

APERITIF

CLASSIC NEGRONI 10

Tanqueray, Campari, Martini Rosso

DOMAINE EVREMOND 13.7

Kent, England, NV



SUNDAY MENU 12PM - 7PM

SMALL PLATES

TEAR & SHARE GARLIC BREAD (d,g) 5

Add smoked mackerel pate, beef tallow or baba ghanoush (d,f,m) 3

GORDAL PIQUANTÉ OLIVES (f,n,v) 4

PULLED PORK SCOTCH EGG piccalilli (d,e,g,m,s) 10

CHILLI BEEF NACHOS 12/18 guacamole, sour cream, jalapeno (c,d,g,s)

CRISPY LAMB NUGGETS 5 curry sauce (2 pieces) (c,d,e,g)

WOOD FIRED KING PRAWNS 14 garlic aioli (cr,d,e)

CHARCUTERIE PLATTER 18 pickles, chutney & garlic pizzetta (d,g,m,s)

SALMON AND CRAB THAI FISHCAKES 14 chilli & lemongrass jam (cr,e,f)

BEETROOT HUMMUS 10 celery, sunflower seed pesto (c,s,ss,vg)

CRISPY PORK BELLY BITES 10 honey & ginger glaze (g,sy)

ROASTS & LARGE PLATES

ROAST CHICKEN SUPREME 24 stuffed with Cumberland sausage meat (d,e,g,s)

SLOW ROASTED PORK BELLY 25 fennel & sea salt crackling (d,e,g,s)

ROAST SIRLOIN OF DRY AGED BEEF 27 (d,e,g,s)

COMBINATION ROAST 30 roast sirloin & roast pork (d,e,g,s)

ROAST BUTTERNUT SQUASH 20 walnut & rosemary crumb, vegetarian gravy (g,n,s,v,vg)

All of the above is served with Yorkshire pudding,
roast potatoes, seasonal vegetables, cauliflower
cheese & red wine jus (d,e,g,m)

GRILLED LOCAL PLAICE 26 café de paris butter, jersey royals, tenderstem broccoli (d,f,g,m,s)

BBQ CAULIFLOWER 20 cheddar and red onion crust, braised leek hearts (d,g,m,v)

BEER BATTERED FISH & CHUNKY CHIPS 21 fresh peas, tartare sauce (d,e,f,g)

PANZANELLA SALAD 20 with vegan feta cheese (g,vg) Add grilled chicken 6 Add grilled prawns (cr) 8

FROM THE GRILL

8OZ STEAK BURGER 21 seeded bun, tomato relish, baby gem, monterey jack cheese, coleslaw & skinny fries (g,d,e,m) Add bacon 2

250G DRY AGED RIB EYE 36 bearnaise sauce, rosemary & smoked paprika fries, tenderstem broccoli (d,e,m,s)

SIDES

ALL 5

ROSEMARY & SMOKED PAPRIKA FRIES (e,m)

ROASTED CARROTS salsa verde (v)

BBQ GEM CAESAR SALAD (e,f,g,m)

FRENCH FRIES

TENDERSTEM BROCCOLI bearnaise sauce (d,e,s)

HOUSE SALAD red wine vinaigrette (m,s,v)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS,
N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN

ALSO IN OUR FAMILY



Our first pub, The Marquis of Granby opened in 2019 after a full refurbishment in the picturesque valley of Alkham. We're beyond excited that we've made it into the Finals of Kent's Muddy Stilettos Awards 2026.
marquisofgranby.co.uk



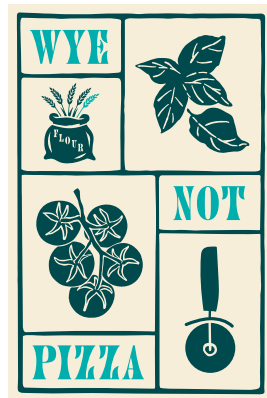
The Tiger Inn at Stowting opened in 2021 after a full sensitive refurbishment. It was crowned County Winner in the National Pub Awards and finalists in the Taste of Kent Awards.
tigerinn.co.uk



Opened in 2023, The King's Arms is a 14th century Medieval Inn restored in celebration of the coronation of King Charles III. In 2024, the Inn was crowned County Winners in the National Pub and Bar Awards.
thekingsarmselham.com



Cockpit Cottage is a 5 bedroom cottage off Elham village square, in the beautiful North Downs of Kent. In 2024 the cottage went through an extensive restoration and sits next door to the King's Arms Pub.
cockpitcottageelham.com



COMING SOON. Located in the barn next to the Kings Head, Wye Not Pizza will be a casual dining space serving authentic wood-fired pizza and beer to enjoy with us or to take away.

➤ WHAT'S ON ◀

AT THE KING'S HEAD

LOYALTY PROGRAMME

Scan the QR to join our loyalty programme through Open Table



CHRISTMAS DAY

Celebrate Christmas Day at The King's Head with an indulgent three-course feast designed to make the occasion truly special. Priced at £145 per person, our carefully curated menu showcases the very best of the season.

NEW YEAR'S EVE

Ring in the New Year in style at The King's Head with an unforgettable evening of great food, vibrant atmosphere, and live entertainment. Join us as we welcome international singer and trumpeter Ollie Mulkeen.