



# KING'S ARMS

## STARTERS

Soup (GF) £7.00

Smoked Haddock Scotch Egg, Curry Aioli, Puffed Wild Rice £12.00

Spinach, Spring Onion & Pea Risotto, Chive Oil (GF, V) £10.50

Dressed Crab, Chilli Infused Pineapple Salsa, Pickled Apple, Watercress (GF) £13.00

Lamb Kofta, Hummus, Flat Bread, Tomato & Onion Salad £12.00

Pulled Ham, Peas & Broad Beans, Mustard Dressing, Bread Tuile £11.00

## MAINS

Corn-Fed Chicken Supreme, Potato Rosti, Baby Carrot, Garlic & Chive Velouté £24.00

Traditional Fish & Chips, Battered Haddock, Triple Cooked Chips, Tartar Sauce, Lemon, Crushed Peas (GF) £21.50

Slow Cooked Beef Cheek, Broccoli Pesto, Glazed Carrots, Confit Chateau Potato, Crackling, Jus (GF) £27.50

Fisherman's Pie, Cod, Sea Trout, King Prawn, Mash, Spinach, Buttered Greens (GF) £24.00

BBQ Cauliflower Steak, Asian Slaw, Pickled Watermelon, Yuzu Caramel (GF, Ve) £21.00

Shepherds Pie, Lamb Loin, Lamb Croquette, Mint Jelly, Carrot, Peas  
£34.00

## SIDES

Buttered greens (GF) £5.00, Chunky Chips (GF) £5.00, Skinny Chips (GF) £4.00

## DESSERTS

Lemon Curd Crème Brulee, Rose Viennese Whirl (GFA) £11.00

Cheese Plate, Blacksticks Blue, Eden Sunset, Smoked Appleby, Chutney & Sourdough Crackers (GFA) £14.00

Beef Suet Sticky Toffee Pudding, Toffee Sauce, Vanilla Gelato £12.00

Salted Caramel Mousse, Gingerbread, Peanut Brittle £11.00

Arctic Roll, Strawberry Salsa, Gold Leaf Jelly £10.00

Selection of Ice Cream or Sorbet – 3 scoops (flavours on request) (GFA) £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 GFA – Gluten Free Available (please specify at time of ordering), V – Vegetarian Ve – Vegan  
A discretionary 10% of the food amount is added to final bills, of which 100% goes to our team.

