

THE
KINGS HEAD
LITTLE MARLOW

TO START

Mix and match our delicious small plates — 1 for £5, 3 for £12 or 5 for £20. Great for sharing or sampling a bit of everything.

Glazed chicken bites in sticky soy and honey, topped with spring onion.

Cheesy garlic bread, golden garlic butter over toasted artisan bread.

Crispy wings in smoky BBQ or buffalo sauce.

A choice of crisp skinny fries, golden sweet potato fries, or rustic chunky chips.

Crispy squid with sea salt, pepper, lemon, and garlic aioli.

Rustic breads with marinated olives, olive oil, and balsamic.

Onion rings, lightly battered and fried until crisp and golden with a delicate sweetness.

Silky Harissa hummus with warm pitta and a dusting of paprika.

Bravas crispy potatoes in spicy tomato sauce, finished with garlic aioli.

Fries tossed with truffle oil and finished with aged parmesan shavings.

Succulent sausages wrapped in crisp smoked bacon.

Crisp rocket leaf & aged parmesan salad with balsamic dressing.

Green leaf salad with cucumber, cherry tomatoes, and red onion, lightly dressed with olive oil and lemon.

SHARING

Whole Normandy Camembert, oven-baked, served molten with charred sourdough, apple chutney, and local honey. 14.00

Crisp corn tortilla nachos layered with melted aged cheddar, fresh tomato salsa, jalapeños, cool sour cream, and creamy avocado guacamole. 12.50

PIZZA

Classic Margherita with creamy mozzarella, vibrant tomato sauce, and fragrant basil, delivering a fresh, balanced, timeless taste in every delicate bite. 10.50

Spicy Italian pepperoni layered generously over bubbling mozzarella and rich tomato sauce, creating a bold, smoky, indulgent flavour that satisfies deeply. 12.50

Please inform your server of any allergies when placing your order.

THE
KINGS HEAD
LITTLE MARLOW

MAIN MEALS

Fresh haddock in a crisp beer batter, served with hand cut chips, minted pea purée, and house-made tartare with a wedge of lemon. 18.00

A thick-cut, honey-glazed gammon steak, crowned with a golden fried egg and served alongside hand-cut chips. 17.00

Butcher's choice Cumberland sausages served over wholegrain mustard mash, with caramelised onion gravy and seasonal greens. 17.50

Baby gem lettuce in a classic Caesar dressing, topped with crisp sourdough croutons and shavings of aged Parmesan 12.50
Add grilled chicken 2.00

BURGERS

All served with onion, tomato, lettuce, gherkin & chunky or skinny fries. Add bacon, smoked applewood, stilton or cheddar for £1.50.

Succulent classic beef burger patty, seared for depth of flavour. 17.00

Chargrilled chicken breast with a hint of smokiness 17.00 — make it a hunter's chicken burger with bacon, mature cheddar, and BBQ glaze for £1.50.

A hearty plant-based patty layered with a flat mushroom and vibrant relish, delivering rich flavour and earthy depth. 17.00

SANDWICHES

Choose from ciabatta, sourdough, white or brown bread. Served with chunky chips, or skinny fries. Gluten free options available. From 12pm until 5pm, Wed - Sat.

Smoked back bacon layered with crisp lettuce, ripe tomato, and mayonnaise. 9.50

Roast beef layered with horseradish cream and fresh rocket. 9.50

Smoked salmon with smooth cream cheese and a hint of lemon. 9.50

Smoked back bacon complemented by creamy French Brie and a touch of cranberry. 9.00

Mature cheddar with crisp lettuce, ripe tomato, and mayonnaise. 9.00

Honey-roast ham paired with sharp English mustard. 9.00

Please inform your server of any allergies when placing your order.