

..... NIBBLES .....

Houmous, nocellara green olives, silverskin onions & chickpeas - vg 3.95

Feta cheese, green olives & sun-blushed tomatoes - v 3.95

Wasabi peas - vg 3.00

..... WRAPS & CIABATTAS .....

All at 6.95 each and served with dressed salad & skinny fries

Crispy bacon, brie and red onion chutney

Halloumi, roasted pepper, tomato and pesto - v

Chicken, chorizo and Cajun mayo

Fish finger with tomato, baby gem and tartare sauce

Grilled chicken BLT with dijon mustard mayo

Crushed chickpea, smashed avocado, roasted pepper, lime, coriander and harissa mayo - vg

..... CLASSICS .....

Fish & chips 6X Gold beer battered haddock fillet with chunky chips, mushy peas, tartare sauce and grilled lemon - 13.50

Pie of the day shortcrust pastry pie of the day served with mashed potato, seasonal greens and gravy - 13.95

8oz Chargrilled rump steak with house seasoned fries, grilled tomato, mushrooms, crispy fried onions & winter slaw - 15.95  
*Add peppercorn or stilton sauce – 2.00*

Sausage and mash with seasonal greens and gravy - 11.50

Wholetail breaded scampi with house seasoned fries, peas, tartare sauce and grilled lemon - 11.50

..... SIDES .....

Chunky chips - v 4.00

House seasoned fries - v 4.00

Cheesy chunky chips - v 4.75

Rocket, vegan cheese and sun-blushed

Onion rings - v 4.00

tomato salad - vg 4.50

..... £10 TUESDAYS .....

All pizzas at £10 each

..... PUTTING ON OUR SUNDAY BEST .....

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

**IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.** Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. **Our menu descriptions do not include all ingredients. GLUTEN FREE – PLEASE ASK US ABOUT OUR GLUTEN FREE MENU** (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.



..... SALADS .....

Tabbouleh salad with feta cheese, peppers, tomatoes and rocket - v 9.50

Grilled chicken caesar salad with crispy bacon - 12.50

Niçoise salad with green beans, potatoes, olives, baby gem, tomato, red onion and a soft boiled free-range egg - v 11.50

*Looking for a little more for your salad?*

Add crispy fried halloumi, grilled chicken, shredded duck in plum sauce or smashed avocado for 3.00 each

..... BURGERS .....

All served in a toasted bun with shredded iceberg, tomato, dill pickle, crispy fried onions, house seasoned fries and winter slaw

6oz Beef burger with bacon, cheese and pepper relish - 12.95

Vegan chickpea and red lentil burger - vg 12.50

Grilled halloumi and roasted pepper burger with pesto sour cream - v 12.50

Cajun chicken burger with tomato salsa and garlic mayonnaise - 12.95

..... PIZZA .....

Mozzarella with slow-roasted tomato & basil pesto - v 10.95

Parma ham, rocket, slow-roasted tomato & mozzarella - 13.50

Spicy salami, jalapeño with fresh chilli & mozzarella - 12.50

Mushroom, halloumi, roasted peppers, olives, pine nuts & rocket - v 12.50

Cajun spiced chicken with chorizo, red onion, peppers & goat's cheese - 12.95

Vegan cheese, beetroot purée, smashed avocado, spinach, spring onion & pine nuts with garlic oil - vg 11.95

Charcuterie with fresh basil, mozzarella, olives, balsamic pickled onions and cornichons - 13.50

..... DESSERTS .....

All at 5.95

Cinnamon sugar doughnuts and chocolate sauce - v

Sticky toffee pudding served in a rich toffee sauce and salted caramel ice-cream - v

Chocolate brownie with chocolate sauce and vanilla ice cream - v



THE  
**KINGS ARMS**  
PUBLIC HOUSE & DINING ROOM

# LUNCH MENU