



## KING'S ARMS

### STARTERS

Ham Hock Terrine, Fried Quails Egg, Potato Straw, Parsley Emulsion (GF) £10.50

Poached Smoked Haddock, Saffron Velouté, Wilted Spinach & Hand-Baked Focaccia £11.00

Cumberland Scotch Egg, Homemade Brown Sauce £12.00

King Scallop, Kashmiri Sauce, Pickled Radish & Chive Oil (GF) £12.00

Oxtail Croquet, Pickled Apple, Apple Puree & Parmesan Snow £11.00

Onion Bhaji, Jalapeno Jam, Spring Onion & Chive Oil (ve/GF) £9.50

### MAINS

Beef Brisket Pie With An Eden Sunset Cheddar 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 (GF) £24.00

Chicken Ballotine, Corn Puree, Chorizo Relish, Smoked Leek, Potato Terrine (GF) £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 (GF) £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.