

THE KINGS ARMS

Starters / Light Bites

- HOMEMADE SOUP (V, VG*, GF*)** £6.5
Served with homemade herby croutons & garnish
- HAND PRESSED TERRINE (GF*)** £8
Served with a seasonal chutney or pickle, mixed leaf salad garnish & toast. Please ask your server about today's terrine & chutney
- CORNISH MUSSELS (GF*)** £8
Cooked with cider, leek & smoked bacon then finished with a splash of cream, lemon juice & fresh parsley. Served with crusty bread. Main size served with fries £17
- BUBBLE & SQUEAK (GF*, V*)** £7.5
Pan fried & finished in the oven, topped with a fried hens egg, crispy bacon & black pudding crumb, served with a sweet onion & spiced tomato ketchup
- MIXED VEGETABLE PAKORAS (GF, V, VG*)** £8
Carrot, potato, courgette & red onion seasoned with various herbs, spices & curry powder, mixed with garam flour & batter then deep fried, served with a mint, cucumber & coriander raita

Mains

- THE ADMIRALS FISH PIE** £22
White fish, salmon, smoked haddock, prawns & scallop cooked in a cheddar bechamel sauce, topped with a creamy mash & Cheddar cheese then baked. Topped with a tempura oyster, served with a side salad & crusty bread
- SLOW COOKED PULLED LAMB SHEPHERD'S PIE** £24
Slow braised in stock with garlic, rosemary & bay leaf, topped with creamy mash & Cheddar cheese then baked, served with lamb croquettes, Winter greens & a lamb & mint gravy

MUSHROOM STUFFED CHICKEN BALLOTINE £22
Served with a chicken skin & panko crumb, parsnip puree, truffle bubble & squeak, tempura oyster mushrooms, fine green beans & a chicken sauce

GAMMON, EGG & CHIPS (GF) £17
100z Gammon, honey, wholegrain mustard & Inch's cider sauce. Finished with a pineapple ring, fried egg & peas

30 DAY AGED 8OZ RIBEYE STEAK (GF) £26
Served with chips, flat field mushroom, roasted cherry tomatoes on the vine, onion rings, watercress & Diane sauce

CHIP SHOP PLATTER (GF*) £20
Haddock fillet, chips, pea fritter, battered chipolata sausage, scampi, curry sauce & homemade tartar sauce

THE CLASSIC BEEF BURGER & FRIES (GF*) £17.5
DOUBLE UP FOR £4.5

*Vegetarian/Vegan Option Available -
Mooving Mountains Plant based Burger/BBQ Pulled Jackfruit
Chargrilled steak mince patty, dill pickles, burger sauce, lettuce, tomato, onion, smoked bacon & melted American cheese, all in a toasted pretzel bun, topped with crispy, freshly made onion rings*

GREEK PASTITSIO (V, VG*) £17.5
Greek pasta dish containing layers of a roasted pepper, lentil, onion, garlic, red wine & herb ragu with macaroni pasta, this is then topped with a bechamel sauce & Cheddar cheese & baked, served with a traditional Greek Salad

BEEF LASAGNE £17.5
Chips, house slaw & garlic bread

OUR TRADITIONAL HOUSE CHICKEN CURRY £16.5
Homemade locally loved medium spiced & fragrant curry sauce containing peppers, spinach & onion, finished with fresh chilli & coriander. Served with basmati rice & poppadum

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

Sides

- MAC & CHEESE £5.5
DIRTY MAC & CHEESE (BACON, ONION & MUSHROOM) £6.5
SIDE SALAD £5
GARLIC BREAD £4.5 / WITH CHEESE £5.5
ONION RINGS £5.5

- COLESLAW £2.5
SAUTÉED GREENS WITH CHILLI & TOASTED ALMONDS £6
CHIPS/FRIES £4.5 / WITH CHEESE £5.5
PARMESAN & TRUFFLE FRIES £6.5
SWEET POTATO FRIES £5

Please let us know if you have any allergies or dietary requirements, as not all ingredients are listed on each dish. Most of our dishes can be adapted, please check with your server for more details.

All of our dishes are homemade & cooked to order with fresh ingredients,
We ask you to please be patient as there might be a wait at certain times.

An optional 10% gratuity will be added to your bill (tables of 4 persons & above), we thank you in advance.