

Starters / Light Bites

HOMEMADE SOUP (V,VG*,GF*) Herby croutons	£6
HONEY, BBQ, SIRACHA CHICKEN WINGS Mixed leaved & garlic mayo dip	£7.5
GINGER BEER BATTERED HALLOUMI (GF,V) Served with mixed leaves & a homemade sweet chilli sauce, finish with fresh chilli, spring onions & black sesame seeds	£7.5 ned
BURATTA (GF*,V) Marinated heritage tomatoes, red onion, herby crumb & fresh bas MOULES MARINIÈRE (GF*) ADD FRIES FOR £3 OR MAIN SIZE FOR £15 Traditional sauce with cream, white wine, garlic, shallots & parsl Served with toasted ciabatta	£8
FRESH CORNISH OYSTERS £4.5 EACH OR 6 FOR a Classic with a wedge of lemon & tabasco Tempura battered with tarragon mayonnaise	£24

Mains

Or topped with nduja

Served with basmati rice & poppadum

CHARGRILLED 30 DAY AGED, MATURE STEER, HAND CUT RIBEYE STEAK (GF) 80Z £25 60Z £ ADD A PEPPERCORN, BLUE CHEESE OR CHIMICHURRI SAUCE FO Roasted tomato & garlic buttered flat field mushroom, chips & low 'n' slow Guinness BBQ brisket stuffed into a beef dripping confit onion	£ 19 PR £2.5
CHARGRILLED 10OZ GAMMON STEAK (GF)	£16
Chips, peas, pineapple & fried hens egg	
BEEF LASAGNE	£14
Chips, house slaw & garlic bread	
OUR CHICKEN CURRY (GF)	£15
Medium spiced & fragrant finished with fresh chilli & coriander.	

PEA, MINT & ASPARAGUS RISOTTO (GF)	£16.5
Vegan/Vegetarian Option Available	
Topped with a pan fried & roasted chicken breast <u>OR</u> sea bass	fillet
finished with cracked black pepper, pecorino cheese & fresh parsley	
THE CLASSIC BURGER, CHIPS & SALAD (GF*)	£15
DOUBLE UP FOR £4	

Vegetarian Option Available - Mooving Mountains Plant Based Burger Chargrilled steak mince patty, toasted pretzel bun, dill mayo burger sauce, lettuce, tomato, smoked bacon, melted American cheese, sweet pickled red onion & cucumber topped with crispy, freshly made onion rings

TEMPURA BATTERED FISH OF THE DAY (GF) £15.5 Chips, peas & homemade tartar sauce

£20 **SEAFOOD LINGUINE** Smoked haddock, salmon, white fish, scallops, prawns & mussels in a white wine & garlic butter sauce, finished with sea purslane, lemon, chilli & parsley. Topped with a tempura oyster

PORK TOMAHAWK STEAK (GF) £17 Sauteed greens, pomme puree, chimichurri & harissa oil

£17 MORROCAN LAMB FLATBREAD

Vegetarian Option Available - BBQ Pulled Jackfruit

Homemade flatbread topped with low 'n' slow braised lamb shoulder in north African spices, tzatziki, pomegranate seeds, fresh herbs & radishes, finished with harissa oil & served with a choice of fries or salad

£17 MEDITERRAINIAN LAMB KOFTA SALAD (GF*) Vegetarian Option Available - Grilled Halloumi

Baby gem lettuce & baby mixed leaves, spring onions, cucumbers, tomatoes, radishes, cous cous with dried apricots & sultanas topped with homemade spiced lamb koftas, finished with fresh herbs, pomegranate seeds, tzatziki & a good olive oil

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

Sides

MAC & CHEESE £4.5 DIRTY MAC & CHEESE (BACON, ONION & MUSHROOM) £6 SIDE SALAD £4.5 GARLIC BREAD £3.5 / WITH CHEESE £4.5 ONION RINGS £4

COLESLAW £1.5 SAUTEED SPRING GREENS WITH TOASTED ALMONDS £4.5 CHIPS/FRIES £3.5 / WITH CHEESE £4.5 PARMESAN & TRUFFLE FRIES £4.5 SWEET POTATO FRIES £4.5

Please let us know if you have any specific allergies or dietary requirements as most of our dishes are adaptable to suit your needs.

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 www.kingsarmseaststour.com