

# The KING'S ARMS

## Pub Snacks & Nibbles

Westcombe Cheddar and Butcombe ale rarebit (v)	3.95	Pigs in blankets, beer mustard	5.50
Whitby scampi, lemon, tartare sauce	4.50	Butcher's pork pie, piccalilli	4.50

## Starters

Roasted beetroot, apple, pickled and candied walnut, celery and fennel salad, soya herby dressing (ve)	5.95
Salt and pepper calamari, soy chilli sauce, lime	6.50
Cauliflower soup, roasted curried cauliflower, curry oil, crusty bread, Netherend Farm butter (v)	5.50
Chicken liver parfait, spiced plum chutney, pickled shallots, grilled sourdough	7.25
River Fowey steamed mussels in cider, leeks and bacon, grilled sourdough, Netherend Farm butter	7.50/13.95

<b>To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)</b>	<b>16.50</b>
<b>Add pigs in blankets</b>	<b>3.95</b>

## Mains

Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	12.95
The King's burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, rainbow slaw, chips	11.95
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Wiltshire pork sausages, carrot and swede mash, winter greens, onion gravy, beer mustard	11.95
Chicken and wild mushroom pie, your choice of mash or chips, wilted greens, pigs in blankets, gravy	12.50
Brixham fishcakes, wilted greens, poached Clarence Court egg, hollandaise, lemon	12.95
Halloumi, mushroom, avocado burger, beetroot bun, rocket, tomato, sweet potato fries, rainbow slaw (v)	11.95
Sweet potato, chickpea and spinach curry, roasted cauliflower, pickled shallots, coriander chutney, poppadom (ve)	10.50
Add flat-iron chicken leg	2.00
10oz Wiltshire gammon steak, pub chips, Clarence Court eggs, piccalilli	11.95
28-day dry-aged 8oz rump steak, garlic butter, chips, vine tomato, flat mushroom, dressed rocket	16.95

**Please take a look at our boards for daily market specials!**

## Sides

Pub chips (ve)	3.25	Seasonal greens, garlic butter (v)	3.00
Three cheese mac n cheese, Parmesan crumb (v)	3.95	Butcombe beer-battered onion rings	3.00
Rocket, celery and fennel salad (ve)	3.00	Carrot and swede mash (v)	3.00

## Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

**Our fish dishes may contain small bones, please take care.**

**We cannot guarantee the total absence of allergens in our dishes.**



Recycled (FSC) paper & designed for single use only.

## Puddings

Warm chocolate brownie, salted caramel ice cream, toffee popcorn, chocolate sauce (v)	5.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.50
New York style cheesecake, winter berry compote, blackberry sorbet (ve)	5.50
Apple and blackberry crumble, vanilla custard (v)	for one 5.50 / for two to share 7.95
Nearly full? Winter affogato; Baileys ice cream, Clifton Coffee espresso <i>(50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	3.50



THE BURNT CHEF  
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Sparkling Wine

<b>Vitelli Prosecco NV</b>	Bottle 23.00   200ml 7.00
Veneto, Italy - citrus, elderflower and apple	
<b>Veuve Clicquot Yellow Label Brut NV</b>	Bottle 59.00
Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish	

## Rosé Wine

<b>Conto Vecchio Pinot Grigio Blush, Pavia</b>	Bottle 18.00   250ml 6.75   175ml 4.90
Campania, Italy - fruity and floral	
<b>The Bulletin Zinfandel Rose</b>	Bottle 20.00   250ml 7.50   175ml 5.45
California, USA - raspberry and watermelon	
<b>Domaine de Pastoure Côtes de Provence</b>	Bottle 22.00
Provence, France - perfectly pale rosé with floral aromas	

## White Wine

<b>The Paddock Chardonnay</b>	Bottle 18.00   250ml 6.75   175ml 4.90
South Eastern Australia - juicy peach and tropical fruit	
<b>San Abello Sauvignon Blanc</b>	Bottle 20.00   250ml 7.50   175ml 5.45
Central Valley, Chile - gooseberries and lime	
<b>La Maglia Rosa Pinot Grigio IGT Provincia di Pavia</b>	Bottle 20.00   250ml 7.50   175ml 5.45
Campania, Italy - crisp, fruity and floral	
<b>Mas Puech Picpoul de Pinet Coteaux du Languedoc</b>	Bottle 21.00
Languedoc-Roussillon, France - zesty and crisp	

### Our favourite

<b>Tokomaru Bay Sauvignon Blanc</b>	Bottle 24.00   250ml 9.00   175ml 6.50
Marlborough, New Zealand - tropical fruit and gooseberries	

## Red Wine

<b>The Paddock Shiraz</b>	Bottle 18.00   250ml 6.75   175ml 4.90
Murray Darling, Australia - red berries and peppery spice	
<b>San Abello Merlot</b>	Bottle 20.00   250ml 7.50   175ml 5.45
Central Valley, Chile - smooth with plum and coffee notes	
<b>Monte Clavijo Rioja Tempranillo Tinto Joven</b>	Bottle 21.00   250ml 7.85   175ml 5.70
Rioja, Spain - juicy summer fruits, red cherry	
<b>Valdivieso Pinot Noir</b>	Bottle 22.00
Aconcagua Valley, Chile - cherries and raspberries	

### Our favourite

<b>Oscuro Mendoza Malbec</b>	Bottle 23.00   250ml 8.60   175ml 6.25
Mendoza, Argentina - juicy plum and blackberry	