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

Starters	
Chicken Satay-Thai Style g	7
Diced, marinaded chicken on skewers with our own peanut dip	
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	6.5
Potted Garlic Mushrooms With Baked Egg g v	6.5
Served With Bread To Dip	
Homemade Soup Of The Day With Crusty Bread v vg g	6.5
Steamed Moules Mariniere g	8/16
A Classic Served With Bread	
King Charles Nachos g	
Served With Cheese Sauce , Crispy Onions & Bacon	6/12
Main Courses	
Featherblade Of Beef With Horseradish Mash &Honey Roast baby Carrots g	17
SLOW COOKED BEEF STEAK WITH A RICH RED WINE SAUCE	
Traditional Battered Fish & Chips with mushy or garden peas	15
Mac N Cheese - 3 Cheese Or Spring Onion & Sun Dried Tomato v	13 12
SERVED WITH GARLIC BREAD	12
Sweet Potato Massaman Curry With Rice v vg g	19
French Trim Pork Cutlet, Crushed New Potatoes, Tender stem Broccoli & Carrots	13 17
GRIDDLED ON THE BONE PORK WITH APPLE CIDER GRAVY G	15
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	T.
ALL SERVED WITH CHIPS, ONION RINGS, CHERKIN, KC SAUCE & SLAW	15
1002 RUMP STEAK, CHIPS & PEAS G	17
SERVED WITH CHIPS, MUSHROOMS, PEAS & WATERCRESS	
1002 GAMMON STEAK, EGG, CHIPS & PEAS G	13
HOMEMADE PASTRY PIE PLEASE ASK FOR TODAYS FILLING	15 15
SERVED WITH MASHED POTATO, PEAS & GRAVY	13
BUDDHA BOWL VVGG	I4
Coloured, vibrant mixed salad including, cajun rice, new potatoes,	-7
Crispy slaw & pickled red cabbage with chicken or tofu	
Corn Fed Chicken Breast Forestiere g	15
SERVED WITH CRUSHED NEW POTATOES, BACON, ONION & MUSHROOM SAUCE	Ŭ

BEST OF BRITTEN :- OUR HEAD CHEFS OWN DISHES

Charred Fennel, With Fondant Potatoes, Roasted Baby Carrots,	
Leek, Butternut Squash & Orange Purée v vg g	15
Pistachio Crusted Lamb Cutlets With Sautéed Baby Gem, Shallot,	
Smoked Bacon & Creamy Mashed Potato g	20
Grilled Sole, Buttered Peas, Pancetta, Thyme, Sun Dried Tomato,	
Lemon &New Potatoes g	18

LIGHTER BITES SERVED UNTIL 5.00PM

Sweet Potato & Black Bean Taco Shell With Crispy Slaw v, vg Lightly Curried Chicken In A Soft Deli Sub Bacon, Brie & Cranberry Pan Grilled Sandwich g Tuna, Red Onion & Cheese Melt g Garlic Mushrooms On Toasted Ciabatta v, vg, g Roast Beef & Horseradish Sandwich or Ciabatta g

ADD CHIPS 1.5 JACKET POTATOES :-8.5 SERVED WITH A GENEROUS SALAD GARNISH **CHOOSE FROM :-3** Cheese & Beans V VG V CORONATION CHICKEN CHILLI BEEF OR TUNA & RED ONION G G ſ SIDES / EXTRAS Chips g v vg WITH CHEESE 4 V VG WITH BACON, ONIONS & CHEESE 5 3.5G GARLIC CIABATTA G V VG WITH CHEESE V VG G 3.5FRESHLY COOKED VEGETABLES G V VG GARDEN SALAD G V VG 3.5 ONION RINGS V 3.50 4

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

The

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

 WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERGEN, DUE TO THE WIDE RANGE 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 12-5pm Monday To Thursday

One Course 12 Two Courses for 16	THREE COURSES 2	0
SEE TODAYS BLACKBOARD FOR OUR DESSERT SE	ELECTION	-
	and we way	
STARTERS		
SOUP OF THE DAY SERVED WITH WARM BREAD	V, VG	
Homemade Breaded Garlic Mushrooms	V	
DEVILLED WHITEBAIT WITH TARTARE SAUCE, B	READ & BUTTER	
HALLOUMI FRIES WITH GARLIC MAYO	G	
Homemade Sausage Roll & Piccalilli		
Mains	- Constant	
HOMEMADE TRADITIONAL COTTAGE OR PLANT B	ased Pie With Fresh Vegetables v	VG G
TRIO OF SAUSAGE WITH MASH POTATO & ONION	n Gravy v, vg	
Honey Roast Ham, Egg & Chips	G	
CHICKEN OR VEGETABLE MASSAMAN CURRY & RIV	CE V, VC, G	
WHOLETAIL, BREADED SCAMPI, CHIPS & PEAS		8
Homemade Beef Chilli & Rice	c 🦾	
Butternut Squash & Tarragon Rissotto	V VG 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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