

# The Kings Arms Menu

## STARTERS

PAN SEARED SCALLOPS (G/F) aubergine puree, semi dried tomatoes, charred courgettes (CR,S)	12.00
MARINATED BEETROOT TART (V) blue cheese beignet, puff pastry, beetroot puree (D,E,G,M,S)	9.00
BLOW TORCHED MACKEREL isle of wight tomatoes, aromatic tomato sauce, sourdough (F,G,S)	10.00
SAUTE TIGER PRAWNS chorizo, sweet chilli, garlic, coriander, cream (CR,D,G)	11.00
TOMATO GALETTE (V) black olive tapenade, toasted seeds, goats cheese (D,E,G,S)	9.00
SOUP OF THE DAY (V) ciabatta, salted butter (C,D,G)	8.00

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## MAINS

PAN FRIED SEA BREAM (G/F) crab bisque, samphire, potato cake (C,CR,D,F)	20.00
BUTTER ROASTED HAKE FILLET pickled carrots, creamed coconut, prawn lentil dahl (CR,D,F,G,S)	20.00
SLOW BRAISED BELLY PORK crispy pigs cheeks, champ mashed potato, caramelised apple, wilted spinach, shallot & thyme (C,D,E,G)	18.00
ROASTED LAMB RUMP potato gnocchi, black olives, semi dried tomatoes, fine beans, nicoise sauce (C,D,E,G)	18.00
FLATBREADS (V) halloumi, pear, quail eggs, honey & rocket (D,E,G,M,S)	14.00
COURGETTE, SPELT & CUMIN FRITTERS (VG) parsley & cashew salad, vegan feta (N,M)	14.00

## CLASSICS

RUMP STEAK (G/F)	25.00
grilled tomato, portobello mushroom, green peppercorn sauce, watercress, skin on fries, onion ring (C,D,SP)	
HONEY GLAZED HAM (G/F)	16.00
fried egg, triple cooked chips (E,S)	
CIDER BATTERED HADDOCK (G/F)	16.00
triple cooked chips, pea purée, curry sauce, tartare (F,S,P)	
THAI SPICED LAMB BURGER	16.00
pickled cucumber, aromatic tomato sauce, red onion relish, skin on fries, brioche bun, onion ring (D,E,G,S,SF)	
PLOUGHMAN'S	15.00
honey glazed ham, remoulade, pork pie, cheddar, pickled onions, grapes, piccalilli, chutney, ciabatta (C,D,E,G,M,S)	
CHICKEN CAESAR SALAD	14.00
cos lettuce, croutons, anchovies, parmesan, house dressing (D,E,F,G,M,S)	
BBQ PULLED AUBERGINE & BLACK BEAN BURGER (V)	14.00
red onion relish, smoked applewood cheddar, brioche bun, red cabbage slaw (D,E,G)	

## DESSERTS

STRAWBERRY CHEESECAKE	8.00
strawberry gel, honeycomb, white chocolate sorbet (D,E,G)	
POACHED APRICOTS (V)	8.00
almond sponge, vanilla ice cream, apricot gel(D,E,G)	
PEACH PARFAIT (V) (G/F)	8.00
peach & mint salad, orange crème anglaise (D,E)	
COFFEE PANNA COTTA	8.00
coffee soaked raisins, chocolate tuile, coffee sponge, espresso ice cream (D,E,G)	
KINGS ARMS SELECTED CHEESEBOARD	10.00
chutney & biscuits (C,D,G,M,S)	
ICE CREAM & SORBETS	5.00
see our ice cream board, for today's homemade flavours	

**DIETARY KEY** G/F - GLUTEN FREE V - VEGETARIAN VG - VEGAN  
**ALLERGENS KEY** C - CELERY CR - CRUSTACEANS D - DAIRY E - EGG  
F - FISH G - GLUTEN L - LUPIN M - MUSTARD N - NUTS P - PEANUTS  
S - SULPHATES SF - SHELLFISH SM - SESAME SY - SOYA