

THE KINGS ARMS

Starters / Light Bites

SOUP OF THE MOMENT (V,VG*,GF*) £6.5

Served with homemade herby croutons & garnish

TERRINE OF THE MOMENT (GF*) £8

Served with a seasonal chutney or pickle, mixed leaf salad garnish & toast. Please ask your server about today's choice

SMOKED HADDOCK, MUSSEL & CHARRED SWEETCORN CHOWDER £9

Finished with fresh parsley & broken cream crackers
Served with warm & crusty baked bread

TRIPPLE COOKED HISPI CABBAGE (GF*,V*,VG*) £8.5

Charred, braised & roasted. Coated in a Marmite butter glaze & topped with truffle mayonnaise, freshly grated Parmesan, crispy onions & chives

THAI STYLE CRAB, PRAWN & FISH CAKE (GF) £8.5

Made with soy, onions, garlic, lemongrass, ginger, turmeric, lime & chilli. Coated in a crispy Japanese panko breadcrumb & fried. Served on top of charred bok choy with a soy, sesame, lime & sweet chilli sauce & finished with parsley & charred lime

Mains

THE ADMIRALS FISH PIE £22

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 tempura oyster & served with pan fried Winter greens

SLOW COOKED LAMB SHANK (GF*) £25.5

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

PORK TENDERLOIN WRAPPED IN PARMA HAM (GF) £22

Served with a fondant potato, honey & butter roasted carrots, carrot & orange puree, tenderstem broccoli & a brandy, mushroom, tarragon & cream 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 8OZ RIBEYE STEAK (GF) £26

Served with chips, flat field mushroom, roasted cherry tomatoes on the vine, onion rings, watercress & Diane sauce

TEMPURA BATTERED FISH OF THE DAY (GF) £17

Chips, peas & homemade tartar sauce

THE CLASSIC BEEF BURGER & FRIES (GF*) £17

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

WILD MUSHROOM & CAMELISED £17.5

RED ONION RISOTTO (V,VG*,GF)

Oyster, shitake, sepp, enoki & chestnut mushrooms sauteed with garlic, butter & onions then added to rice. Finished with crispy sage, black truffle & celeriac puree & tempura vegetables

BEEF LASAGNE £17

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

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

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.

An optional 10% gratuity will be added to your bill (tables of 4 persons & above), we thank you in advance.