



Small plates

Soup of the day – served with toasted sourdough bread £5.95

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

Olives - £3.05 (v)

Mains

Roast dinner- served with seasonal vegetables, roast potatoes, stuffing, Yorkshire pudding and gravy

Meat options

Chicken £12.95

Lamb £14.50

Gammon £ 13.65

Beef £14.95

Mixed £16.50

Nut roast £13.50

Pigs in blankets £2.50

Lightly Beer Battered Haddock - served with classic homemade chips, peas and tartare sauce £13.95

The Kings Arms Burger - an 8oz burger with bacon, montreal 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

Gammon steak- served with homemade chips, fried egg and salad garnish £13.95

Pan fried sea bass – served with dill mash potato, lobster bisque, kings prawns and samphire £17.95

Skate wing- served with buttery new potatoes, kale and caper butter £ 19.95

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

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, hazelnut praline and vanilla ice cream £6.50

White chocolate and raspberry cheesecake – served with lemon sorbet £6.95

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

Apple and cinnamon crumble – served with custard £6.50

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

Ice Creams

Salted Caramel

Vanilla

Chocolate

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

*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.

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