

Wednesday Lunch Menu

Starters or Light Bites

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

Homemade Soup (V,VG*,GF*) £6.5

Served with homemade herby croutons & garnish

Caramelised Shallot & Asparagus Tarte Tatin (V)

Served with a watercress, rocket & cherry tomato salad, whipped beetroot & goats cheese & finished with chopped walnuts

Scallop, King Prawn & Monkfish Thermidor £9.5

Served in a scallop shell with mashed potato lip, finished with parmesan, fresh parsley & lemon wedge

Bubble & Squeak £7.5 (GF*)

Pan fried & finished in the oven, topped with a fried hens egg, crispy bacon & black pudding crumb, served with a spiced tomato ketchup

Patatas Bravas (GF, V*, VG*)

A Spanish tapas classic. Crispy fried potatoes topped with a tomato & chilli sauce, finished with fresh herbs, crispy chorizo pieces, chorizo oil & shaved parmesan

Salt & Pepper Squid (GF)

Lightly fried & finished with chilli & spring onions. Served on a bed of mixed leaves, with a citrus & garlic dip

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, crispy roast potatoes, Yorkshire pudding & finished with a proper British gravy

Standard Mixed Meat Plate £19, Standard Single Meat Plate £17.5

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

Kids Carvery Plate (Under 12s) £8.5

Senior Citizen Roast (Over 65's) £10

Mixed Vegetable & Nut Roast (V,VG*) £15.5

Carvery vegetables & vegetarian/vegan gravy

Thermidor Linguine £24

Monkfish, scallop, king prawns cooked in a thermidor sauce with linguine. Served with asparagus spears.

Finished with parmesan, parsley, lemon & tempura battered oyster

Confit Duck Leg (GF) £22

Served on top of a rustic Tuscan bean stew made with various beans, fresh herbs, onions, garlic, carrot & celery.

Finished with crispy fried kale

Chicken Caesar Milanese £17

Chicken breast flattened & coated in Japanese style panko breadcrumb then deep fried until crispy, this is then topped with kos lettuce, cherry tomatoes, parmesan, crispy bacon & croutons all dressed in our Caesar dressing

Greek Pastitsio (V,VG*) £17.5

Greek dish containing macaroni pasta & a ragu of roasted peppers, lentils, onion, garlic, red wine & herbs, this is topped with a bechamel sauce & Cheddar cheese then baked. Served with a traditional Greek salad

The Classic Burger & Fries (GF*) £17.5

(Double Up for £4.5)

Vegetarian/Vegan options available

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

Chicken Burger & Fries £17.5

Breadcrumbs bread of chicken deep fried, burger sauce, lettuce, tomato, & blue cheese bechamel

All served between a toasted pretzel bun & topped with crispy homemade onion rings

Beef Lasagna £17.5

The house recipe for over 15 years, served with chips, house slaw & garlic bread

The House Chicken Curry £16.5

Our locally loved, medium spiced & fragrant recipe containing onions, peppers & spinach.

Finished with fresh chilli & coriander. Served with basmati rice & a garlic coriander naan bread

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