



THE KING'S ARMS

Small plates

Double baked cheese soufflee
cardamom, spinach, baby gem, parsley
(Allow 10mins cook time)

Truffle & chive macaroni
parmesan & rocket

Home hot smoked salmon
roast beetroot & fennel salad, goats curd

Bollotine of ham hock
toasted breads & homemade piccalilli

Sweet & sour squid
pak choi, chilli & sesame seeds

Pan fried chicken livers
spiced nut salad

Sharers

Grilled homemade breads
olive oil & dukka dip
add olives to go with your bread for £2.95

Pint of prawns
Marie Rose sauce (also served as a half
pint)

Charcuterie platter
olives, caper berries & cornichons

Sides

Rocket & parmesan/ buttered
greens/ hand cut chips/ skinny fries

Mains

6.50 Wild mushroom arancini
buttered kale, pine nuts, parsley pesto

6.95 Beer battered cod
hand cut chips, minted mushy peas & tartar

7.50 Roast west country duck breast
crushed new potatoes, Jerusalem artichoke,
chicory, baby gem & spiced plums

6.95 Pan roasted halibut
Chorizo cassoulet, seasonal greens

6.50 Braised shoulder & roast cutlet of lamb
pommes anna, tenderstem, squash puree, red
wine jus

6.95 Duo of Didmarton Manor & Old Spot pork
spiced cider apple puree, dauphinoise, cider jus

Grill

4.95 The King's burger
cheddar, chorizo, onion marmalade, home made
bun & skinny fries

10.95 8oz sirloin steak
white onion puree, rocket & sun blushed tomato
salad, mushroom duxelles, hand cut chips

11.95 8oz ribeye steak
white onion puree, rocket & sun blushed tomato
salad, mushroom duxelles, hand cut chips

Sauces

3.00 Peppercorn sauce/ wild garlic butter/ red
wine sauce 2.50

All our produce is sourced from local estates and farms close to the Kings Arms
As we do not list all ingredients, please let us know if you have any special dietary requirements
A discretionary 10% service charge will be added to your bill