

# THE KINGS ARMS

Inspired by the season, our menu features a wide range of fresh flavours for you to explore, prepared daily by our expert team of chefs

## FOR THE TABLE

**BAKED CAMEMBERT (v)** Hand-ladled cheese, roasted pumpkin & sunflower seeds, freshly baked artisan bread, plum ketchup for dipping. For two to share 1520kcal 14.50

**ARTISAN RUSTIC BREADS & NOCELLARA OLIVES (v)** Netherend Farm salted butter, extra virgin olive oil & balsamic vinegar 978kcal 6.75

**FRESHLY STONEBAKED GARLIC & MOZZARELLA PIZZETTE (v)** Rocket 1192kcal 7.75

**MEDITERRANEAN MEZZE (v)** Spiced honey padrón peppers, feta, hummus, spiced grains, tzatziki, celeriac & mushroom tartare, flatbread 1816kcal 18.95

**PADRÓN PEPPERS (v)**  
Spiced honey, extra virgin olive oil 204kcal 4.95

**NOCELLARA OLIVES (ve)**  
82kcal 3.95

**PARMESAN & MOZZARELLA BITES**  
Truffle infused oil 450kcal 5.95

## STARTERS

### CHIPOTLE STICKY CHICKEN

Karaage fried chicken, smoky chilli jam 593kcal 8.25

### SPICED CARROT & CORIANDER SOUP (ve)

Pesto, baked carrot crisps 339kcal 7.25

### PAN-FRIED KING PRAWNS WITH CHILLI & FETA\*

Tomato & chipotle chilli sauce, lemon gremolata, toasted ciabatta 273kcal 8.75

### ✦ PAN-FRIED WILD SCALLOPS

Parsnip purée, tomato & spring onion salsa, dauphinoise chips 453kcal 12.75

### WHIPPED GOATS CHEESE\* (v)

Balsamic roasted beetroot, poached pear, blackcurrant curd 419kcal 7.75

### SEA SALT & CRACKED BLACK PEPPER SQUID

Pickled ginger mayonnaise 334kcal 8.50

### CHICKEN LIVER & BRANDY PARFAIT\*

Cherry amaretto compote, toasted bread 420kcal 7.95

### CREAMY BAKED MUSHROOMS\* (v)

Vintage Cheddar & white port sauce, garlic & rosemary pangrattato crumb, ciabatta 404kcal 7.75

## TODAY'S CHEF SPECIALS

**To start HIMILAYAN SALT-CHAMBER AGED SMOKED SALMON** Pickled ginger mayo, tomato & spring onion salsa 429kcal 9.25

**ROKU GIN AND SWEET CHILLI SALMON\*** King prawns, rice noodles, rainbow slaw, spring onion, red chilli, som tam dressing 679kcal 20.50

**PAN-ROASTED HAKE FILLET** Warm chargrilled vegetable salad, spiced grains, Tenderstem® broccoli, roasted red pepper tapenade, green pesto 395kcal 20.75

## MAINS

### PAN-FRIED SEA BASS FILLETS\*

Saffron velouté, cherry tomatoes, green peas, spinach, baby potatoes, garlic & parsley dressing 622kcal 19.75

### ✦ PAN-ROASTED LAMB RUMP\*

Chive mashed potato, sautéed green beans, chargrilled vegetables, red wine sauce 1271kcal 24.50

### ROASTED CELERIAC STEAK (ve)

Parsnip purée, caramelised shallots, exotic mushrooms, pesto 425kcal 17.25

### ROTISSERIE HALF CHICKEN\*

Rich chicken gravy, aioli, fries 1388kcal. Finished with: truffle flavour 45kcal, BBQ 109kcal or chipotle chilli 116kcal 1388kcal 17.75

### NOURISH BOWL (ve)

Hummus, mixed grains, avocado, roasted cauliflower & squash, rainbow slaw, pomegranate seeds, blood orange dressing 574kcal 13.50

**TOP WITH:** Grilled chicken breast 265kcal 4.00 | King prawns 68kcal 4.00 | Sea bass fillets 226kcal 5.00 | Beef fillet 210kcal 5.00 | Feta (v) 145kcal 3.00

### STEAK & MALBEC PIE\*

Sautéed green beans, Tenderstem® broccoli, chive mashed potato, rich gravy 1202kcal 18.50

### KING PRAWN, CRAB & CHORIZO LINGUINE\*

White wine, tomato, garlic & chilli sauce 704kcal 17.50  
With scallops 730kcal 21.50

### FRESHLY BATTERED LINE-CAUGHT COD & CHIPS

Minted pea purée, chunky tartare sauce, lemon 1328kcal 17.75

### ✦ MAPLE-GLAZED SLOW-COOKED PORK BELLY & SCALLOPS\*

Pulled pork & cider bonbon, plum ketchup, dauphinoise potato, Tenderstem® broccoli, rich gravy 1311kcal 23.25  
Without scallops 1248kcal 19.25

### FRESHLY BATTERED BANANA BLOSSOM (v)

Rustic thick-cut chips, minted pea purée, chunky tartare sauce, lemon 1068kcal 17.25

### CRISPY DUCK NOODLE SALAD

Rice noodles, mango, rainbow slaw, coconut flakes, som tam & sweet chilli dressing 636kcal 17.50

## PREMIUM STEAK CUTS

Experience our delicious steak collection, featuring two premium cuts from selected British & Irish farms, expertly aged for a minimum of 28 days to deliver superb tenderness and flavour. Served with rustic thick-cut chips, beef dripping pangrattato shallots, exotic mushrooms, parsley butter.

### 28 DAY-AGED 7OZ FILLET STEAK

Lean, tender and delicate in flavour, recommended rare 815kcal 31.50

### 30 DAY-AGED 10OZ RIB-EYE STEAK

Juicy in texture and bursting with flavour, recommended medium. 953kcal 29.50

**ADD A SAUCE:** Peppercorn\* 81kcal | Béarnaise\* 204kcal | Beef dripping 157kcal | Bordelaise\* 59kcal 2.50

**ADD A SIDE:** King prawns in garlic & chilli butter 225kcal 4.00 | Scallops 26kcal 4.00 | Crispy onion rings (v) 220kcal 4.25