

Wednesday Lunch Menu

Starters or Light Bites

Homemade Soup (V, VG*, GF*) £6.5

Ask your server about today's option, served with croutons

Chicken, Chorizo & Red Pepper Skewer £7.5

Served with garlic & herb yoghurt

Melt in the Middle Fishcake £8.5

Salmon, white fish & smoked haddock fishcake coated in Japanese panko breadcrumbs, served with homemade tartare sauce, pea & mint puree, finished with a wedge of lemon

Baked Garlic Buttered Corn Ribs (GF, V, VG) £8

Sweet, smokey & savory corn ribs finished with parmesan cheese & served with a smokey chipotle mayonnaise

Pulled Pork Spring Roll £8

Served with a soy, hoisin, sesame, ginger & garlic dipping sauce.
Garnished with sesame seeds, spring onions, fresh herbs & chilies

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

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 £20, Standard Single Meat Plate £18.5

Smaller Mixed Meat Plate £17, Smaller Single Meat Plate £16.5

Kids Carvery Plate (Under 12s) £9

Senior Citizen Roast (Over 65's) £11.5

Mixed Vegetable & Nut Roast (V, VG*) £16.5

Carvery vegetables & vegetarian/vegan gravy

Deer Stalkers Pie £18.5

Locally sourced venison, slow braised & pulled, cooked together with onions, root vegetables & the braising juices, topped with mash & Cheddar cheese then finished in the oven. Served with seasonal vegetables & a jug of gravy

Chicken Kiev £17

Served with mixed leaves, our house coleslaw & parmesan fries

Fish & Chips (GF) £18

Haddock fillet coated in our crispy (gluten free) cider tempura batter & fried, served with peas & curry or tartare sauce

Homemade Pie of the Day £18

Ask your server about today's pie filling. Served with your choice of mash, chips or fries, buttered Savoy cabbage other seasonal vegetables & extra sauce

Roasted Cauliflower, Chickpea, Spinach & Coconut Curry (V, VG*) £17.5

Finished with toasted coconut, fresh lime & coriander. Served with basmati rice, garlic & coriander naan bread, spiced tomato & sweet onion chutney

The Classic Burger & Fries (GF*) £18.5

(Double Up for £4.5)

Vegetarian/Vegan option—Plant Burger

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

Beef Lasagna £18

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 curry sauce cooked with onions, garlic, chilli, peppers & spinach, finished with fresh coriander & chilies. Served with basmati rice & 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