

Sunday Menu

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

Starters or Light Bites

Soup Of The Moment (V,VG*,GF*) £6.5
Served with homemade herby croutons & garnish

Terrine Of The Moment (GF*) £8
Served with a seasonal chutney or pickle, mixed leaf salad garnish & toast.

Smoked Haddock, Mussel & Charred Sweetcorn Chowder £9
Finished with fresh parsley & broken cream crackers. Served with arm & crusty baked bread

Tripple Cooked Hispi Cabbage (GF*, V*, VG*) £8.5
Charred, braised & roasted. Coated in marmite butter glaze & topped with truffle mayonnaise,
Freshly grated Parmesan, crispy onions & chives

Thai Style Crab, Prawn & Fish Cake (GF) £8.5
Made with soy, onions, garlic, lemongrass, ginger, turmeric, lime & chili. Coated in crispy Japanese panko breadcrumb & Fried, served on top of a charred bok choy with soy, sesame, lime & chili sweet sauce. Finished with parsley & charred lime

Mains

The Kings Arms 5 Meat Carvery Roast
Choose from Roasted Topside of Beef, Loin of Pork, Turkey crown, Lamb Leg & Gammon
Served with our famous house stuffing & cheesy leeks, buttery carrot & swede puree, shredded savoy cabbage, braised red cabbage, peas, honey glazed parsnips, crisp roast potatoes, Yorkshire pudding & finished with a proper British gravy

Standard Mixed Meat Plate £18.5, Standard Single Meat Plate £17

Smaller Mixed Meat Plate £16, Smaller Single Meat Plate £15.5

Kids Carvery Plate (Under 12s) £8.5

Mixed Vegetable & Nut Roast (V,VG*) £15.5
Carvery vegetables & vegetarian/vegan gravy)

Wild Mushroom & Caramelised Red Onion Risotto (GF,V,VG*) £17.5
Oyster, shitake, sepp, enoki & chestnut mushrooms sauteed with garlic, butter & onions then added to rice.
Finished with crispy sage, black truffle & celeriac puree & tempura vegetables.

Slow Cooked Lamb Shank (GF*) £25.5
Slow braised in stock with garlic, rosemary & bay leaf, served on top of a bed of creamy mash, accompanied by pan fried Winter greens & finished with a Lamb and mint gravy

The Classic Burger & Fries (GF*V*,VG*) £16
(Double Up for £4.5)

Steak mince patty, dill pickle burger sauce, lettuce, tomato, onion, smoked back bacon & melted American cheese
All served between a toasted pretzel bun & topped with crispy homemade onion rings

Admirals Fish Pie £22
White Fish, Salmon, smoked haddock, prawns & scallop cooked in a cheddar bechamel sauce. Topped with a tempura Oyster & served with pan fried winter greens

Our Beef Lasagna £16
The house recipe for over 15 years, served with chips, house slaw & garlic bread

Our House Chicken Curry £16
Homemade & locally loved, our medium spiced & fragrant curry sauce is cooked with onions, peppers, chilies & spices. We finish the curry with tender chicken, fresh chilies & coriander. Served with steamed basmati rice & poppadum

Please let us know if you have any specific allergies or dietary requirements as not all ingredients are listed.
All of our dishes are cooked to order with fresh ingredients, please be patient as there might be a wait at certain times.
An optional 10% gratuity will be added to the bill for tables of 4 persons & above