<u>The King Charles</u> <u>kings worthy</u> <u>Menu</u>

<u>Starters</u>	
Sticky Teriyaki Pork Bites	7
Peppered Steak Salad With Horseradish Dressing g	8
Flash Fried Rump Steak, Served With Rocket & Onion Salad	
Katsu Chicken Or Tofu With Rice v vg	7
Potted Garlic Mushrooms With Baked Egg g v	7
Served With Bread To Dip	
Homemade Soup Of The Day With Crusty Bread vvg g	6.5
Smoked Haddock & Spring Onion Fishcake With Tartare Sauce	7.5
King Charles Nachos g	
Served With Cheese Sauce , Crispy Onions & Bacon	for one $6/12$ for two

Main Courses

Slow Roasted Sirloin With Tender-stem Broccoli, New Potatoes	
& A Mushroom & Tarragon Sauce g	18
Traditional Battered Fish & Chips with mushy or garden peas	16
Mac N Cheese - 3 Cheese Or Spring Onion & Sun Dried Tomato v	13
SERVED WITH GARLIC BREAD	-
Sweet Potato Massaman Curry With Rice v vg g	14
French Trim Pork Cutlet, Crushed New Potatoes, Tender stem Broccoli & Carrots	16
GRIDDLED ON THE BONE PORK WITH APPLE CIDER GRAVY G	
King Charles Burger, 2 x 30z Steak Patties, g Breaded Chicken Burger,	
Or Jack Fruit Burger v vg g Add :- Cheese & Bacon or Chilli Beef	16
ALL SERVED WITH CHIPS, ONION RINGS, GHERKIN, KC SAUCE & SLAW	
100z Rump Steak, Chips & Peas g	17
SERVED WITH CHIPS, MUSHROOMS, PEAS & WATERCRESS	
100z Gammon Steak, Egg, Chips & Peas g	13
Homemade Pastry Pie please ask for todays filling	16
SERVED WITH MASHED POTATO, PEAS & GRAVY	
Kc Buddha Bowl v vg g	15
Coloured, vibrant mixed salad including, cajun rice, new potatoes, crispy slaw & pickled red cabbage	
with a choice of chicken, tofu or Pan Fried Salmon	
Corn Fed Chicken Breast Forestiere g	16
SERVED WITH CRUSHED NEW POTATOES, BACON, ONION & MUSHROOM SAUCE	

BEST OF BRITTEN :- OUR HEAD CHEFS OWN DISHES

BUTTERNUT SQUASH, MUSHROOM & LENTIL WELLINGTON WITH ROASTED NEWPOTATOES, SAUTÉE	D KALE
& RED WINE GRAVY V VG	15
Pistachio Crusted Lamb Rump With Sautéed Baby Gem, Shallot, Smoked Bacon & Creamy Mashed Potato g	22
Crayfish & Avocado Salad With A Marie Rose Dressing g	17

LIGHTER	Bites	Served	Until	5.00PM
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Bbq Tofu, Avocado & Slaw Sandwich Bacon, Brie & Cranberry Pan Grilled Sandwich Tuna, Red Onion & Cheese Melt Deli Meat & Homemade Piccalilli Sub	G G G	
ADD CHIPS		2
Jacket Potatoes :- Served with a generous salad garnish		8.5
Choose from :- 3 Cheese & Beans v vg v Coronation Chicken g Chilli Beef g or Tuna & Red Onion g		
Sides / Extras Chips g v vg 4 With Cheese 4.5 v vg Garlic Ciabatta g v vg 3.5 With Cheese Freshly Cooked Vegetables g v vg 4 Gardi		0.0

SERVICE TIMES

	FOOD	<u>DRINKS</u>
MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY BREAKFAST SATURDAY BREAKFAST SUNDAY BREAKFAST LUNCH	12-3 & 6 - 9pm 12-3 & 6 - 9pm 12 - 8-45pm 12 - 8-45pm 9 - 8-45pm 9 - 8-45pm 9 - 11am 12 - 4pm	12 - 10pm 12 - 11pm 12 - 11pm 12 - 11pm 12 - 11pm 12 - 11pm 12 - 11pm 12 - 8pm
	1	1

WE OPERATE FULL TABLE SERVICE, PLEASE INFORM YOUR SERVER OF ANY PARTICULAR DIETARY REQUIREMENTS

 THESE DISHES CAN BE MADE : V - VEGETARIAN
 VG - VEGAN
 G - CAN BE MADE GLUTEN FREE

 WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERCEN, DUE TO THE WIDE
 RANCE OF ITEMS USED IN OUR KITCHEN, FOODS MAY BE

 AT RISK OF CROSS CONTAMINATION BY OTHER INGREDIENTS.
 EMAIL : KINGCHARLESPUB@OUTLOOK.COM



King Charles Pub Classics Monday to Thursday 12-5pm

One Course 12 Two Courses for 16 Three Courses 20 See Todays Blackboard For Our Dessert Selection

StartersSoup Of The Day served with warm breadv, vg gDevilled WhitebaitBreaded Mushrooms With Garlic MayovTomato & Red Onion Bruschettav vg g

MAINS

Homemade Lasagne With Salad & Garlic Bread	
TRIO OF SAUSAGE WITH MASH POTATO & ONION GRAVY	V, VG
Honey Roast Ham, Egg & Chips	G
Chicken Korma & Rice g	
WHOLETAIL, BREADED SCAMPI, CHIPS & PEAS	
Homemade Beef Chilli & Rice	G

We try & use local, sustainable produce & goods wherever possible, current suppliers include: Cross Valley Milk, Chalcroft Farm, Vale Farm, Alresford watercress Co. & Fruit Basket Of Gosport

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