



## KING WILLIAM IV

### Starters

Soup Of The Day (V)

With Gluten Free Granary Bread 5.50

Oaked Smoked Salmon,  
Capers, GF Bread & Butter 7.50

Mediterranean Platter (V) 7.50 / 12.05

Grilled Halloumi, Feta, Sundried Tomatoes, Tzatziki,  
Houmous, Olives & GF Bread

★ **Sunday Roasts** ★ **13.50**

### **SUNDAYS ONLY**

*Thyme Roasted Potatoes,*

*Honey Roasted Parsnip & Seasonal Vegetables*

#### **Topside Of Beef**

Rosemary Marinated

With A Red Wine & Port Gravy

#### **Slow Roasted Leg Of Lamb**

With Mint & Rosemary Gravy

#### **Conisbee's Loin Of Pork**

With Crackling & A Thyme & Red Wine Gravy

★ Ask at the bar for details of  
LIVE MUSIC nights ★

★ **There will be a 10% Charge For Table Service - This  
Goes Directly To The Staff On Duty**

## GLUTEN FREE MENU ★

### Mains

Homemade Thai Green Vegetable Curry  
With White Rice (V) 11.00

Homemade Risotto With Spinach, Mushrooms &  
Butternut Squash (V) 12.90

Conisbee's Honey Roasted Ham &  
Free Range British Eggs  
With Chunky Twice-Cooked Chips 12.50  
Small Portion 10.50

Farmhouse Platter

Mature Cheddar, Conisbee's Honey Roasted  
Ham, Apple, Pickled Onions, Onion  
Chutney & Gluten Free Bread 13.00

Cheese Ploughman's (V)

Mature Cheddar, Tangy Stilton, Red Leicester & French  
Brie With Pickled Onions, Sliced Apple, Homemade  
Chutney & Gluten Free Bread 12.00

### Puddings

Sticky Syrup Sponge Pudding & Custard 5.75

Homemade Port Poached Rhubarb

Crème Brûlée 5.85

Refreshing Sorbet With Raspberry Coulis 4.60