



Spring Menu

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

Small Bites

Gilda bread board, whipped brown butter, rapeseed oil (D,G,S,V)	4.5
Gordal olives	4.5
Roasted parsnip hummus, parsnip crisps, grilled pitta bread (G,S,SS,VG)	5.5
Whipped smoked cods' roe, seaweed crackers (F,G,M,S)	6.5
Crispy pork belly bites, sticky lime leaf & chilli sauce (S,SS)	8.5
Coal-grilled vegetable platter, olives, hummus, salad, toasted sourdough (G,S,SS,VG)	14
Baked Camembert, rosemary & garlic, truffled honey, toasted ciabatta (D,G,S)	18

COUNTY WINNER
THE NATIONAL
PUB & BAR
AWARDS 2024

Starters

Chef's soup of the day (G,V) Vegan without butter	8.5
Grilled Kentish Asparagus, poached hen's egg, hollandaise sauce, shaved pecorino (D,E,S,V)	10
Nduja scotch egg, mint yoghurt, crispy kale (D,E,G,M,S)	11
Whipped vegan feta, heritage beetroot, rocket, maple roasted hazelnuts, sherry caramel (N,S,VG)	11
Cornish mussels, miso & coconut broth, warmed sourdough (D,G,MO,SY)	12
Chargrilled prawns, smoked chilli aioli, burnt lemon (CR,E,M,S)	13
Pear, cured ham & mozzarella salad, walnut & basil pesto (D,N,S)	13
Teriyaki cured salmon, wasabi mayonnaise, compressed cucumber (E,F,M,SY)	13.5
Day boat fish & chunky chips, pea puree, tartare sauce, pickled gherkin (D,E,G,F)	20.5
King's Arms fish pie, creamy mash potato, Barber's cheddar, grilled tiger prawns (CR,D,E,F,G)	24
Grilled tuna loin, salad Niçoise, crispy hen's egg, balsamic reduction (E,F,G,S)	32

From the Land

Chickpea & squash Tagine, spinach, preserved lemon, giant couscous, mint, saffron (D,G,S,VG) | 18

Satay baked cauliflower, peanut & lime dressing, crispy rice noodles (G,P,SS,SY,VG) | 19

Aged 8oz rump steak burger, tomato & bacon jam, gherkin ketchup, Monterey jack, brioche bun, skin on fries, coleslaw (D,E,G,M,S) | 20

Add smoked streaky bacon £2

Chef's pie, braised savoy cabbage, buttered mash potato & gravy (D,E,G,S) | 23

Grilled breast of chicken, Jersey royals, asparagus, petit pois, creamy wild garlic sauce (D,S) | 25.5

Coal roasted pork chop, paprika crumb, potato & thyme rosti, crispy black cabbage, braised shallots, burnt butter & caper jus (D,G,S) | 27.5

From the Grill

28 day dry aged sirloin 250g (D) | 34

28 day dry aged fillet steak 225g (D) | 42

All of the above are served with roasted king oyster mushroom, baby spinach, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic butter (D).

Sides

Skin on French fries (VG) | 4

Maple & star anise glazed heritage carrots (V) | 4.5

Sautéed purple sprouting broccoli, hazelnuts & chilli (D,N,V) | 5.5

Chard sweetheart cabbage, chimmi churri (D,S,V) | 5.5

Chunky chips, truffle & Parmesan (D) | 7.5

Desserts

Rhubarb & apple crumble, vanilla & coconut custard (G,VG) | 10

Baked pavlova, papaya & passion fruit cream, white chocolate shards, mango sorbet (D,E,S,V) | 10.5

Warm almond & pear tart, vanilla ice cream (D,E,G,N,V) | 10.5

Tiramisu cheesecake, burnt meringue, lemon balm, pistachio ice cream (D,E,G,N,V) | 11

Chocolate torte, peanut & salt caramel, vanilla ice cream (D,E,P,SY,V) | 11

Selection of 2 or 4 English cheeses, Millers crackers, tomato & red onion chutney (D,G,S) | 9/18

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.
A discretionary service charge of 10% will be added to tables of 6 and above. All prices include vat.