



The
KING'S
HEAD

WINTER MENU

2026

www.thekingsheadhursley.com

Autumn Menu 2026

Welcome to The King's Head, for the Autumn menu we have combined our menus so you can dine in the restaurant, bar or snug with the same menu, don't forget to ask for a copy of today's specials and if you have any questions or specific allergies please let us know.

Thank you for choosing to dine with us today, we love to receive your feedback, Google reviews are really appreciated.

While you wait

Warm sourdough, olive oil and honey jam, smoked butter 8

Crispy kale, Parmesan, truffle salt (*gluten free*) 5

Roasted chestnuts, rosemary, sea salt (*gluten free*) 7

Duck rillettes, pickled apple, mustard mayonnaise 9

To start

Braised beef shin croquettes, Sussex charmer, pickled shallots, watercress, ale jus 14

Chicken liver parfait, bramley apple, pickled mustard seeds, melba (*gluten free available*) 11

Scallops, roasted cauliflower puree, smoked pancetta, hazelnut, compressed apple (*gluten free*) 15

Gravadlax of Chalk stream trout, horseradish crème fraîche, dill oil, rye crisp, trout caviar (*gluten free available*) 13

Wild mushroom and chestnut tart, caramelised celeriac, kale, hazelnut and thyme (*Vegetarian*) 12

Pheasant lollipops, squash puree, blackberry compote (*gluten free*) 13

Main course

Cornish catch of the day, lightly battered, proper chips,
mushy peas, tartare sauce (*gluten free*) 20

Our own recipe burger, mature cheddar, cider glazed onions, truffle and
mustard mayonnaise, smoked bacon, apple and shallot chutney, fries
(*gluten free available*) 20

Slow braised beef feather blade and forest mushroom shortcrust pie,
mashed potatoes, autumnal vegetables, smoked bacon and marrow jus 19

Loin of Hampshire venison, roasted celeriac, salsify, cavolo nero,
pomme dauphinoise, port sauce (*gluten free*) 32

Local pheasant breast, confit leg, creamed potatoes,
roasted beetroot, braised kale, blackberry jus 25

Tenderloin of pork, potato rosti, braised apple, sage,
crackling, cider jus (*gluten free*) 24

Dry aged sirloin of beef, triple cooked chips, roasted shallot,
watercress, peppercorn sauce (*gluten free*) 36

Forest mushroom, chestnut pappardelle, roasted squash, sage,
Parmesan, hazelnut (*vegetarian*) 20

Halibut, celeriac fondants, lemon thyme butter, sauteed chanterelles,
cider beurre blanc (*gluten free*) 29

Round it off

Sticky toffee pudding, salted butterscotch, roasted pear,
clotted cream ice cream (*gluten free*) 10

Dark chocolate and hazelnut delice, blackberry, crème fraiche, cocoa nibs
(*gluten free*) 11

Plum and ginger pudding, ginger custard, oat crumble, vanilla ice cream 10

Spiced apple doughnut, cinnamon sugar, baked apple compote 11

Apricot, croissant pudding, vanilla custard 11

British cheeseboard, autumnal chutney, quince, artisan crackers, frozen grapes 15

Smaller Appetites

Classic fish and chips, proper chips, mushy peas,
tartare sauce (*gluten free*) 13

Our own recipe burger, mature cheddar,
lettuce, tomato, fries (*gluten free available*) 12

Creamed mushroom pappardelle 11

Braised beef croquettes, creamed potatoes,
autumnal greens 12

Sides (*all gluten free*)

Proper pub style chips 7

Beer battered onion rings 6

Portion of fries 6

Autumnal vegetables 6

Sandwiches served from 12pm until 5pm (except Sundays)

Choice of white and wholegrain bloomer (Gluten free rolls available)

Fish finger – Tartare sauce, pickled cucumber, baby gem 12

Ploughman's – Mature cheddar, ham, bramley apple chutney,
pickled onion, dressed leaves 13

Gamekeepers – Venison sausage, caramelised onion, mature cheddar,
English mustard 13

Trout gravadlax, horseradish crème fraiche, pickles 12

Roasted squash, sage, roasted apple, toasted walnuts 11