

Sunday Lunch at The Kings Arms

To Start

- Olive bowl 3.95 cbgf
- Fresh bread and butter 3.50
- Pork Crackling 3.95 cbgf
- Garlic focaccia 3.50
- Bacon, red onion and cheddar topped chips 6.95 cbgf

Starters

- Nduja scotch egg, served with a Pear compote, pear and cashew salad 7.95
- Black pudding fritters, Mustard and tarragon mayonnaise 6.50
- Deep fried whitebait, tartare sauce 7.50 cbgf
- Mushrooms in marsala cream on toasted focaccia, crumbled stilton, and chives 7.50 v
- Soup of the day, served with house baked bread and smoked butter 6.50 v cbgf
- Oven Baked Camembert v cbgf
- Baked camembert. served with crispy pickled onion, apricot jam and focaccia crisp bread 7.95

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 loin of Pork, roast potatoes, apple sauce Yorkshire pudding and fresh vegetables
- Homemade nut roast, Yorkshire pudding, roast potatoes and fresh vegetables V
- Small 13.95 Medium 15.95 Kings mixed meat 17.95

Sirloin steak 23.95

- Cooked to your liking with our homemade chips, peas, mushroom, grilled tomato, peppercorn sauce cbgf
- Freshly Battered cod fillet, homemade chips, peas, tartare sauce, lemon 16.95
- Kings arms Burger, streaky bacon, cheddar, brioche bun, tomato chutney, dill and gherkin mayonnaise, homemade chip and topped with onion rings 16.95
- Slow roast honey and mustard ham, fried eggs, crushed new potatoes, house salad 15.95 cbgf
- Chicken breast 16.95
- Roast chicken breast, with caramelised onion and toast puree, beer braised pearl barley, a herb crusted carrot, and chicken sauce
- Pan fried lambs' liver, colcannon mash, fresh vegetables, red wine gravy 16.95 cbgf
- Breaded scampi, homemade chips, peas, tartare sauce 16.95
- Butternut squash, red lentil and goats cheese lasagne, garlic focaccia, house salad 16.95 v

V=vegetarian, vg=vegan, cbgf= can be made gluten free

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