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The Kings Arms

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||| Food & Wine List |||



A WARM WELCOME TO THE KINGS ARMS!

STARTERS

SALT AND PEPPER SQUID (DF) Tender pieces of squid in a crispy salt and pepper coating with a sweet chilli dip.	6.90	GARLIC CIABATTA** Ciabatta with garlic and herb butter	2.90
CREAMY SAUTEED MUSHROOMS** Mushrooms in a creamy sauce served on a baked garlic ciabatta	6.90	CHEESEY GARLIC CIABATTA** A baked half ciabatta with garlic and herb butter with mature cheddar.	4.90
WILD BOAR AND COGNAC PATE served with salad leaf and ciabatta	6.90	FRIED HALLOUMI (GF) Slices of haloumi flash fried and served on a bed of mixed leaf sweet chilli sauce dip	7.00
STUFFED JALAPENOS Jalapeno peppers stuffed with a cream cheese and coated in a tortilla chip breadcrumb	6.90	BAKED BRIE CROSTINI** Oven baked garlic ciabatta and Brie topped with caramelised red onion chutney and served on a bed of rocket leaf.	7.50
BLANCHBAIT (GF/DF) Whole whitebait coated in fine breadcrumbs and served with a mixed leaf garnish, lemon, and tar tare sauce.	6.50	BATTERED CAJUN CHICKEN STRIPS (DF) Coated in Cajun spices and our own beer batter with a blue cheese dip	7.50

SIDES

SIDE SALAD (GF/DF) Mixed leaf, tomato, cucumber, red onion and green bean salad	3.50	BEER BATTERED ONION RINGS (DF) Served with a garlic mayo, sweet chilli, BBQ or blue cheese dip	5 - 3.50 10 - 6.50
CHUNKY CHIPS OR SKINNY FRIES (GF/DF) Traditional chunky chips or skin on fries. Enjoy as a side dish or just as a snack	3.50	GARDEN PEAS/MUSHY PEAS (GF/DF) Peas are not for everyone hence we offer as a side dish.	1/1.30
SLAW SHOT POT (GF) A shot glass sized pot of our home made coleslaw	1.00	CHEESY CHIPS OR FRIES (GF) Choose from Cheddar or blue cheese	4.50

**(GF option available)

MAINS & LIGHTER MAINS (LM)

BEER BATTERED COD (DF) 12.90
Hand battered using one of our fine ales in our batter.
Served with tar tare sauce and lemon wedge

LM – SMALL COD (DF) 8.90

HUNTERS CHICKEN (GF). 13.90
Locally sourced batted chicken breast topped with smoked bacon, cheese and BBQ sauce.
Served with salad garnish

LM – HUNTERS (GF) 9.90
Half breast and lighter portion

SCAMPI (DF). 12.90
10 whole tail scampi in a crisp breadcrumb served with mixed leaf garnish.

LM – 7 SCAMPI (DF) 9.90

THAI STYLE FISH CAKES (GF) 12.90
Two Thai style cod and prawn fishcakes served with salad and your choice of potato dish or rice

LM – SINGLE THAI FISHCAKE (GF) 9.50

BLACKENED CAJUN CHICKEN (GF/DF) 12.90
Locally sourced whole chicken breast either lightly to fully spiced with a mixed leaf salad and blue cheese dressing dip.

LM – HALF CAJUN BREAST (GF/DF) 9.50

OMELETTE (GF/DF) 11.90
Cheese (not DF), tomato, mixed peppers mushroom, chorizo and/or onion served with a salad garnish

LM – OMELETTE (GF/DF) 9.00

DOUBLE BAKED LASAGNE 12.90
Beef or Vegetable lasagne.
Home-made to our own recipe.
Served with a dressed salad garnish

LM – LASAGNE 9.50

MAC AND CHEESE (V) 11.90
Macaroni in a Cheddar and Brie sauce topped with bread crumbs Served with garlic bread and salad garnish or peas

LM – MAC AND CHEESE 9.00

THE KINGS DISHES

SCHNITZEL 12.50
WITH A MUSHROOM SAUCE 14.90
CHOOSE FROM:
PORK
BEEF
VEGETABLE
A batted pork loin, minute steak or mixed vegetable steak cooked in a lemon, thyme and breadcrumb crust and served with a mushroom sauce.

PISTO (GF/DF/VEGAN) 12.50
A traditional Spanish vegetable stew. Aubergine, peppers, onion, garlic and courgette roasted then slowly cooked in a sweet tomato sauce.

SIZZLE PLATE (GF) 14.90
PEPPER SAUCE, CHICKEN TIKKA MASALA
OR MUSHROOM SAUCE WITH A CHOICE OF CHICKEN
PORK
BEEF
VEGETABLE - SELECTION OF FRESH VEGETABLES
Red onion, mushroom and peppers with A chicken breast, batted pork loin, minute steak or mixed vegetables smothered in the sauce of your choice and served on a cast iron sizzle plate. Served with salad garnish.

BEEF CHILLI (GF/DF) 12.90
Our own recipient home-cooked Beef chilli using locally sourced steak mince.

PARMO
CHICKEN PARMO 15.00
Chicken breast in a breadcrumb and grated parmesan crust topped with bechamel sauce and mature cheddar.

KINGS PARMO 16.90
Parmo with smoked bacon and BBQ sauce

PARMO EL RAY 17.50
Parmo with chorizo peppers and red onion and pineapple

VEGETABLE PARMO 15.00
A mixed vegetable steak in a breadcrumb and grated parmesan crust topped with bechamel sauce and mature cheddar.

Steaks, Mains and Lighter Mains are served with your choice of chips, fries, jacket, mash, baby potatoes, rice or salad

KINGS STEAKS

All our steaks are locally sourced and prepared by our local family butcher

RUMP STEAK 8OZ (GF/WITH DAIRY FREE OPTION) Served with a grilled half tomato and sautéed mushrooms	16.90	MINUTE STEAK (GF/WITH DAIRY FREE OPTION) A 4oz thinly sliced steak served with a grilled half tomato and sautéed mushrooms	11.00
SIRLOIN STEAK 8OZ (GF/WITH DAIRY FREE OPTION) Served with a grilled half tomato and sautéed mushrooms	19.50	GAMMON STEAK 10OZ (GF/WITH DAIRY FREE OPTION) Served with egg or pineapple and grilled tomato	14.00
SURF AND TURF (DF OPTION) Our 8oz rump and trimmings served with 5 whole Tail Scampi	21.50	LM - 5OZ GAMMON STEAK (GF/WITH DAIRY FREE OPTION) A 5oz gammon steak served with grilled half tomato and pineapple or egg.	9.00

Add a sauce to your steak:

Pepper sauce 2.50 | Stilton sauce 3.00 | Mushroom Sauce 3.00

KINGS BURGERS

Your choice of burger with lettuce, tomato red onion and gherkin in a burger bun, a shot pot of coleslaw and a choice of chips, fries or salad

Our beef, chicken, and halloumi burgers are gluten free when enjoyed with a GF bun or no bun.

STEAK BURGER (DF) Made in-house from locally sourced chuck steak mince and our own seasoning blend.	11.90	THAI SPICED VEGETABLE BURGER (VEGAN) Mixed vegetables and Thai spices in a red lentil crumb coating	11.90
THE KINGS STEAK BURGER (DF) Our steak burger stuffed with chorizo and cheddar	14.90	HALLOUMI Fried slices of halloumi cheese and mixed leaf	12.50
BLACK AND BLUE BURGER Our steak burger coated in Cajun spices and topped with blue cheese sauce.	12.90	BUILD YOUR BURGER Smoked streaky, Stilton, Brie, bacon, cheddar, sauteed mushrooms, two onion rings, pineapple, egg, chorizo from 1.50 each	
CHICKEN BREAST BURGER (DF) Simply a fresh locally sourced chicken breast cooked on the griddle.	12.50		
CAJUN CHICKEN BURGER Fresh locally sourced chicken breast coated in Cajun spices and topped with a blue cheese sauce.	13.50		

THE KING'S CLUB SANDWICHES £14.90

Our own style of this classic American sandwich, hence definitely not a lighter option.
Served in a trio of toasted sliced bread with a slaw shot pot and a pile of fries

STEAK CLUB

A four oz minute steak, sautéed mushrooms, mustard, mayo, lettuce, red onion and tomato layered between three slices of toasted sliced tiger bloomer bread

CHICKEN CLUB

Chicken breast, smoked streaky bacon, BBQ sauce, mayo lettuce, red onion and tomato layered between three slices of toasted sliced tiger bloomer bread

PORK CLUB

A batted pork loin and sautéed mushrooms, mustard, mayo, lettuce, red onion and tomato layered between three slices of toasted sliced tiger bloomer bread

VEGETABLE CLUB

Our vegetable steak, roasted peppers, sweet chilli sauce, mayo, lettuce, red onion and tomato layered between three slices of toasted sliced tiger bloomer bread

UNDER 5'S £4.00

INCLUDES ONE SCOOP OF ICECREAM

UNDER 12's £7.50

INCLUDES TWO SCOOPS OF ICECREAM

CHOOSE A MAIN
CHIPOLATA (GF) SAUSAGES
WHOLE TAIL SCAMPI (DF)
BATTERED CHICKEN NUGGETS (DF)
MAC AND CHEESE
BEEF BURGER (DF & GF OPTION)

CHOOSE A SIDE
CHIPS
FRIES
SALAD
GARLIC BREAD

CHOOSE A SIDE
PEAS
BAKED BEANS
SALAD
SWEETCORN
COLESLAW

DESSERTS

NEW YORK BAKED CHEESECAKE (GF) 6.80
A classic New York style baked cheese cake

CHOCOLATE FUDGE CAKE 6.50
A rich chocolate fudge cake served warm

VEGAN ICE CREAM (GF/DF) 6.50
Vanilla dairy free ice cream, genuinely lovely

SALTED CARAMEL AND CRUNCHIE BITS SUNDAE 7.00
Salted caramel ice cream, freshly whipped cream, crunchie honeycomb and chocolate pieces, caramel, and chocolate sauce

CHOCOLATE FUDGE SUNDAE 7.00
Cake and fudge bits vanilla ice cream, freshly whipped cream and chocolate sauce

EATON MESS SUNDAE (GF) 7.00
our forest fruit Eton mess with vanilla ice-cream and strawberry sauce

TOFFEE AND OAT CRUMBLE TOPPED APPLE SPONGE 6.90
An apple sponge topped with oat crumble and toffee sauce

RICH SPONGE PUDDINGS 7.50
Ginger, Chocolate or toffee pudding topped with a hot sauce and custard or cream

SYRUP SPONGE (GF/DF) 7.00
Served with cream, ice cream or custard

ICE CREAM & SORBETS (GF) 3 SCOOPS 5.70
Salted caramel, succulent strawberry, chocaholic heaven ice creams. Lemon, mango, or Blackcurrant Sorbets

FOREST BERRY ETON MESS (GF) 6.00
Forest berries, meringue and fresh whipped cream

CHOCOLATE BROWNIE (GF) 6.50
A warm brownie topped with ice cream, chocolate and caramel sauces

BELGIAN WAFFLE 6.50
A warm sweet waffle topped vanilla ice-cream, caramel and chocolate sauces

TRILLIONAIRES TART (GF/DF) VEGAN 7.00
Dairy and gluten free chocolate pastry case topped with rich toffee sauce, chocolate style ganache and golden sparkle

DF – dairy free GF- Gluten Free. Nuts – we do not use nuts in any of our recipes, ingredients may come from suppliers who may also supply nut products.

Menu items and ingredients are subject to change without notice.

HOT BEVERAGES

AMERICANO £2.30/3.50
Freshly ground, using Free-Trade coffee beans.
Standard or large

CAPPUCCINO £2.50/4.00
Freshly ground, using Free-Trade coffee beans.
Standard or large

MOCHA £2.50
Freshly ground, using Free-Trade coffee beans and fair-trade chocolate

LATTE £2.50
Freshly ground, using Free-Trade coffee beans




CHOCOLATE £2.40/4.00
Freshly made using Free-Trade chocolate

ESPRESSO £2.00/3.20
Freshly ground, using Free-Trade coffee beans. Single or double Espresso





SELECTION OF TEAS FROM £2.30
Breakfast, Earl grey and a selection of fruit teas

LIQUEUR COFFEES
Your favourite liqueur, americano and topped with freshly whipped cream.
Priced individually



SPARKLING

			200ml	Bottle
1	 Galanti Prosecco Spumante DOC Extra Dry Italy Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.		8.50	
2	 Pontebello Prosecco DOC Spumante Extra Dry Italy Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours. Perfect with antipasti			24.50
3	 Galanti Prosecco Spumante Rosé DOC Extra Dry Italy This vibrant pale pink Prosecco is freshing with light summer fruits with a hint of white peach.		8.50	24.50




WHITE WINE

		125ml	175ml	250ml	Bottle
4	 Tierra Sauvignon Blanc, Central Valley Chile Pale yellow with fresh fruit, citrus and mineral notes and a clean finish.	4.20	5.30	6.50	17.50
5	 Berri Estates Unoaked Chardonnay, South Eastern Australia Australia A crisp style with a fresh, yet ripe lemon character with no oak ageing.	4.40	5.60	6.80	18.50
6	 Parini Pinot Grigio delle Venezie Italy Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear.	4.50	5.70	6.90	18.95
7	 Pulpo Sauvignon Blanc, Marlborough New Zealand Intense aromas of those classic grassy, gooseberry and tropical fruit flavours that have made 'Kiwi' Sauvignon Blanc world-famous.	5.90	7.30	8.50	24.90

ROSÉ WINE

8	 Parini Pinot Grigio Rosato delle Venezie Italy Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate.	4.50	5.70	6.90	18.90
9	 Wicked Lady White Zinfandel, California USA Medium-sweet, with delicious raspberry and strawberry flavours.	4.20	5.30	6.50	17.50

RED WINE

		125ml	175ml	250ml	Bottle
10	 Berri Estates Shiraz, South Eastern Australia Australia Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices	4.50	5.70	6.90	18.90
11	 Granfort Merlot, Pays d'Oc France A rich, juicy southern French wine using this popular variety which originated from Bordeaux.	4.40	5.60	6.80	18.50
12	 Lunaris by Callia Malbec, San Juan Argentina Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.	5.00	6.40	7.80	21.50
13	 Marqués de Morano Rioja Crianza Spain Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.	4.70	5.90	7.20	19.50

Wine Expression

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|  Dry, refreshing, delicate, light white |  Light, bright, fresh red |
|  Zesty, herbaceous or aromatic white |  Juicy, medium-bodied, fruit-led red |
|  Juicy, fruit-driven, ripe white |  Spicy, peppery, warming red |
|  Dry, elegant rosé |  Champagne and sparkling wine |
|  Rich, fruity rosé |  Champagne and sparkling rosé |

Kings Arms Sunday Menu

Served 12-2.00pm

Roast £12.90, Small roast £9.00, under 12 £8.00, under 5 free when ordered with an adult roast.

See our blackboards for this week's choice of local and Westcountry meat and vegetarian/vegan option.
Served with roast potatoes, gravy, and a selection of fresh vegetables

Mixed meat roast, additional charge of £1.50 per meat, add a home-made Yorkie £1.20

LUNCH TIME LIGHTER OPTIONS

Wednesday – Saturday lunch times only

CIABATTA £8.50

A grilled ciabatta, and salad garnish. Add a full salad, chips or fries £2.50.

TUNA MELT

Tuna, red onion & cheddar

EL RAY

Chorizo, cheddar, onion and peppers

ROASTED VEGETABLES

Mixed peppers, mushrooms,
and red onion.

BACON AND BLUE MELT

Smoked bacon and stilton

BRIE MELT

Brie and cranberry sauce

SANDWICHES £7.90 unless stated

Sliced tiger bloomer with a salad garnish. Add a full salad, chips or fries £2.50.

MINUTE STEAK £9.90

Minute steak and onion

SMOKED BACON

Simply with rashers
of smoked streaky.

TUNA MAYO

Tuna, red onion & mayo

CHEDDAR AND COLESLAW

Grated cheddar and our own slaw

CUMBERLAND SAUSAGE

A duo of Cumberland sausages

JACKET POTATO £8.50 unless stated

Served with a salad garnish.

CHILLI MELT £9.50

Our beef chilli and mature cheddar

ROASTED VEGETABLES

Mixed peppers, mushrooms,
and red onion.

CHEDDAR AND COLESLAW

grated cheddar and our own slaw

BACON AND BLUE MELT

Smoked bacon and stilton

TUNA MAYO

Tuna, red onion & mayo

TWO COURSE LUNCH £14.90

Enjoy one of our lighter meal dishes, dessert and a complimentary Americano coffee or breakfast tea for £14.90.
Wednesday – Saturday lunchtimes only.

Please state "two course lunch" at the time of ordering, both courses to be ordered.

LIGHTER MAINS

All served with choice of salad, chips, fries, baby Hasselback potatoes or rice.

THAI STYLE FISH CAKE (GF)

OMELETTE (GF)

SCAMPI (DF)

5OZ GAMMON STEAK (GF/DF)

BEER BATTERED COD (DF)

BLACKENED CAJUN

LASAGNE BEEF OR VEGETABLE

HUNTERS CHICKEN (GF)

CHICKEN (GF/DF)

MINUTE STEAK (GF)

MAC AN CHEESE

Please see main menu for full details of each dish

DESSERTS

NEW YORK STYLE

MARSHFIELD ICE CREAM (GF)

CHOCOLATE BROWNIE (GF)

BAKED CHEESECAKE (GF)

VEGAN ICE CREAM (GF/DF)

CHOCOLATE FUDGE CAKE

FOREST FRUIT ETON MESS (GF)

MARSHFIELD SORBET (GF/DF)

SWEET WAFFLE

TOFFEE AND OAT CRUMBLE

APPLE SPONGE

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink