

# Sunday Lunch At The Kings Arms

## Starters

### Haggis scotch egg 8.50

Soft centered scotch egg with pickled apple, parsnip puree, crispy fennel

### Goats cheese Mille Feuille 8.95

Goat cheese mousse, with toasted walnuts, roast beetroot, pickled walnut ketchup, chives **v**

### Onion Bhaji 7.95

On a bed of mixed leaves served with chilli sour cream **vg**

**Olives**, in house marinate with dipping oils and homemade focaccia **7.95 vg**

### Deep fried Whitebait 7.95

Served with Tartare sauce, lemon and brown bread **cbgf**

## Sunday Roasts

**Roast Beef Rump**, with Yorkshire pudding, roast potatoes and fresh vegetables

**Roast leg of Lamb**, Yorkshire pudding, fresh vegetables and roast potatoes

**Roast breast of Turkey**, pigs in blankets, stuffing, roast potatoes,  
and fresh vegetables

**Homemade Nut roast**, Yorkshire pudding, roast potatoes and fresh vegetables **v**

**Small 14.95**

**Medium 16.95**

**Kings mixed meat 18.95**

## Mains

**Battered Cod fillet**, homemade chips, peas, tartare sauce, lemon **17.95**

**House Burger**, streaky bacon, cheddar, brioche bun, tomato chutney, dill and  
gherkin mayonnaise, homemade chips, onion rings **18.50**

**Lasagne 'al forno'**, beef lasagne served with home recipe  
garlic focaccia, house salad **17.95**

**Hand cut Gammon steak**, chips, peas, grilled tomato, fried egg **17.95 cbgf**

**Sirloin steak** Cooked to your liking with our homemade chips, peas, mushroom,  
grilled tomato, peppercorn sauce or stilton sauce **cbgf 27.50**

**Catch of the day from 22.95**

**Please see blackboard for details or ask your server**

### Bang-Bang Chicken 19.95

Marinated chicken breast, chilli rice, bang-bang peanut sauce, sesame broccoli,  
sweet 'n' sour pepper puree, carrot and lime salad, chicken spring roll

### Squash 'Saag aloo' 18.95

Curry spiced butternut squash fondant served with potatoes sauteed with spinach,  
lentil dhal, Aubergine Samosa, chilli and coriander yoghurt **vg/cbgf**

*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*