



Spring Menu

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

Small Bites

- Gordal piquanté olives (F,N,S) | 5
- Gilda bakery sourdough bread, sea salt butter, rapeseed oil & balsamic vinegar (D,G,S,V) | 6
- Satay chicken skewers, satay sauce (G,P,SS,SY) | 7
- Broad bean, courgette & pinenut dip, robata grilled flat bread (G,N,S) | 8.5

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)

COUNTY WINNER
THE NATIONAL
PUB & BAR
AWARDS 2024

Starters

- Chef's soup of the day, Gilda bread (G,V,VG) | 8.5
Vegan without butter
- Whipped hay smoked mackerel, scorched cured mackerel, pickled lemon, seaweed (D,F,S) | 9
- Crispy pork belly bites, burnt apple & chilli jam (S) | 10
- Braised oxtail spring roll, fermented plum jam (G,S,SY) | 10
- Chorizo scotch egg, wild garlic & spinach pesto, chorizo crisp & pea shoots (D,E,G,N,S) | 11
- Crispy King oyster 'no duck pancakes', Hoisin sauce, cucumber & spring onion (G,S,SY,VG) | 12
- Green Thai curried mussels, coconut, chilli & coriander, warmed sourdough (CR,D,G,MO,SY) | 15
As a main, with skin on fries | 24
- ### From the Sea
- Battered local fish, chunky chips, garden peas & tartare sauce (D,E,F,G) | 21
- The King's Arms fish pie, topped with buttery mash, gratinated mature cheddar, breadcrumbs & King prawns (CR,D,E,F,G) | 28
- Market fish of the day | MP
Ask server for allergens and price

From The Land

Saffron infused cauliflower steak, apricot tagine, roasted chickpeas, citrus & mint giant cous cous (G,S,VG) | 18

Baked potato 'Humity pie', glazed with Gruyère cheese, braised leeks, peppercorn sauce (D,G,S,V) | 19

Steamed steak & mushroom suet pudding, seasonal baby vegetables, jug of gravy (D,E,G,S) | 22

Grilled chicken breast, Parmesan potato Beignet, garlic infused spring greens, creamy portobello mushroom & tarragon sauce (D,E,G,SY) | 24

Pomegranate glazed pork loin chop, roasted peach, grilled asparagus, tarragon vinaigrette (D,M) | 26

Oven roasted Spring lamb rump, pomme fondant, maple glazed carrots, crispy black cabbage, red currant jus (D,S) | 32

Sides

Skin on fries (V,VG) | 4

Maple carrots (V,VG) | 6

Spring greens, toasted in garlic butter & sea salt (D,V) | 7

Chunky chips, truffle & Parmesan (D) | 8

From The Grill

Aged 8oz rump steak burger, tomato & bacon jam, gherkin ketchup, Monterey Jack, toasted bun, skin on fries, coleslaw (C,D,E,G) | 22
Add smoked streaky bacon £2

Smoked loin of pork, fried hens egg (D,E) | 24

Dry aged ribeye steak 250g (D) | 35

Dry aged fillet steak 225g (D) | 41

All are aged for 30 days in a Himalayan salt chamber and are served with fries, grilled beef tomato, grilled flat mushroom & a choice of blue cheese (D,G), peppercorn (D,S), chimmi churri, garlic butter sauce (D) or red wine jus (C,S)

Desserts

Vanilla bean crème brûlée, milk chocolate chip cookie (D,E,G,SY,V) | 9.5

Triple chocolate brownie, warm chocolate sauce, vanilla ice cream (D,E,S,SY,V) | 10

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (D,E,S,V) | 10.5

Raspberry & lemon curd cheesecake, raspberry gel, lemon sorbet (D,G,S) | 11

Rhubarb & apple crumble, coconut & vanilla custard (VG) | 11

Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (C,D,G,N,M) | 15

Biscoff Affogato, caramel sauce, café curl (D,E,G,V) | 7.5

Vegan vanilla ice cream available