

The Kings Arms

Starters

Homemade Soup £4.5

Crusty Bread

Tempura King Prawns £7 £12 Main (G)

Sweet chilli dip and salad

Cheese Soufflé £7 (V)

Twice baked with a cheese sauce and crusty bread

Pork Spring Rolls £7

Pulled and seasoned with apple compote

Wild Mushrooms £6.6 (V)

Fried in garlic butter, spinach, toast and halloumi

(G) Gluten free (v) vegetarian

Pub Classics

Fillet Steak & Kidney Pudding £11

Baked suet pudding with port wine gravy
choice of chips or vegetables

Chicken Curry £10.5 (G)

Medium spiced with basmati rice,
poppadum and chips

Beef Lasagna £10.5

Chips, garlic bread and salad

Fillet of Beef & Haggis Wellington £14.5

Black pudding mash, whiskey sauce
& broccoli spears

Chicken Ham & Mushroom Pie £10 (G)

Topped with puff pastry
choice of chips or vegetables

The King's Beef Burger £10.5

Served in a Toasted bap with cheese,
bacon, chips and onion rings

Fish

Haddock & Chips £13

Tempura cider battered, chips, peas and a homemade tartar sauce

Salmon, Pollock & Prawn Fish Pie £11.5 (G)

Topped with mash and cheese, chips and peas

Scampi £10

Chips, garden peas and salad

Vegetarian

Spanakopita £11.5

A filo pastry tart layered with feta cheese, onion, spinach with a tomato salad

Mac & Cheese £9 (G)

Mature Cheddar sauce, garlic bread or chips

Puy Lentil & Mixed Veg Vegan Burger £9

Served in a toasted bap, tomato chutney,

Meat

8oz Ribeye Steak £18 (G)

Tomato, mushrooms chips and onion rings

Pan Fried Duck Breast £16

Dauphinoise potatoes, braised red cabbage
and plum sauce

Gammon Steak £12.5

Fried egg, mushrooms, tomato, onion rings and chips

Chicken Supreme £13.5

Stuffed with cheese and spinach, bacon wrapped,
Italian sundried tomato & chorizo pasta

Braised Pork Belly £14 (G)

Bubble and squeak, mustard mash, black pudding and
gravy

Sides

Chips £2.5 / With Cheese £3.5

French Fries £2.5

Garlic Bread £3.5 / With Cheese £4.5

Onion Rings £2.5

Seasonal Vegetables £2.8

Tossed Mixed Salad £2.5

Sauces

Peppercorn £3

Whiskey £3

Blue Cheese £3

**Our Chefs can adapt some dishes to
suit your dietary requirements.
Please ask a member of staff for help.**

Desserts

Sticky Toffee Pudding £6

Butterscotch sauce and vanilla ice cream

Belgian Waffles £6

Dark chocolate sauce and vanilla ice cream

Baileys Cheesecake £6

Vanilla ice cream

Vanilla & White Chocolate Panacotta £6

Raspberry ripple ice cream, rhubarb compote

Apple Crumble £6

Cream, custard or ice cream

Rhubarb Crème Brûlée £6

Sablé biscuit and vanilla ice cream

Selection of Ice Creams & Sorbets £2/Scoop

Cheese Board £6.5

Brie, cheddar and blue, grapes, crackers, chutney

Liqueur coffees or After Dinner Cocktails

Please ask a member of staff.