



KING'S ARMS

STARTERS

Soup (GF) £7.00

Roast Butternut Squash & Sage Risotto, Crispy Sage, Pumpkin Seed Praline (GF, Ve) £10.50

Scorched Mackerel, Celeriac Remoulade, Cucumber, Pickled Apple, Dill (GF) £13.00

Kings Fried Chicken, Chilli Jam, Yogurt Gel, lemon Verbena. £12.00

Venison Scotch Egg, Blackberry & Garlic Ketchup £13.00

MAINS

Porchetta, Pistachio & Herb Pesto,
Apple compote, Fennel Slaw, Creamed Potato, Crackling, Roasted Carrot. (GF) £24.00

Traditional Fish & Chips, Battered Haddock, Triple Cooked Chips, Tartar Sauce, Lemon, Crushed Peas, Curry Sauce.
(GF) £23

Tatty Pot, Slow Cooked Beef Cheek, Black Pudding, Confit Carrot, Roast Onion, Potato (GFA) £27.50

Cod Loin, Mussel & Saffron Velouté, Courgette, Potato Pearls (GF) £26.00

Puy Lentil Cottage Pie, Roasted Garlic Mash, Glazed Carrots, Red Wine & Thyme Jus (GF, Ve) £22.00

Venison Loin, Potato, Celeriac, Kale Pesto, Venison & King Oyster Mini Pie, Blackberry Jus £36.00

SIDES

Skinny Chips (GF) £5.00

Chunky Chips (GF) £5.00

Roasted Roots (GF) £4.00

DESSERTS

Cheese Plate, Blacksticks Blue, Eden Sunset, Pave Cobble, Grapes, Chutney & Sourdough Crackers (GFA) £14.00

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

Apple & Blackberry Crumble, Brown Butter Crumb, Blackberry gel, White Miso Ice Cream (GFA) £12.00

Dark Chocolate Crèmeux, Orange, Miso Caramel, Hazelnut Praline, Vanilla Gelato (GF) £13.00

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.

