

Festive Menu

2 courses £29.00 / 3 courses £35.00

Available daily, 12 noon until 8.30pm
See overleaf for menu details



Chef's Message

Head Chef Peter and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

Grazing & Sharing

- Rosemary Focaccia** (ve) 5.00
balsamic, cold-pressed rapeseed oil (G, S, SD / D, E, SE) 565 kcal
- Crispy Whitebait** 5.50
Bloody Mary ketchup (G, F, E, D, CE, MU, SD) 252 kcal
- Smoked Paprika Houmous** (ve, gfo) 5.00
toasted pumpkin seeds, charred flatbread
(G, SE / S, CE, MU, SD) 511 kcal

ANY 3
DISHES
13.00

- Halloumi Fries** (v, gf) 5.50
smoked paprika aioli (D, SD / CE, MU) 598 kcal
- Spanish Bar Mixed Olives** (ve, gf) 5.00
(SD) 129 kcal
- Honey & Mustard-Glazed
Mini Sausages** 5.00
(G, D, MU, SD) 352 kcal

Starters

- Soup of the Season** (vo, gfo) 6.95
warmed focaccia ask for allergens & calories
- Norfolk Dapple Cheese Fritters** (v) 7.95
caramelised onion chutney (G, E, D, MU, SD / S) 290 kcal
- Chicken Liver Parfait** (gfo) 8.95
cherry, almonds, charred sourdough (G, N, S, D, SE, SD / P) 418 kcal

- Swannington Scotch Egg** 7.95
apple & celeriac rémoulade
(G, S, E, D, CE, MU, SD / SE, C, MO, F) 647 kcal
- Prawn & Avocado Cocktail** (gfo) 8.95
baby gem lettuce, brown bloomer bread & butter
(G, D, MU / CE) 540 kcal

Sunday Roasts

- Roasted Beef Topside** 17.95
roast potatoes, maple roasted carrot & parnip,
seasonal greens, Yorkshire pudding, red wine gravy
(G, S, E, D, CE / MU) 1010 kcal
- Nutless Nut Roast** (v, veo) 15.95
(G, S, E, D / CE, MU) 746 kcal

- Roast Chicken Supreme** 17.45
roast potatoes, maple roasted carrot & parnip,
seasonal greens, sausage meat stuffing, Yorkshire
pudding, red wine gravy (G, S, E, D, CE, SD / MU) 962 kcal

Main Courses

- The King William 8oz Burger** 16.95
Monterey Jack cheese, crispy bacon, burger sauce,
aioli, crispy onions, lettuce, tomato, skinny fries
(G, S, E, D, MU) 1372 kcal
- Fish & Chips** (gf) 13.95/16.95
beer-battered fish, chunky chips, mushy peas, lemon
(F, E, MU, SD / S, CE) 689 kcal / 834 kcal
- Brancaster Moules Marinière** (gf) 18.95
skinny fries (MO, D, SD / MU) 1372 kcal

- Lamb's Liver** (gf) 14.95
bourguignon sauce, mashed potato,
buttered seasonal greens (D, CE) 939 kcal
- Aubergine, Tomato
& Chickpea Curry** (ve, gfo) 14.95
poppadom shards, coriander chutney, crispy chickpeas
(MU, SD / G, C, F, S, CE) 428 kcal
- Chicken Caesar Salad** (gfo) 13.95
baby gem lettuce, soft boiled egg, Parmesan, rosemary
croutons (G, F, E, D, SE / N) 1151 kcal add bacon 256 kcal 2.00

Sides

- Cauliflower Cheese** (v) (G, D / S) 430 kcal 5.95
- Pigs in Blankets** (G, D, MU, SD) 451 kcal 5.95
- Chunky Chips** (ve, gf) herb salt 255 kcal 4.25
- Skinny Fries** (ve, gf) herb salt 352 kcal 4.25
upgrade to millionaire fries (D) 120 kcal 1.65
- Battered Onion Petals** (ve, gf) 4.55
garlic mayonnaise 137 kcal

ANY 3
DISHES
13.00

- Simple Salad** (v, gf) 4.50
olives, radicchio, gem lettuce, cherry tomatoes,
red onion (D) 60 kcal
- Invisible Chips** 2.00

Hospitality
Action

0% FAT, 100% HOSPITALITY

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! For more information, visit hospitalityaction.org.uk

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)
Allergens (Contains / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten
L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



King William IV Hotel

Sedgeford



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Starters

Curried Parsnip Soup (v)

parsnip crisps, curry oil

(G, D, SE / N, MU, SD) 568 kcal

Chicken & Thyme Terrine (gfo)

bacon jam, pickled cranberries,
focaccia crisp (G, MU, SD / S, E, D, CE) 320 kcal

Smoked Salmon Tartare (gf)

crushed avocado, cucumber ribbons, dill dressing,
crispy capers (F, D, MU / L, CE) 230 kcal

Roasted Beetroot Mousse (ve)

orange-marinated vegan feta, candied walnuts,
rye bread tuile (N, SD / G, P, L, CE, MU, SE) 532 kcal

Main Courses

Roast Breast of Turkey (gfo)

sausage meat stuffing, pig in blanket,
roast potatoes, brussels sprouts,
maple & mustard-roasted root vegetables,
gravy (G, S, SD / CE, MU) 1012 kcal

Braised Feather Blade of Beef (gf)

grain mustard mashed potato, roasted carrot,
winter greens, pan gravy (D, CE, MU, SD) 617 kcal

Grilled Gilt Head Bream Fillet (gf)

herb-crushed celeriac & new potato cake,
Tenderstem broccoli, lemon & dill
hollandaise (F, E, D, CE) 607 kcal

Root Vegetable, Apple & Shallot Tatin (ve)

roast potatoes, greens, vegetable gravy
(G, CE / L, S, MU) 621 kcal

Desserts

Traditional Christmas Pudding (gfo)

brandy custard (G, D / E, CE, MU) 268 kcal

Sticky Toffee Pudding (v)

caramel sauce, vanilla ice cream
(G, E, D / S) 733 kcal

Coffee & Irish Cream Semifreddo (v)

chocolate soil, almond brittle
(N, S, E, D, SD / G, P) 440 kcal

Tonka Bean Panna Cotta (gfo)

winter berry compôte, honey & nutmeg tuile
(G, E, D / S, CE, MU) 458 kcal

www.thekingwilliamsedgeford.co.uk



Part of The Coaching Inn Group