



Entrees

Soup of the day – served with toasted ciabatta £5.95

Bruschetta – topped with tomato, goats cheese and peppered poached egg **(v)** £6.25

Honey Roasted Salmon Tower – with avocado and chilli, served with pickled radish & lime vinaigrette £6.50

Wild Mushroom Ravioli – rolled in green pesto and served with black olive puree & parmesan cheese **(v)** £6.25

Harrisa Prawn Skewers – served with a tzatziki sauce £7.75

Garlic Ciabatta (v) – £3.50 (add cheese for £1)

Salt & Pepper Calamari – served with garlic aioli £6.95

SUNDAY ROAST – Traditional Sunday lunch with roast potato, Yorkshire pudding, gravy and seasonal Vegetables - Beef £13.95/Chicken £12.50/Lamb £13.95

-Trio of Roasts as above £15.50

Main Courses

Freshly Beer Battered Haddock - served with homemade chunky chips, peas and tartar sauce £12.95

8oz Gammon Steak - served with homemade chunky chips and topped with an egg £12.95

The Kings Arms Burger - an 8oz burger with bacon, cheese, relish, tomato & salad served with French fries £12.65

Pork Tenderloin – stuffed with caramelised bramley apples served with horseradish mash & braised red cabbage and chive butter £15.50

8oz Fillet Steak – served with homemade chunky chips, flat mushrooms & half a beef tomato £24.50
(Add surf & turf king prawns for £4)

16oz Chateaubriand (to share) - served with French fries, crunchy salad, mushrooms & peppercorn sauce £48.00
(Add surf & turf king prawns for £4 per person)

Seabass – served with honey roasted chorizo ratatouille, basil dressing £15.50

Linguini – prawn, asparagus, squid & chilli linguini served in a creamy sauce £12.95

Wellington – stilton, chard & walnut wellington served with a crunchy salad & balsamic reduction **(V)** £12.95

Risotto – wild mushroom, asparagus & spinach risotto topped with rocket & parmesan shavings **(V)** £12.95

On the Side

Chunky Chips £3.00 **Cheesy Chips** £3.50 **Crunchy Salad** £1.75 **Mixed Vegetables** £3.00 **Peppercorn Sauce / Blue Cheese Sauce** £2.50 **Olives** £3.05

*All food is cooked to order so please be understanding if any dishes are unavailable.

*Please ask a member of staff for Gluten Free Options

*Please let us know if you have any special dietary requirements.

*Please note that some dishes may contain nuts or small fish bones.

Desserts

Caramelised Apple Slice - served with apple puree, oaty crumble & vanilla ice-cream £6.25

Cheesecake – lemon & mango cheesecake served with passion fruit coulis & ice-cream £5.95

Chocolate & Fudge Fondant – chilled & served with chocolate sauce, peanut & sugar gravel tuile biscuits £6.50

Raspberry Terrine – raspberry ricotta & white chocolate terrine served with raspberry coulis £5.95

Cheeseboard – stilton, cheddar and brie cheeses served with crackers, apple, onion marmalade & celery £7.95

Ice creams - Rum & Raisin, Salted Caramel, Vanilla, Chocolate, Mint Chocolate Chip

Enquire for today's guest sorbet

1 scoop £1.95/ 2 scoops £2.95/ 3 Scoops £3.95

Teas & Coffees

Cafe Latte, Americano, Cappuccino £2.85 | Espresso £2.10| English Breakfast Tea, Herbal Teas £1.60

Speciality Coffees £4.85

