



Small plates

- Soup of the day** – served with toasted sourdough bread £5.95 (v)
Baked brie –onion and garlic and rosemary crust, red onion jam toasted bread £6.95 (v)
Steamed mussels –in spicy tomato and chorizo sauce and bread £7.70
Confit duck leg bon bons-served with honey roasted carrots puree, orange gel, charred orange and bread crisps £7
Crispy lime and ginger kings prawns –served with sweet chilli dipping sauce £8
Garlic Ciabatta – £3.50 (add cheese for £1) (v)
Olives - £3.05 (v)

Mains

- Lightly Beer Battered Haddock** - served with classic homemade chips, peas and tartare sauce £13.95
The Kings Arms Burger - an 8oz burger with streaky bacon, Monterey jack cheese, lettuce, tomato and our homemade special sauce served with chips £13.50
8oz fillet steak – Served with sauté wild mushrooms and leeks, truffle potato puree, roasted tomatoes on the vine and a garlic butter sauce £24.95
Cannon of lamb -served with dauphinoise potato, creamy garlic spinach and honey roasted carrots £19
Liver and bacon- served with creamy mash, seasonal veg and gravy £13.10
Beef bourguignonne-served with curly kale and buttery new potatoes £16.50
Spinach and garlic cream cheese stuffed chicken wrapped in streaky bacon- served with sweet potato mash, fine green beans £16.50
Pan fried seabass- served with dill mash, lobster bisque, king prawns and samphire £17.95
Risotto Verde – broad beans, peas, spinach tossed in salsa Verde sauce £14.95 (vegan)
Stuffed pepper- with tomato and paprika stewed lentils and mascarpone and a garden salad £14.95 (v)

Side dishes

- Honey roasted Chantelle carrots £3.50
Almond butter tender stem broccoli £3.50
Sauté cabbage with bacon £3.50
Chips£3.00
Cheesy chips£3.50
Peppercorn sauce£2.50
Blue cheese sauce£2.50



Dessert

Dark chocolate brownie – served with salted caramel sauce, roasted hazelnut praline and vanilla ice cream £6.50

Vanilla latte crème Brulee - served with a hard caramelized sugar top £6.95

Steamed orange pudding – served with Suzette sauce, candied orange and vanilla ice cream £6.50

White chocolate and raspberry cheesecake – served with sorbet £6.95

Crumble of the day – served with a choice of ice cream, custard or cream £6.50

Cheeseboard – trio of cheeses of the day cheeses served with crackers, apple, onion marmalade & Celery £8

Ice Creams

Salted Caramel

Vanilla

Chocolate

Enquire for guest sorbet

1 scoop £2

2 scoops £3.50

3 Scoops £4.50

Teas & Coffees

Cafe Latte, Americano, Cappuccino £2.85 | Espresso £2.10| English Breakfast Tea, Herbal Teas
£1.60 Specialty Coffees £4.85

Hot Baguettes (served until 5.30pm Monday – Saturday)

Goat cheese and onion marmalade £7.05 (v)

Bacon, brie and cranberry £7.20

Haddock goujon and tartare £7.30

Scottish square sausage and boiled egg £7.40

(Add a bowl of chips for £3.00)

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

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

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

Thank you for visiting the Kings Arms, we hope you enjoy your dining experience and we hope to see you again in the near future.

As much as we try our hardest, we cannot guarantee 100% allergies free.

We now offer local courtesy transport free of charge for all our diners. Please enquire at time of booking. Tel. contact 01622 755 177

General Manager: Jano Manga

Head Chef: Cameron Tripp