

- A La Carte -

Served Tuesday - Saturday

Snacks

~ Pork, nduja & poppyseed sausage roll, bacon jam	6
~ Duck & orange spring roll, hoi sin dip	6
~ Lemon & rosemary olives, bread, flavoured butter <i>vegan</i>	6
~ Crispy soy & garlic mushrooms, hot honey dip <i>vegan</i>	5
~ Classic whitebait, tartare sauce, lemon	6
~ London Pride battered Camembert, real cranberry sauce <i>vegetarian</i>	7

Starters

Paprika cod cheeks

~ Black pudding, Bravas puree, potato straws, apple	9
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Peanut glazed cauliflower *vegan*

~ Coconut, lemongrass & ginger broth, samphire, peanut crumble	8
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Blow torch Mackerel fillet

~ Mackerel & orange parfait, dill crumpet, cucumber salsa, prosciutto ham	9
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Sticky duck leg

~ Duck fat hash brown, pickled cockle, orange & five spice, spring onion	9
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Mains

London Pride battered cod fillet

~ House chips, crushed peas, curry sauce, tartare sauce, lemon	19
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Venison cottage pie

~ Shortcrust pastry bowl, bone marrow mash top, Lyburn Gold cheddar, house chips, caraway carrots, sticky red cabbage, Cumberland sauce	20
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Risotto *vegetarian*

~ Wild mushroom, roast squash & chive. Rosary goat cheese & caponata bruschetta, lemon thyme, carrot & chicory salad	18
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Kings Arms burger

~ House recipe beef, Lyburn Gold cheddar, streaky bacon, brioche bun, tomato chutney, dill & gherkin mayo, house chips, onion rings	19
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Pork & prawns

~ Slow cooked belly & prosciutto wrapped tenderloin, crispy prawns, maple syrup roast squash, potato & sage terrine, charred broccoli	23
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Market fish

~ Nduja butter, pickled fennel, honey parsnip, crushed potatoes, prawn bisque, burnt chive oil, crispy squid	25
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Roast chicken

~ Roast breast, smoked garlic puree, confit thigh pearl barley, sauté greens, chestnut mushroom, chicken jus	23
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Sirloin steak

~ Sauté mushroom, house chips, caramelised onion, peppercorn or blue cheese sauce	29
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If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.