



Summer Menu

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

Small Bites

- Gilda bakery sourdough, sea salt butter, Kentish rapeseed oil, sherry vinegar (D,G,S,V) | 5
- Gordal olives (V) | 5
- Broad bean hummus, carrot crisps & toasted flatbread (G,S,SS,VG) | 5.5
- Whipped smoked cods' roe, seaweed crackers (D,F,G,M,S) | 6.5
- Crispy pork belly bites, burnt apple & chilli jam (S) | 7
- Coal grilled vegetable platter, olives, hummus, sun-blushed tomatoes, mixed leaf 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, Gilda bread (D,G,V) Vegan without butter | 8.5
- Whipped vegan feta, salt baked heritage beetroot, confit cherry tomatoes, chicory & corn shoots (S,VG) | 10
- Chorizo scotch egg, roasted garlic aioli & rocket (D,E,G,M,S) | 10.5
- Ham hock & stock pot carrot terrine, chefs piccalilli, toasted Gilda bread (D,G,M,S) | 11
- Buffalo mozzarella, smoked heirloom tomatoes, black olive tapenade, basil pesto (D,N,S,V) | 11
- Cornish mussels, miso, wakame seaweed & coconut, warmed sourdough (D,G,MO,SY) | 14
- Chargrilled prawns, smoked chilli aioli, burnt lemon (CR,E,M,S) | 14

From the Sea

- Local beer battered fish, chunky chips, pea purée, pickled gherkin, tartare sauce (D,E,F,G,M,S) | 20.5
- Cornish mussels, miso, wakame seaweed & coconut, warmed sourdough, skin on French fries (D,G,MO,SY) | 24
- Whole baked lemon sole, cockle & bacon butter, purple sprouting broccoli, warmed Ratte potatoes (D,F,MO,S) | 34

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)

From the Land

Tofu, red cabbage & carrot spring roll, pak choi, Chinese leaf & vermicelli noodles, sweet & sour sauce (G,S,SY,VG) | 19

Vegan burger, tomato & red onion relish, avocado mayo, coleslaw, skin on fries (G,M,VG) | 20

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

Chargrilled chicken Caesar salad, aged Parmesan, bacon, sourdough croutons, anchovies & garlic dressing (D,E,F,G,M) | 22

Grilled chicken supreme, warmed baby gem, broad bean, tenderstem broccoli, roasted new potatoes, pancetta jus (D,S) | 22

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

Bourbon glazed baby back ribs, grilled corn, coleslaw, skin on fries (D,E,S,SS,SY) | 24.5

From the Grill

Barnsley lamb chop 300g (D) | 26

Dry aged sirloin 250g (D) | 31.5

Dry aged fillet steak 225g (D) | 39.5

All steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with grilled beef tomato, mushroom, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic & rosemary butter (D)

Coal fired south coast mackerel, warm niçoise salad, crispy poached eggs, sherry caramel (E,F,G,S) | 25

Sides

Skin on fries (V) | 4

Grilled corn on the cob, chimmi churri & garlic butter (D,S,V) | 5

Tenderstem broccoli, toasted hazelnuts & chilli (D,VG,N) | 6

Warmed potato salad, spring onions & pancetta (D,M) | 6.5

Kings Arms house salad (M,S,V) | 6.5

Chunky chips, truffle & Parmesan (D) | 7

Crab & smoked paprika fries (CR,E,M) | 7.5

Desserts

Caramel tart, clotted cream (D,E,G,S) | 10

Chocolate & sesame mousse, meringue, vegan vanilla ice cream (SS,SY,VG) | 10

Classic sticky toffee pudding, salted caramel sauce, vanilla ice cream (D,E,G) | 10.5

Tonka bean pannacotta, poached white peaches, honeycomb & burnt white chocolate crumb (D,SY) | 10.5

Strawberry & lime cheesecake, raspberry ripple ice cream (D,E,G,SY) | 11.5

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