

- Sunday -

Served 12 - 3.30

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

Roasts

All served with seasonal & tailored vegetables, ultimate cauliflower cheese, Yorkshire pudding, Sunday gravy, garlic & rosemary roast potatoes

	Small	Medium
Sirloin of beef		
~ Sticky red cabbage	17	19
Free range chicken		
~ Creamed leek	16	18
Lamb leg		
~ Minted greens	16	18
Nut roast		
~ Caramelised red onion	16	18
Kings feast		
~ Mixed selection of meats & extra roasties		22

Mains

London Pride battered cod fillet

~ House chips, crushed peas, curry sauce, tartare sauce, lemon	18
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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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Market fish

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