selection of locally brewed cask ales, please ask your server for today's selection

CIDERS

Bottled

Crabbies Alcoholic Ginger Beer 500ML 4%	£4.50
Old Mout Pineapple & Raspberry Cider 500ML 4%	£4.90 EACH
Old Mout Alcohol Free Ciders 500ML	£4.20 EACH
Berries & Cherries Pineapple & Raspberry	

Draught

Orchard Thieves	HALF £2.40 PINT £4.70
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SOFT DRINKS

J20 275ML	£3.40 EACH
Orange & Passion Fruit Apple & Raspberry Apple & Mango	
Fruit Juices	REGULAR £1.90 LARGE £3.60
Apple Orange Pineapple Cranberry	
Fever-Tree 200ML	£2.90 EACH
Ginger Ale Traditional Ginger Beer	
Bottle Green Elderflower Presse 275ML	£3.20
Strathmore Still or Sparking Water	330ML £1.95 750ML £3.90
Pepsi Original	REGULAR £2.10 LARGE £3.80
Pepsi Max/Diet Pepsi	REGULAR £2.00 LARGE £3.60
Coca-Cola Original 330ML GLASS BOTTLE	£3.60
Diet Coke 330ML GLASS BOTTLE	£3.30
Appletiser Original 275ML	£3.20
R Whites Lemonade	REGULAR £2.00 LARGE £3.70
Simply Fruity Kids Drinks	£1.70 EACH
Blackcurrant Orange Strawberry	