

THE KINGS ARMS

Starters / Light Bites

SPICED WINTER VEGETABLE SOUP (V, VG*, GF*) £6.5

Served with 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 rye sourdough with cream cheese, sweet pickled cucumbers, fresh dill, caraway seeds, served with a citrus creme fraiche

GUINNESS, MARMITE & BACON RAREBIT (V) £7

Made with mature English Cheddar, Red Leicester, Worcestershire sauce, egg yolks & mustard. Piped onto ciabatta & baked, finished with a blowtorch. Served with spiced tomato & sweet onion relish

CAMEMBERT GARLIC BREAD (GF*, V*) £8

Ciabatta topped with a homemade garlic butter & strips of camembert then baked, finished with a crispy bacon, walnut & hot honey sauce

MALAYSIAN STYLE MUSSELS (GF) £8.5

Main Size Served with Fries for £17

Cornish mussels cooked in a delicious & fragrant sauce made with onions, garlic, coconut milk, turmeric, lime & chilli. Finished with some fresh parsley & charred lime

Mains

THE ADMIRALS FISH PIE £20

White fish, salmon, smoked haddock, prawns & scallop cooked in a cheddar bechamel sauce, topped with a creamy mash & Cheddar cheese then baked. Topped with a tempua oyster & served with pan fried Winter greens

GF (Gluten free)

V (Vegetarian)

VG (Vegan)

* (available on request)

Sides

MAC & CHEESE £4.5

DIRTY MAC & CHEESE (BACON, ONION & MUSHROOM) £6

SIDE SALAD £4.5

GARLIC BREAD £3.5 / WITH CHEESE £4.5

ONION RINGS £4

SLOW COOKED LAMB SHANK £23

Slow braised in stock with garlic, rosemary & bay leaf, served on top of a bed of creamy mash, accompanied by pan fried Winter greens & finished with a lamb & mint gravy

SLOW BRAISED PORK BELLY (GF*) £20

Served with pan fried greens, pulled pork croquette, black pudding round, apple fritter, bubble & squeak finished with a honey, Inch's cider & wholegrain mustard sauce

GAMMON, EGG & CHIPS (GF) £16.5

100z Gammon, honey, wholegrain mustard & Inch's cider sauce. Finished with a pineapple ring, fried egg & peas

30 DAY AGED 6OZ FILLET STEAK (GF) £28

Served with chips, flat field mushroom, roasted cherry tomatoes on the vine, watercress & bone marrow butter

TEMPURA BATTERED FISH OF THE DAY (GF) £16

Chips, peas & homemade tartar sauce

THE CLASSIC BEEF BURGER & FRIES (GF*) £16

DOUBLE UP FOR £4.5

Vegetarian/Vegan Option Available -

Mooving Mountains Plant based Burger/BBQ Pulled Jackfruit

Chargrilled steak mince patty, dill mayo burger sauce, lettuce, tomato, onion, smoked bacon & melted American cheese, all in a toasted pretzel bun, topped with crispy, freshly made onion rings

FESTIVE FILO SLICE (V) £17

Chestnuts, cranberries, halloumi, spinach & tomato layered between sheets of filo pastry, served on top of a roasted red pepper sauce & finished with a drizzle of basil oil

BEEF LASAGNE £16.5

Chips, house slaw & garlic bread

OUR TRADITIONAL HOUSE CHICKEN CURRY £16

Homemade locally loved medium spiced & fragrant curry sauce containing peppers, spinach & onion, finished with fresh chilli & coriander. Served with basmati rice & poppadum

COLESLAW £1.5

SAUTÉED GREENS WITH CHILLI & TOASTED ALMONDS £4.5

CHIPS/FRIES £3.5 / WITH CHEESE £4.5

PARMESAN & TRUFFLE FRIES £5

SWEET POTATO FRIES £4.5

Please let us know if you have any allergies or dietary requirements as not all ingredients are listed on each dish. Most of our dishes can be adapted, please check with your server for more details.

All of our dishes are homemade & cooked to order with fresh ingredients, We ask you to please be patient as there might be a wait at certain times (Especially during our busy Xmas season)

An optional 10% gratuity will be added to the bill for tables of 4 persons & above.