

## Tuesday Menu

### To Start

- Olive bowl 3.95 **cbgf**
- Fresh bread and butter 3.50
- Pork Crackling 3.95 **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

### Steak Night Deals

- Gammon steak **cbgf**
- Fried egg, grilled tomato, peas, hand cut chips 14.95
- Sirloin steak **cbgf**
- Mushrooms, tomato, peas, hand cut chips 17.95
- Onion rings and peppercorn sauce 3.50
- Garlic bread 3.95

### Mains

- 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 roasted 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, 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*