



Small Plates

Soup of the Day - served with toasted sour dough £6.50

Kiln Oak Smoked Salmon and Smoked Haddock Pate - served with lambs leaf, salmon roe and toasted sour dough £7.95

Pan Fried Scallops - served with chorizo tossed in parsley butter on a bed of wilted spinach £8.95 (v)

Chicken and Braised Chorizo Skewers - served with lambs leaf and a sour cream and chive dip £6.85

Garlic Wild Mushrooms - served on toasted sour dough £6.50

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

Mixed Pitted Olives - £3.05 (v)

Mains

Roast Dinner - served with seasonal vegetables, roast potatoes, stuffing, yorkshire pudding and gravy. Meat options:

Chicken £13.50

Lamb £15

Gammon £13.75

Beef £15.50

Mixed £17.50

Nut Roast £14

Pigs in Blankets £2.75

Kids portion available

Lightly Beer Battered Haddock - served with hand cut chips, peas, and a tartare sauce £14.50

The Kings Arms Burger - 8oz burger with streaky bacon, Monterey Jack cheese, lettuce, tomato, and a tomato relish served with hand cut chips and a battered gherkin £14

8oz Fillet Steak - served with herby buttered new potatoes, garlic wild mushrooms and cherry tomatoes £24.95

Pan Fried Sea Bass - served with dill mash potato, lobster bisque, king prawns and samphire £17.95

Sweet Chilli Salmon Fillet - fluffy rice, stir fried Asian vegetables and Pak choi £16.95

Battered Celeriac Cutlet - on a bed of braised green lentils with spinach, topped with mascarpone and cherry vine tomatoes £15.50 (v)

Gammon Steak - served with hand cut chips, fried egg and a salad garnish £13.95

Sides

Chips £3 - Cheesy Chips £3.50 - Garden Salad £3.50 - Seasonal Vegetables £3.50

Peppercorn Sauce £2.50 - Blue Cheese Sauce £2.50

General Manager: Jano Manga

Head Chef: Cameron Tripp



Dessert

Sticky Toffee Pudding - served with toffee sauce and a choice of ice cream, custard or cream £6.50

Salted Caramel Panna Cotta - served with salted caramel sauce and chocolate dipped shortbread biscuit £6.50

Rhubarb and Custard Cheesecake - served with rhubarb sauce and vanilla ice cream £6.50

White Chocolate Mousse - served with winter berry compote £6.50

Dark Chocolate Brownie - served with chocolate sauce, hazelnut praline and vanilla ice cream £6.50

Cheeseboard - Ashmore cheddar, Kentish blue and Kentish goats cheese served with crackers, grapes, celery and an onion marmalade £9.50

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 and Herbal Teas £1.60 | Specialty Coffees £6

*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.

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Head Chef: Cameron Tripp