



Easter 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,SY,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

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Starters

Chef's soup of the day, Gilda bread (G,V,VG) Vegan without butter	8.5
Breaded portobello mushroom, gorgonzola, roquette & balsamic vinegar (D,E,G)	10
Crispy pork belly bites, burnt apple & chilli jam (S)	10
Braised oxtail spring roll, fermented plum jam (G,S,SY)	10
Crispy king oyster 'no duck pancakes', Hoisin sauce, cucumber & spring onion (G,S,SY,VG)	12
Prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, lemon, brown bread (CR,D,E,G,M)	13

Roasts

Chicken supreme, stuffed with Cumberland sausage meat (D,E,G,S)	24
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	25
Roast Sirloin of dry aged beef (D,E,G,S)	27
Roast leg of lamb, apricot & rosemary stuffing, red currant jus (C,D,E,G,M,P,S)	28
Combination roast, roast Sirloin & roast pork (D,E,G,S)	30

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)

Roast mushroom & nut Wellington (G,M,N,P,V,VG)	22
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Add a side of Pigs n blankets (G,S) | 7.5

From the Sea

Battered local fish, chunky chips, fresh peas & tartare sauce (D,E,F,G,M) | 21

The King's Arms fish pie, topped with buttery mash, gratinated mature cheddar, breadcrumbs & King prawns (CR,D,E,F,G) | 28

From the Land

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

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

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

Dry aged ribeye steak 250g (D) | 35
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)

Sides

Skin on fries (V,VG) | 4

Maple carrots (V,VG) | 6

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

Cauliflower cheese (D,V) | 7

Chunky chips, truffle & Parmesan (D) | 8

Desserts

Vanilla bean crème brulée, 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) | 13

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

Vegan vanilla ice cream available

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.