



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

Starters

Chef's soup of the day (G,V) | 8.5
Vegan without butter

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

Grilled purple sprouting broccoli, poached hen's egg, hollandaise & shaved peccorino (D,E,S) | 11.5

Chilli beef, sweet chilli & coriander sauce, asian vegetables & toasted sesame seeds (S,SS) | 12.5

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

From the Sea

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

Baked cod, brown butter, cauliflower, samphire, warm tartare sauce (D,E,F,M) | 27.5

From the Land

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

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

Pan roasted duck breast, butternut squash, whipped butter beans, fondant potato, red grape jus (D,S) | 27.5

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

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

Maple roasted piccolo parsnips (VG) | 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.