

# Sunday Menu

## Starters or Light Bites

GF (Gluten free)  
V (Vegetarian)  
VG (Vegan)  
\* (available on request)

Homemade Soup £5.5 (V, VG\*, GF\*)  
Warm crusty ciabatta

Curried Mussels £7 (V, GF)  
Coconut curry sauce, fresh chilli, coriander & warm crusty ciabatta

Sweetcorn Fritters £7 (V\*, GF, VG)  
Sweet chilli sauce & apple slaw

Smoked Haddock & Mussel Chowder £8 (V, GF)  
Mixed leaves, sun blushed tomatoes & balsamic reduction

Loaded Nachos £7.5 (Vegan Option Available, GF)  
Low 'N' Slow BBQ rubbed pulled pork, corn tortilla chips, Cheddar cheese, pico de gallo, pickled jalapenos & jalapeno mayo

## Mains

King's Arms Carvery  
Choose from Roasted Topside of Beef, Short Loin of Pork, Turkey Crown & Gammon, our famous house stuffing & cauliflower cheesy leeks, garden peas, carrot & swede mash, savoy cabbage, braised red cabbage, honey glazed parsnips, roast potatoes, Yorkshire pudding & proper gravy

**Standard Mixed Meat Plate £15.5, Standard Single Meat Plate £14,  
Small Mixed Meat Plate £13, Small Single Meat Plate £11**

Cashew, Carrot & Sweet Potato Nut Roast £13.5 (V, VG\*)  
Carvery vegetables & vegetarian gravy

Braised Steak & Kidney Pudding £15  
Caramelised red onions, red wine gravy, chips & peas

Admirals Pie £17.5  
Smoked Haddock, white fish, salmon, scallop & king prawn in a creamy cheese sauce, topped with Cheddar mash & tempura oyster, served with chips, peas or tenderstem broccoli.

The Classic Burger, Chips & Salad £14 (GF\*)  
**Add Low 'N' Slow Pulled BBQ Pulled Pork for £2.5**  
Toasted pretzel bun, lettuce, tomato, smoked bacon, melted American cheese, sweet pickled cucumber & onion rings

The Vegetarian Burger, Chips & Salad £14 (V, VG\*, GF\*)  
Toasted pretzel bun, Indian spiced butternut squash & chickpea patty, cucumber mint raita & onion bhaji

Wild Mushroom & Pea Risotto £14.5 (GF, VG\*, V\*)  
Parmesan shavings & crisp, truffle oil & pea shoots

Lasagne £13  
Chips & house slaw

Our Chicken Curry £14  
Medium spiced & fragrant. Served with basmati rice, fresh chilli, coriander & poppadum