



## THE BEST BAR NONE...

Hi guys, Damo here – I thought it would be a great idea to give everyone a heads up on what's going on with the bar this month. With the weather trying its hardest of late, Carina and I have put our heads together and come up with a range of new summer drinks to sup whilst kicking back in the beer garden (weather depending!)... Pimm's is available by the glass or jug, and Mojitos by the glass, too. Watch the boards for a couple of our more peculiar cocktails such as 'The Dr Pepper' made with Amaretto or the 'Soco Hurricane', based on a traditional New Orleans' recipe. Plus we are now stocking both original and Pear Bulmers and, as promised, we now sell Crabbies alcoholic ginger beer. Still trying to get Aspalls blush, too, but you will have to bear with me on this one. And don't forget that Absolute vodka is also available, with Citron and Vanilla currently stocked behind the bar. But if wine is more your thing, don't despair... we now have two rosés available (a medium and a sweet), both ideal for this time of year (especially the Zinfandel), a new Sauvignon Blanc and Pinot Grigio, and a whole new range of reds including an exceptional smoky, full-bodied Malbec which goes incredibly well with steak. So keep calm and carry on.... drinking!

## FOOD, GLORIOUS FOOD

Hello from the King's Head kitchen – Adam here. As you may know, us guys in the back of house tend to be rarely seen or heard! So, from now on each month I'm going to be the voice of the kitchen and keep you, the customer, up to date on everything that goes on behind those doors.

Absolutely loads has happened over the course of this year already, but one thing that is at the forefront of everything we do is the meat we use. We've done everything from travelling to the best and most respected butcher's in London to eating at Argentinian steak houses, even going right back to focusing on the slaughter process of the animals we use, and we're on the way to taking full control of the whole process, from farm to plate, to take greater control of what ends up on your plate. Naturally, we have to maintain this high standard, so in October work will start on a maturation fridge and processing area at the rear of the pub, along with a 6ft charcoal barbecue in the kitchen – in our opinion, the best way of cooking your food and giving you the most authentic flavour. Hopefully, we will also be adding an additional space for you to enjoy this amazing cooking style, so watch this space!

Couple of things you may want to know... we are having another Steak Night in September as the last one was maxed out. We feel it's about time we did another, so I'll let you know the date in the next newsletter. Oh, and I know it's only August but Merry Christmas in advance! Here are our opening and service times for the festive period so you can plan your party, business function or good old family get-together well in advance (and please do it soon as we're going to fill up very, very quickly):-

### WEDNESDAY 1ST TO FRIDAY 24TH DECEMBER

Christmas menu available, together with our Party Menu at £19.95 for three courses and coffee.

**CHRISTMAS EVE** (Friday 24th December) Open as usual, with karaoke in the evening.

**CHRISTMAS DAY** (Saturday 25th December) Open from 12pm to 3pm – bar open, kitchen closed.

**BOXING DAY** (Sunday 26th December) Food served from 12pm to 6pm (pub closes at 7pm).





## FOOD FORTHOUGHT

Back to the new menu and just a point on the produce and dishes we prepare - almost the entire menu is made from scratch in our kitchen, which is a huge task, and these are the lengths our brilliant chefs go to...

If it can be made here, it will be, from the fishcakes made with fresh salmon, catfish and smoked mackerel, to the sauce served with them made from fresh chillies and lemon grass – all of it's all done from scratch! The steak and mushroom pies are prepared the same day, made with real ale from the bar, and even the pastry for the pie is made here, plus all those little things such as the sauces and sides, from sweet chilli dipping sauce, citrus salsa and curry sauce to coleslaw.

The tomatoes for our salads are cooked in herbs and red wine; that sprinkling of carrot on your salad has been infused with orange juice, cumin and toasted sesame seeds... there is so much that goes into the preparation of your meal and rest assured that we don't do cheap, quick shortcuts.

The pâté is made and cured here from scratch, the ham is glazed and baked here, while the chilli is made from 25 different ingredients. The steak and the lamb burgers are made here too, even the ciabatta they're served in is baked to order, just like the baguettes. The chips are hand-cut and fried traditionally in beef dripping to make them taste amazing and, to make sure everyone is happy, we can do the same freshly cut chips in vegetable oil, too! Infact, I can't stress enough how much effort goes into the King's Head's food so a massive thank you to everyone who works in the kitchen and the incredible work those guys do.

## MUSIC TO YOUR EARS

First off, big, big thanks to In Rapture who played here at the start of July – a fantastic night was had by all, as usual, and they're certainly a band that will be back at the King's Head in the near future... Music will now fall on the first weekend of every month, with The Collective on Friday 3rd September, Rawcus on Saturday 2nd October, and a 70's and 80's disco and fancy dress night on Saturday 6th November, so come in and get on down!

## AND THE WINNERS ARE...

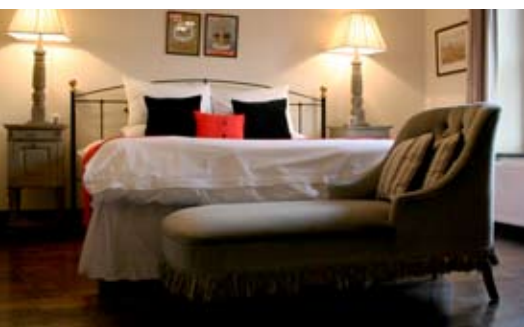
Congratulations to Keith Gent from High Kelling who is the lucky winner of this month's prize draw - Keith wins a one-course meal for two with a glass of wine or pint of beer per person. And if you'd like to be in with a chance of winning a free meal, drop your business card into one of the pails on the bar to enter and we'll let you know how you get on. We'll also keep you up-to-date with news and special offers from the King's Head from then on. Good luck!

And while we're handing out congratulations, huge congratulations to Susan Williams from Letheringsett who won the Toyota Aygo Blue in the Holt Summer Festival Prize Draw. Well done, Susan, and a big thanks to all of you who bought tickets for this great cause.

## BEAUTIFUL BEDROOMS

It seems that news has got out about the King's Head's beautiful bedrooms, with a mention in the Sunday Times last month. This is what they said: *"The King's Head has three bedrooms in the pub's trademark red/white/black colour scheme with attractive wood flooring, generous-sized bathrooms and character furniture. The food is a cut above good pub grub, and breakfast is served at Byfords. Double rooms from £110 a night at the weekend."* So there you have it, and if you'd like to take a look at the rooms, please ask at the bar and we'll be happy to show you around.

Last and by no means least... **KEEP CALM AND CARRY ON!**



Picture: The Photographers' Gallery Holt

