

The Kings Arms Inn

Starters

Deep fried tempura battered king prawns with sweet chilli dressing and curried noodles.

£7.00 Starter £12.00 Main

Pulled pork and Granny Smith spring rolls with apple compote and bean sprout salad.

£6.80

Wild and button mushrooms in a creamy wine and garlic sauce with ciabatta bread.

£6.20 (V)

White crabmeat bound in lemon mayonnaise with tiger prawns and avocado.

£7.95

Cockburn's world famous haggis and black pudding mini breakfast with bacon and egg.

£6.80 Starter £12.00 Main

Twice baked mature cheddar cheese soufflé with cheese sauce and crusty bread.

£6.80 (V)

Main Dishes

8oz Rib Eye steak cooked to your liking with chips, tomato, mushrooms and onion rings.

£15.00 (add a sauce for an extra £2.20)

Salmon, Pollock and prawn pie topped with mash and cheddar cheese with chips and peas.

£11.00

Spanakopita, layered feta cheese, onion, spinach and filo pastry tart with a tomato salad (V)

£11.00

PLEASE BE PATIENT DURING OUR BUSY PERIODS.

Main Dishes

Belly pork with bubble and squeak, black pudding, Granny Smith compote and bacon wrapped asparagus spears.

£14.00

Steak and kidney baked suet pudding with port wine gravy and vegetables or chips.

£10.50

Fillet of salmon with a spinach and lemon butter sauce, crispy fishcake and tempura prawns.

£13.50

Fillet of beef Wellington with haggis, mashed swede and a Scotch whiskey sauce.

£14.50

Supreme of chicken and chorizo with Dauphineoise potato and cracked pepper sauce .

£13.00

Braised shank of English lamb with bubble and squeak mash and port wine gravy.

£14.00

Traditional Pub Food

Medium spiced chicken thigh curry, basmati rice, curried noodles, poppadom and a few chips.

£10.50

Minced beef lasagne baked in a terracotta bowl with chips, garlic bread and salad garnish.

£10.00

Deep fried whole tail breaded scampi with chips, peas and salad garnish.

£10.00

Horseshoe gammon steak with two fried eggs and chips.

£10.00

Traditional Pub Food

Puy lentil and mixed vegetable burger, floured bap with tomato chutney, cheese, chips and salad.

£8.00 (V)

Home made beefburger in a toasted floured bap with cheese, bacon, chips and onion rings.

£10.00

Oven baked mature Cheddar cheese macaroni with garlic bread or chips.

£8.50

Omelette with either ham, mushroom, tomato, cheese or mixed with chips and garnish.

£8.00

Chicken, ham and mushroom puff pastry pie with chips or fresh vegetables.

£10.00

Tempura and cider battered pollock with chip's and garden pea's.

£10.00

CHEF'S CHALLENGE SPECIALS BOARD

Please choose from either meat, fish or vegetarian special's. Dishes change every fortnight.

Side Orders

Bowl of chips £2.40 Cheesy chips £3.40

Garlic bread £3.30 Cheesy garlic bread £4.30 (two Pieces)

Bowl of onion rings £2.30 (8 rings)

Bowl of fresh vegetables £2.80

Bowl of tossed mixed salad £2.50

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Lunch menu (Mon-Sat 12 till 2.30pm)

- * Tempura battered pollock with chip's and pea's. £8
 - * Minced beef lasagne with salad garnish, garlic bread and a few chips. £8
 - * Medium spiced chicken curry with basmati rice and poppadom. £8
 - * Chicken ham and mushroom pie with chips or fresh vegetables. £8
 - * Chunky white fish and salmon pie with chips and peas. £8
 - * Hand carved Festive ham with two fried eggs and chips. £8
 - * Bacon, sausage, egg and hash brown buttered ciabatta with garnish and chips. £8
 - * Baked mature Cheddar cheese macaroni with garlic bread or chips. £8
- Chefs special lunch dishes of the day (please refer to special lunch board) From £8

Childrens Menu

(£8.25 inc a draught soft drink and ice cream)

Two pork sausages with creamy mashed potato and gravy.

Ham, fried egg and chips.

Cheese burger in a toasted floured bap with chips or vegetables.

Macaroni cheese with chips or garlic bread.

Lasagne with chips and garlic bread.

Chunky salmon and white fish pie with chips and peas.

We are sympathetic to our customers with allergy issues and we have a full list detailing the ingredients used in our kitchen. Please speak to one of our chef's for details.

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