



THE KING'S ARMS

Sunday Menu

Share

Grilled homemade breads, olive oil & dukka dip	4.95
Pint of prawns, Marie Rose sauce (also served as a half pint)	10.95

Small plates

Soup of the day, homemade bread	5.50
Pork & caper terrine, toasted sourdough	6.95
Home hot smoked salmon, goats curd, fennel & beetroot	7.50
Sweet & sour squid, pak choi, chilli & sesame seeds	6.50
Seared halloumi, confit tomato & roast pepper salad	6.50

Mains

Rare roast British beef, Yorkshire pudding, seasonal vegetables & roasting gravy	14.95
Roast shoulder of local lamb, seasonal vegetables & roasting gravy	14.95
Roast Gloucester Old Spot pork, seasonal vegetables & roasting gravy	14.95
Pan fried seabass, sea vegetables, wild mushrooms, parmentier potatoes	15.95
Wild mushroom arancini, buttered greens, parsley pesto	12.95

Puddings

Stem ginger sticky toffee pudding, vanilla ice cream	6.50
Normandy apple tart, sherry anglaise	6.50
Salt caramel fondant, chocolate & pistachio parfait	6.95
Hazelnut meringue, chocolate cream, honeycomb ice cream	6.50
A selection of local cheeses, spiced ale chutney & biscuits	7.95

Gluten free options available

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