



THE
KING'S ARMS
PUB BRASSERIE

NIBBLES

Rustica olives | ve / 3.10

Garlic baguette | v / 4.65

Baguette | v
with Netherend Farm salted butter / 3.65
(ve without butter)

Baguette with dips | v
saffron rouille, olive oil & balsamic
reduction, spiced roast tomato &
red pepper / 5.25

SIDES

Chips | ve / 4.25

Buttered French beans | v / 4.50

Sweet potato fries | ve / 4.50

Truffled celeriac mash | v / 4.50

Charred hispi cabbage | v
crisp spiced corn / 4.25

Mixed leaf salad | ve
choice of dressing: classic French or house
balsamic with fig leaf oil / 4.25

House coleslaw | v / 4.25

Prime British chargrilled steak

Served with chips, green salad & tomato.

Add: 'Café de Paris' butter, Béarnaise,
Roquefort or peppercorn for 1.95 each

Rump 8oz / 19.95

Sirloin 8oz / 26.75

Fillet 7oz / 29.95

v | Suitable for vegetarians ve | Suitable for vegans



Some of our dishes may contain olive
stones, date stone or fish bones.

ALLERGENS: Please scan the QR
code for allergen information or
speak to your server.

A discretionary 10% service charge will be added to
your bill & fairly distributed among the team who
prepared & served your food today.

STARTERS

Cheese soufflé | v
with a rich West Country Cheddar
sauce / 6.95

Wild mushroom fricassee | ve
truffled arancini / 9.95

Mediterranean fish soup
traditionally served with Gruyère
cheese, croutons & saffron rouille /
8.50

Morteau sausage & potato salad
pan-fried smoked Morteau sausage,
white wine potato salad, poached egg,
curly endive & Dijon mustard / 9.25

Crab & sweetcorn bon-bons
celeriac & apple salad, chipotle
mayonnaise / 9.50

MAINS

Provençal lamb roulade
onion confit & herb stuffing, herb
crust, Dauphinoise potato, carrots,
shallot & garlic purée, confit garlic,
lamb jus / 18.95

Slow-cooked beef bourguignon
red wine sauce, lardons, baby onions,
mushrooms & smooth mash / 19.65

**Outdoor-reared applewood
smoked pork ribeye**
Lincolnshire pork with Armagnac
soaked prune, Dauphinoise potato,
charred hispi cabbage & pork
crackling / 19.65

**Pheasant & venison sausages
with truffle mash** (PG)
braised chestnuts, mushrooms,
redcurrants, cherry apple, port & red
wine sauce / 17.50

Free-range beef burger
brioche bun, tomato chutney, garlic
mayonnaise & French fries / 14.95
Add: chorizo ketchup 1.50, bacon 2.00,
Gorgonzola 1.50, Emmental 1.50

Moules Marinière
rope-grown Scottish mussels with a
traditional white wine & shallot sauce,
chips / 16.95

Golden beetroot tart | ve
marinated beetroot, shaved pear,
frisée & dandelion salad, apricots,
walnuts, beetroot dressing / 14.95

Please note that we are unable to accommodate any changes to the dishes as described on our menu during this busy time. If you have any specific dietary requirements please ask for our Gluten & Dairy Free menu. Thank you for your understanding.

Baked Saint-Marcellin cheese
truffle honey / 8.75

**Jerusalem artichoke & winter
leek salad** | ve
pan-fried king oyster mushrooms,
curly endive, truffle vinaigrette,
toasted hazelnuts / 9.95

Pâté de Campagne
coarse pork terrine with pickles,
sourdough & pear chutney / 9.50

Moules Marinière
rope-grown Scottish mussels with a
traditional white wine & shallot sauce,
baguette / 8.95

Escargots
six snails with garlic & herb butter,
baguette / 7.45

**Halloumi burger with
house coleslaw** | v (PG)
grilled Laverstoke Park buffalomi, lime
& paprika mayonnaise, guacamole,
spiced mango chutney, house coleslaw
& chips / 14.95

St Austell's beef & ale pie
with lardons, mushrooms & puff
pastry crust, served with a Tribute
ale taster & smooth mash / 15.95

**Pan-fried stone bass with
saffron & white wine sauce**
poached mussels, samphire, wilted
baby spinach with prawn potatoes
& saffron oil / 22.50

**Malabar fish curry
with toasted coconut**
roast line-caught haddock with
coconut milk & aromatic spices,
grilled king prawn, shallot crisps
& coconut rice / 19.25

**ChalkStream® trout
with brown shrimps** (PG)
cauliflower purée, beurre noisette,
spring onion crushed potatoes,
capers & parsley / 16.95

**Grilled cauliflower steak
with parsley & walnut pesto** | ve
herb & nut breadcrumb,
sweet potato fries / 15.25

LIQUEURS *25ml unless stated*

Disaronno Amaretto	4.45
Baileys Irish Cream <i>50ml</i>	4.45
Cointreau	4.45
Luxardo Limoncello	4.45

PORTS & SHERRIES *50ml*

Cockburn's Ruby	6.40
Dow's Tawny	6.40
Graham's LBV	7.15
Harvey's Bristol Cream	4.25
Tio Pepe	4.25

COGNACS & BRANDIES *25ml*

St-Rémy XO	4.45
Rémy Martin VSOP	5.45
Martell XO	12.90
Lecompte Originel Calvados	4.45
Janneau VSOP Armagnac	4.95

DESSERT WINES

Loupiac. Château Loupiac-Gaudiet | ve

Loupiac, France	
<i>125ml glass</i>	7.35
<i>375ml bottle</i>	19.95

Sauternes. Petit Guiraud | o

Sauternes, France	
<i>375ml bottle</i>	31.00

Orange Wine. Domaine Lafage Taronja de Gris

Languedoc-Roussillon, France	
<i>125ml glass</i>	9.00
<i>375ml carafe</i>	25.70
<i>750ml bottle</i>	48.95

DESSERTS

Treacle sponge | ve

with bitter orange marmalade, orange & lime zest, blood orange segments, Cointreau sauce, nougatine crisp, vegan crème fraîche / 7.95
(*nut-free without nougatine crisp*)

Bramley apple & blackberry crumble | ve

vanilla ice cream / 7.95

Pear amandine tart | v

almond sponge with poached pear, dark chocolate sauce, Normandy crème fraîche / 6.95

Chocolate delicie | v

crisp feuilletine base, dark chocolate ganache, cocoa tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.95

Jude's ice cream & sorbets | v

three scoops with Gavotte biscuit / 5.80 (*ve without biscuit*)

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb

Sorbet: raspberry, mango, lemon, blood orange, blackcurrant

Cheese selection

Cornish Brie, Stilton, Ossau-Iraty, Morbier & Rosary goat's cheese served with crackers & accompaniments / 12.50

AFTER DINNER COCKTAILS

Woodford Reserve Old Fashioned

The world's No.1 classic cocktail. A large measure of Woodford Reserve bourbon, stirred with bitters & sugar. Served with a fresh orange zest / 9.85

Salted Caramel Espresso Martini

A twist on the modern classic. Made with Absolut vanilla vodka, Tia Maria, salted caramel syrup & Illy espresso. Garnished with salted caramel popcorn / 9.60 (*switch to Grey Goose vodka +1.50*)

HOT DRINKS

All drinks are made with full fat milk unless otherwise requested

Illy coffee

americano, espresso, macchiato	2.85
cappuccino, flat white, latte, mocha	3.10

Taylor's of Harrogate tea

Yorkshire Gold, decaf, Earl Grey, peppermint, sencha green, sweet rhubarb	2.85
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Deluxe hot chocolate

topped with whipped cream, mini marshmallows & flaked chocolate	3.60
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Liqueur coffee

Baileys, Cointreau, Disaronno Amaretto, Jameson, St-Rémy XO, Tia Maria	7.30
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Fancy a sweet treat?

Chocolate truffles v	2.70
three Champagne truffles	