



## Sunday 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

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
- Sautéed wild mushrooms on toasted sourdough, rocket & truffle oil (G,S,VG) | 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
  - 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

- 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.