

# THE KINGS ARMS

## NIBBLES

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<b>OLIVES</b> (VE)	5	<b>CORN RIBS</b> (VE, V)	3.5
Nocellara del Belice whole olives		Garlic, paprika & lime marinade, spiced sour cream	
<b>MIXED NUTS</b> (VE, V)	3.5	<b>BREAD &amp; OILS</b> (VE, V)	6
Roasted in spices with a hint of sumac		Artisan bread from Proving Pete's, olive oil, balsamic vinegar	
<b>PIGS IN BLANKETS</b>	7		
Nduja ketchup			

## SHARERS

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<b>BAKED CAMEMBERT</b> (V)	18	<b>SNACK BOARD SHARER</b>	25
Creamy baked Camembert with white-wine shallots, paprika & garlic, dried cranberries, toasted sourdough. Perfect for sharing		– Chorizo scotch egg – Pork belly bites – Mac & Cheese bites (V)	

## STARTERS

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<b>SCOTCH EGG</b>	9	<b>CRISPY CAULIFLOWER BITES</b> (V)	8.5
Pork chorizo, chilli flakes, smoked paprika, ale & apple chutney		Sweet chilli soy glaze, lime jalapeño & coriander dip	
<b>BREADED MUSHROOM BITES</b> (VE, V)	8	<b>PORK BELLY BITES</b>	9
Crispy garlic mushrooms, aioli		Pork belly, house spiced barbecue glaze, wild garlic aioli	
<b>SEASONAL HOMEMADE SOUP</b> (VEA)	8	<b>PRAWN COCKTAIL</b>	10
Toasted sourdough. Please ask a team member for today's soup		Freshwater prawns, cherry tomato, iceberg & gem lettuce, celery, cucumber, radish, house harissa Marie Rose sauce, buttered white bloomer	
<b>MAC &amp; CHEESE BITES</b> (V)	8.5		
Bloody Mary ketchup			

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## MAINS

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<b>FISH &amp; CHIPS</b>	19.5
Fresh Haddock, signature house batter, chunky chips, crushed minted peas, homemade tartare sauce, grilled lemon	
<b>Add curry sauce – 2.5</b>	
<b>STEAK &amp; ALE PIE</b>	22
Our signature handcrafted all-butter shortcrust pie, creamy mashed potatoes or chunky chips, buttered spring vegetables, red wine gravy	
<b>CHICKPEA, TOMATO &amp; BUTTERNUT SQUASH PIE (VE, V)</b>	19.5
Handcrafted all-butter shortcrust pie, mashed potatoes or chunky chips, buttered spring vegetables, red wine gravy	
<b>MOULES MARINIERE</b>	19
Mussels steamed in white wine, garlic, shallots & parsley cream sauce, skin-on fries & toasted sourdough	
<b>CHICKEN BURGER</b>	19.5
Crispy buttermilk chicken thigh, Monterey Jack cheese, caramelised onions, gem lettuce, gherkin, blue cheese sauce, skin on fries, slaw	
<b>GARDEN BURGER (VE, V)</b>	19
Vegetable patty, garlic aioli, roasted red pepper, red onion, cos, rocket, mixed leaf salad, skin-on fries	
<b>CHICKEN CAESAR SALAD (VEA)</b>	19
Grilled chicken breast, gem lettuce, anchovies, croutons, parmesan cheese, caesar dressing	
<b>BUDDAH BOWL (VE)</b>	14.75
Grains, marinated kale, miso sweet potato, avocado, sesame & ginger	
<b>Add: Chicken breast – 5   Pork belly – 5   Tofu – 5</b>	
<b>CHICKEN MADRAS CURRY (VEA)</b>	21.5
Classic Madras curry with tender pieces of chicken in a rich tomato, chilli & aromatic spice sauce, cardamon rice, naan bread	
<b>(VEA) Replace chicken with vegan paneer</b>	



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## FROM THE GRILL

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Served with a choice of chunky chips, skin-on fries, jacket potato or house salad

<b>CHICKEN THIGHS</b>	19
Skin on chicken thighs marinated in harrisa, roasted mediterranean vegetables	
<b>RUMP STEAK</b>	26.95
Chargrilled 8oz Rump steak, roasted grilled tomato, roasted field mushroom, peppercorn sauce	
<b>HOUSE BURGER</b>	19.5
Beef patty, Monterey Jack cheese, caramelised onions, cos, beef tomato, gherkin, baconnaise, house club sauce, slaw	
<b>MIXED GRILL</b>	27.5
Marinated lamb steak, Merguez sausage, kofte, tzatziki, sumac onions, grilled flat bread	
<b>SEA BASS</b>	26.5
Grilled Sea Bass, roasted mediterranean vegetables, salsa verde	

## SIDES

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<b>CHUNKY CHIPS</b> (VE, V)	5	<b>ONION RINGS</b> (VE, V)	5
<b>SKIN-ON FRIES</b> (VE, V)	5	<b>HOUSE SLAW</b> (V)	3.75
<b>LOADED FRIES</b> (V)	6	<b>GARLIC BREAD</b> (VE, V)	5
<b>HOUSE SALAD</b> (VE, V)	5	<b>CHEESY GARLIC BREAD</b> (V)	6.5
<b>SPRING GREENS</b> (VE, V)	5		



## DESSERT

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Ask for our dessert menu for a sweet dessert wine or hot drink accompaniment

<b>RHUBARB &amp; APPLE CRUMBLE</b> (VE) Vegan vanilla gelato	8
<b>TOFFEE &amp; HONEYCOMB CHEESECAKE</b> (V, GFA) Vanilla gelato, toffee sauce	8
<b>AMARETTO TIRAMISU</b> Topped with chocolate shavings	8
<b>HOMEMADE BROWNIE</b> (V, VEA, GFA) Vanilla gelato (VEA) Vegan hazelnut & almond brownie, vegan vanilla gelato	7.5
<b>CHERRY TART</b> (V) Black cherry tart, chantilly cream, mixed berries compote, orange liqueur	8.5
<b>ETON MESS</b> (V, GFA) Crisp meringue, whipped cream, fresh strawberries & strawberry coulis	7
<b>CHOICE OF 3 SCOOPS:</b> <b>SORBET</b> (VE, GFA) Lemon, Raspberry <b>GELATO</b> (VEA, V, GFA) Candyfloss, Chocolate Fondant, Vanilla, Strawberry	6.5
<b>CHEESEBOARD</b> (V, GFA) Caerphilly Gorwydd, Beauvaley, Maida Vale, Dozmary; Tracklements spiced plum chutney, toasted sourdough, cheese crackers	12

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