

## Sunday Menu

GF (Gluten free) V (Vegetarian) VG (Vegan) (available on request)

## **Starters or Light Bites**

Spiced Winter Vegetable Soup (V,VG\*,GF\*) £6.5 Root vegetable crisps & toasted ciabatta

Home Cured Salmon Pastrami (GF\*) £9

Slices of home cured salmon brushed with black treacle, cayenne pepper & sweet smoked paprika, served on top of toasted Ciabatta with cream cheese & finished with sweet pickled cucumbers, fresh dill, caraway seeds & citrus crème fraiche

Lightly Fried Calamari (GF) £8

Squid coated in a gluten free flour & gently fried, finished with chilli salt & served with a citrus mayonnaise

 $Wild\ Mushrooms\ on\ Toast\ (V,GF^*)\ £8.5$  Chestnut, shitake, oyster & enoki mushrooms sauteed with onions, garlic & cream served on top of a garlic buttered slice of toasted ciabatta. & finished with freshly grated parmesan, fresh parsley & a splash of black truffle oil

Guinness, Bacon & Marmite Rarebit £7

Made with mature Cheddar & Red Leicester cheeses & a splash of Worcestershire sauce, the rarebit is piped onto ciabatta & baked then finished with a blowtorch. Served with a spicy tomato & sweet onion relish & mixed leaves

## **Mains**

The Kings Arms 5 Meat Carvery Roast

Choose from Roasted Topside of Beef, Loin of Pork, Turkey crown, Lamb Leg & Gammon
Served with our famous house stuffing & cheesey leeks, buttery carrot & swede puree, shredded savoy cabbage, braised red cabbage, peas, honey glazed parsnips, crispy roast potatoes, Yorkshire pudding & finished with a proper British gravy

Standard Mixed Meat Plate £18.5, Standard Single Meat Plate £17

Smaller Mixed Meat Plate £16, Smaller Single Meat Plate £15.5 Kids Carvery Plate (Under 12s) £8.5

> Mixed Vegetable & Nut Roast (V,VG\*) £15.5 Carvery vegetables & vegetarian/vegan gravy)

> > The Admirals Fish Pie £20

White fish, salmon, smoked haddock, prawns & scallop cooked in a Cheddar bechamel sauce, topped with creamy mash & Cheddar cheese then baked, finished with a tempura oyster in the half shell & served with seasonal vegetables

Festive Filo Slice £17

Chestnuts, cranberries halloumi cheese, spinach & tomatoes layered between sheets of filo pastry & baked. Served on top of a roasted red pepper sauce with a splash of balsamic & drizzle of basil oil

The Classic Burger & Fries (GF\*V\*,VG\*) £16

(Double Up for £4.5)

Steak mince patty, dill pickle burger sauce, lettuce, tomato, onion, smoked back bacon & melted American cheese All served between a toasted pretzel bun & topped with crispy homemade onion rings

Our Beef Lasagna £16

The house recipe for over 15 years, served with chips, house slaw & garlic bread

Our House Chicken Curry £16

Homemade & locally loved, our medium spiced & fragrant curry sauce is cooked with onions, peppers, chilies & spices. We finish the curry with tender chicken, fresh chilies & coriander. Served with steamed basmati rice & poppadum

Please let us know if you have any specific allergies or dietary requirements as not all ingredients are listed. All of our dishes are cooked to order with fresh ingredients, please be patient as there might be a wait at certain times. An optional 10% gratuity will be added to the bill for tables of 4 persons & above