



KING'S ARMS

STARTERS

- Ham Hock Terrine, Fried Quails Egg, Potato Straw, Parsley Emulsion £10.50
- Poached Smoked Haddock, Saffron Velouté, Wilted Spinach, Hand-baked Focaccia £11.00
- Cumberland Scotch Egg, Homemade Brown Sauce £12.00
- Oxtail Croquet, Pickled Apple, Apple Puree, Parmesan Snow £11.00
- Onion Bhaji, Jalapeno Jam, Spring Onion & Chive Oil (ve/GF) £9.50
- Pan Fried Seabass, Peas Fricassee, Lettuce Compote £13.00

MAINS

- Beef Brisket & Eden Sunset Cheddar Pie, Cheese Crust, Tender Stem Broccoli, Mash & Beef Jus £22.50
- Traditional Fish & Chips, Battered Haddock, Triple Cooked Chips, Tartar Sauce, Charred Lemon, Crushed Peas (GF) £19.50
- Slow Cooked Beef Cheek, Parsnip Puree, Roasted Carrot, Potato Fondant £24.00
- Chicken Ballotine, Corn Puree, Chorizo Relish, Smoked Leek, Potato Terrine £22.00
- Chargrilled Cauliflower Steak, Chimichurri Sauce, Butterbean Puree, Cashew Brittle (ve/GF) £19.00
- Pan Fried Sea Trout, Tartar Dressing, Tapioca Cracker, Crispy Sage £23.00

DESSERTS

- Sticky Toffee Pudding, Whiskey Infused Toffee Sauce, Tonka Bean Gelato £10.50
- Cheese Plate, Blacksticks Blue, Eden Sunset, Smoked Appleby, Chutney & Sourdough Crackers £14.00
- Cranachan Cheesecake, Oaty Snap Biscuit, Raspberry Meringue, Raspberry Gelato (GF) £10.00
- Blackberry Jam Roly-Poly, Crème Anglaise, Berry Compote £9.00
- Millionaire Shortcake, Chocolate Brownie, Mallow, Cinder Toffee, Chocolate Mousse (GF) £11.00
- Selection of Ice Cream or Sorbet – 3 scoops (flavours on request) £7.50

Allergies & Intolerances – If you suffer from a food allergy or intolerance, please let a member of our team know before placing an order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergens still being present.

GF – Gluten Free v – vegetarian ve – vegan

A discretionary 10% of the food amount is added to final bills, of which 100% goes to our team.