

# The Kings Arms Inn

## Starters

Deep fried tempura battered king prawns with a sweet chilli dressing.

£7.00 Starter £12.00 Main (G)

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

£6.80 (V)

Pulled confit duck leg salad with spring onions, bean sprouts, crostini and a honey and soy drizzle.

£6.80 (G)

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

£6.80 Starter £12.00 Main

Spanish chorizo and mature cheddar cheese croquettes with a spicy chilli jam. .

£6.80

Wild mushrooms and spinach fried in garlic butter on toast with diced halloumi.

£6.40 (V) (G)

## Main Dishes

8oz steak of the day cooked to your liking with chips, tomato, mushrooms and onion rings.

£18.00 (add a sauce for an extra £2.20) (G)

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

£11.50 (G)

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

£11.50

PLEASE BE PATIENT DURING OUR BUSY PERIODS.

## Main Dishes

Braised pork belly with bubble and squeak, black pudding, Granny

Smith apple compote, bacon wrapped asparagus spears and gravy.

£14.00 (G)

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

£11.00

Pan fried fillet of sea bass, mini fish pie, broccoli spears and tempura fish soldier.

£13.50 (G)

Fillet of beef and haggis Wellington, black pudding mash, whiskey sauce and broccoli spears.

£14.50

Chicken supreme wrapped in bacon stuffed with cheese, spinach and sundried tomato with Italian pasta flavoured with chorizo sausage.

£13.50

Braised lamb shank with Rooster bubble and squeak mash, roast gravy and vegetables

£14.00 (G)

## Traditional Pub Food

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

£10.50 (G)

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

£10.50

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

£10.00

Horseshoe gammon steak with two fried eggs, mushrooms, tomato onion rings and chips.

£12.00 (G)

## Traditional Pub Food

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

£9.00 (V)

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

£10.50

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

£9.00 (G)

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

£8.00 (G)

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

£10.00 (G)

Tempura and cider battered pollock with chips and garden peas.

£10.00

## 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 sprouting broccoli £2.80

Bowl of tossed mixed salad £2.50

(V) =Vegetarian. (G) = Can be made Gluten free.

## Lunch menu (Mon-Sat 12 till 2.30pm)

- \* Tempura battered pollock with chips and peas. £8
  - \* Minced beef lasagne with salad garnish, garlic bread and a few chips. £8
  - \* Medium spiced chicken curry with basmati rice and poppadom. £8 (G)
  - \* Chicken ham and mushroom pie with chips or fresh vegetables. £8 (G)
  - \* Chunky white fish and salmon pie with chips and peas. £8 (G)
  - \* Hand carved Festive ham with two fried eggs and chips. £8 (G)
  - \* Bacon, sausage, egg and hash brown buttered ciabatta with garnish and chips. £8
  - \* Baked mature Cheddar cheese macaroni with garlic bread or chips. £8 (G)
- 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. (G)

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

Macaroni cheese with chips or garlic bread. (G)

Lasagne with chips and garlic bread.

Chunky salmon and white fish pie with chips and peas. (G)

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 chefs for details.

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