

# SUNDAY AT THE KINGS ARMS

## NIBBLES

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

## SHARERS

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

V = Vegetarian | VE = Vegan | VEA = Vegan Option Available. If you are celiac or gluten-free, ask a member of our team to see our non-gluten menu.

## MAINS

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<b>FISH &amp; CHIPS</b>	<b>19.5</b>
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>	<b>22</b>
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>	<b>19.5</b>
Handcrafted all-butter shortcrust pie, mashed potatoes or chunky chips, buttered spring vegetables, red wine gravy	
<b>MOULES MARINIERE</b>	<b>19</b>
Mussels steamed in white wine, garlic, shallots & parsley cream sauce, skin on fries & toasted sourdough	
<b>CHICKEN BURGER</b>	<b>19.5</b>
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>	<b>19</b>
Vegetable patty, garlic aioli, roasted red pepper, red onion, lettuce, rocket, mixed leaf salad, skin-on fries	
<b>CHICKEN MADRAS CURRY (VEA)</b>	<b>21.5</b>
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>	
<b>CHICKEN CAESAR SALAD (VEA)</b>	<b>19</b>
Grilled chicken breast, gem lettuce, anchovies, croutons, parmesan cheese, caesar dressing	
<b>BUDDAH BOWL (VE)</b>	<b>14.75</b>
Grains, marinated kale, miso sweet potato, avocado, sesame & ginger	
<b>Add: Chicken breast – 5   Pork belly – 5   Tofu – 5</b>	

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## SUNDAY ROASTS

*Served on Sundays only*

All freshly prepared, served with roast potatoes, kale & cabbage, roasted carrot & swede mash, yorkshire pudding & rich gravy

SUPREME OF CHICKEN	23
GARLIC & ROSEMARY ROLLED LEG OF LAMB	24.5
SLOW COOKED TOPSIDE OF BEEF	26
TRIO OF MEATS	28
All 3 of our delicious meat roasts loaded onto one plate	
BUTTERNUT SQUASH & LENTIL WELLINGTON (V/VEA)	21
Butternut squash and lentils, hand wrapped in a puff pastry case	

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### Extra sides

CAULIFLOWER CHEESE	5
PIGS IN BLANKETS	5
YORKSHIRE PUDDING	2
SAGE & ONION STUFFING	3.75

## SIDES

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



## 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, Beauvale, Maida Vale, Dozmary; Tracklements spiced plum chutney, toasted sourdough, cheese crackers	12

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