MAKEIT

any steak for only

Add BONE

MARROW

CROQUE

for £4.95

284g £39.95





WHILE YOU WAIT

CHOOSE ANY 3 FOR £11.95

Norfolk Crunch Rolls, Butter & Balsamic £4.25 (GFO)(V)(DFO)

Pork Crackling & Apple Sauce

£4.50 (DF)(GF)

Mixed Marinaded Olives

£3.95 (GF)(DF)(V)(VE)

Smoked Paprika Chickpea Popcorn

£4.25 (GF)(V)(DF)(VE)

Frickles with Garlic & Basil Aioli

£4.50 (DF)(GF)(V)

Starters

Perfectly paired with El Cacheles Rioja, £37 for a bottle

AT THE TABLE STEAK TARTARE

Finely diced fillet, hens egg yolk, baby capers, cornichons, shallots, mustard & melba toast - assembled by you, at the table, to your taste £12.95 or £19.95 for 2 (GFO)(DF)

HERITAGE®BEETROOT & WHIPPED GOAT'S CHEESE

Roasted & pickled beetroot, creamy whipped goat's cheese, toasted pine nuts, micro-herbs £7.95 (GF)(V)

CRAB & AVOCADO CROQUETTE

Bloody Mary ketchup, lemon oil, rocket £8.50 (DF)(GF)

BUTTERMILK FRIED CHICKEN THIGH BITES

Curried mayo, pickled red cabbage & toasted flatbread £8.25

DUCK & BLACK GARLIC PATE

Silky smooth pate, crisp charcoal crackers, cornichons £8.50 (GFO)(DF)

ROASTED BONE MARROW CROQUE

Roasted marrow bone filled with bone marrow béchamel, Dijon & cheddar, topped with crispy onions & paprika chickpea popcorn. Served with grilled sourdough £8.95

Just Add Frites

STEAK HOUSE CLASSICS SERVED STRAIGHT UP WITH ROSEMARY SALTED FRIES

CLASSIC STEAK FRITES

I 2oz Sliced Flat Iron, served medium rare with peppercorn sauce £21.95 (GF)(DFO)

Perfectly paired with our House Red, Prime Cuts, Shiraz/Cinsault, 250ml for £8.95

HUNTERS CHICKEN

Chicken thighs, BBQ glaze, melted Monterey Jack, crispy bacon £16.95 (GF)(DFO)

MEDITERRANEAN VEGETABLE & HALLOUMI SKEWER

Chunky mediterranean vegetable & halloumi cubes marinaded in herb oil, with slaw £19.95 (GF)(V)

STEAKS & GRILLS

EVERY STEAK COMES WITH GRILLED BEEF TOMATO, ROASTED FIELD MUSHROOM, A MINI CAESAR SALAD & A CHOICE OF ONE SIDE

Steaks

RIB EYE

RUMP 227g £23.95 340g £29.95

SIRLOIN 170g £25.95 284g £36.95

FILLET 227g £41.95

ALL STEAK WEIGHTS ARE APPROXIMATE PRIOR TO COOKING

Steak is perfectly paired with El Cacheles Rioja, £37 for a bottle

Signature Sharing Boards

TOMAHAWK FOR TWO

1.2kg bone-in rib eye, with 2 sauces & 3 sides £120

THE ACLE STEAK BOARD (Serves 2-3 people)

Fillet, rump and sirloin, 2 sauces, 1 standard side & 1 premium side £99

Perfectly paired with El Cacheles Rioja, £37 for a bottle

THE ACLE STEAK MIXED GRILL

60z flat iron, sausage, 50z bacon chop, grilled chicken thigh, fried egg £34.95 Upgrade your steak to a sirloin for £3.95

STANDARD SIDE

Rosemary Salted Chips
Dauphinoise Potatoes
Tenderstem & Peas
Buttered Herby New
Potatoes

PREMIUM SIDE

Peppercorn Mac & Cheese
Sweet Potato Fries
Honey Glazed Roasted
Beetroot & Carrots
Smoked Paprika Pomme
Puree

+£2.50

ADD A SAUCE

Garlic & Herb Butter £2.95 Peppercorn £3.50

Onion Marmalade Gravy £2.95 Binham Blue Cheese £3.50

Chilli & Lime Butter £2.95 Mushroom Dianne £3.75

Every Monday 2 FOR 1 STEAK FRITES

Offer includes every dish in the 'Just Add Frites' section.

Burgers

ALL BURGERS ARE SERVED IN A TOASTED PRETZEL BUN, WITH CHIPS & SLAW

THE KINGS HEAD HOUSE BURGER

Two 4oz beef patties served with maple & bacon jam, melted cheese, baby gem, tomato and pickle £17.50 (GFO)(DFO)

CHICKEN CLUB

Buttermilk chicken thighs, streaky bacon, melted Dapple, smashed avocado, garlic and basil aioli £17.50 (GFO)

Perfectly paired with Prime Cuts Chenin Blend, 250ml for £8.95

Add ONION RINGS to any burger for £2.95

SPICED CARROT & RED LENTIL BURGER

Spiced carrot & red lentil patty, pickled red cabbage, curried mayo, lettuce, tomato, pickle £17.25 (VE)(V)(DF)(GFO)



ROASTED NORTH NORFOLK PORK BELLY

Oven roasted for a crisp crackling, whole Chantenay carrots, sauté potatoes, black pudding crumb, crispy sage, & chunky Bramley apple cider puree £17.95 (DF)(GFO)

CORNFED CHICKEN SUPREME

Smoked paprika pomme puree, roasted girolles, tenderstem, carrot & star anise puree, blackberry gastrique & thyme jus £22.50 (GF)(DFO)

HEIRLOOM TOMATO RISOTTO

Whipped almond cream, homemade pesto, fresh basil crisps, toasted pine nuts £21.50 (DF)(GF)(V)(VE)

Perfectly paired with Prime Cuts Chenin Blend, 250ml for £8.95

CUMBERLAND PINWHEEL

Bubble and squeak potato cake, charred shallots, tenderstem broccoli, onion marmalade gravy £17.95 (GF)(DF)

GRILLED TUNA STEAK

Sauté broad beans, cherry tomatoes, spring onions, red onions, new potatoes, rocket and balsamic dressing £19.95 (GF)(DF)

SMOKED BACON CHOP

Grilled 10oz Bacon Chop, Creamy dauphinoise, honey-glazed heritage carrots & beetroot, wholegrain mustard cream sauce £21.95 (GFO)(DFO)

Join us for bunch

TWO MAINS FOR £19.95 FROM A SELECT MENU. SANDWICHES ALSO AVAILABLE MON - SAT, 12 - 4PM



2 BURGERS + 2 DRINKS FOR ONLY £34.95* - EVERY WEDNESDAY!

EXTRAS

Beer Battered Onion Rings £3.95
Garlic Ciabatta £3.75 Add Cheese 75p

Coleslaw £3.50

Tenderstem & Peas £4.50

Caesar Salad £4.25

Dauphinoise Potatoes £4.95

Halloumi Sticks £4.95

New Potatoes £3.75

Sweet Potato Fries £4.50

Rosemary Salted Hand Cut Chips £3.95
Peppercorn Mac n Cheese £4.95

Desserts

For more desserts, see our specials board.

STICKY GINGER SKILLET PUDDING

Warm ginger sponge baked with stem ginger, spiced toffee sauce & vanilla ice cream, served hot in a skillet £8.50 (V)

TRIPLE CHOCOLATE BROWNIE

Cherry compote & cherry ice cream £8.50 (V)(GF)

ETON MESS SUNDAE

Vanilla ice cream, crushed meringue, whipped cream, fresh berries £8 (V)(GF)

POSSET OF THE DAY

Chef's homemade posset, with shortbread £8 (V)(VE)(DF)(GF)

STEAKHOUSE CHEESE DUO

Binham blue cheese, whipped goats cheese, rustic crackers, cornichons & onion chutney £8 (GFO)

Perfect Pairing: Côtes du Rhône, Bottle £XX

Bold enough for blue, fresh enough for goat - the ultimate cheeseboard red.

All of our food is cooked fresh to order. There may be a wait depending on weight & cooking preference.

GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN | VE = VEGAN | O = OPTIONAL CHANGE CAN BE MADE

Our menu descriptions may not include all ingredients & our food is prepared in kitchens where allergens are used. If you have an allergy, intolerance or dietary requirement please let your server know before placing an order.