LUNCH



| SNACKS TO SHARE | MAINS |
|---|--|
| House olives, red pepper and tomato hummus, garlic ciabatta, halloumi fries, saffron aioli (v) (1688 kcal) | Butcombe Gold beer-battered haddock and thick cut chips, II.95 / 15.95 minted peas, tartare sauce (999 kcal) (1336 kcal) |
| STARTERS | The King's Arms beef burger, streaky bacon, 15.50 |
| Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough (713 kcal) | smoked Cheddar, BBQ relish, Koffmann fries (1272 kcal) |
| Salt and pepper calamari, chilli ginger dipping sauce, 7.95 charred lime, spring onion and coriander (327 kcal) | Artichoke, roasted garlic and truffle ravioli, crispy shallots, 7.75 / 13.50 watercress, extra virgin rapeseed oil (ve) (406 kcal) (610 kcal) |
| Chaired liftle, spring Offich and Conlander (327 kaa) | West End Farm gammon steak, thick cut chips, Clarence 14.50 |
| Wookey Hole cave-aged Cheddar and spring onion 5.95 quiche, caramelised apple chutney, pickled onion salad (v) (755 kcal) | Court eggs, pineapple, piccalilli (1008 kcal) Brixham crab and king prawn linguine, garlic, chilli, 14.50 |
| Courgette, pea and watercress soup, spring herb 6.50 | vine tomatoes, parsley and lemon (951 kcal) |
| salsa, sourdough, Netherend Farm butter (v, veo) (567 kcal) Crispy Thai beef salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing (452 kcal) (643 kcal) | Free-range flat-iron chicken thighs, chimichurri, chorizo, polenta chips, rainbow slaw, saffron mayo (957 kcal) Try this with our award winning and Bristol-born brew; |
| | Butcombe Stateside session IPA, 4.2% abv |
| Severn & Wye smoked mackerel, chicory, new season 7.95 potatoes, Clarence Court egg, horseradish dressing (507 kcal) | Chalk Stream Farm trout fishcakes, watercress sauce, grilled spring onions, poached Clarence Court egg (648 kcal) (1115 kcal) |
| SANDWICHES | Sweet potato, cauliflower, lentil and spinach curry, 12.50 |
| Chicken Milanese ciabatta – breaded free-range chicken, 10.50 streaky bacon, Parmesan, aioli, gem lettuce (1018 kcal) | coriander chutney, coconut yoghurt, poppadom (ve) (729 kcal) Add flat-iron chicken thigh (778 kcal) 2.00 |
| Allotment wrap – roasted cauliflower, rainbow slaw, 6.25 red pepper hummus, vine tomato, pink onions, chimichurri (ve) (539 kcal) | Caesar salad, gem lettuce, Caesar dressing, Parmesan, smoked streaky bacon, anchovies, garlic croutons (379 kcal) |
| Add fried halloumi (750 kcal) | Add breaded free-range chicken breast (505 kcal) 2.00 |
| Ultimate cheese sourdough toastie – Wookey Hole cave-aged 7.95 Cheddar, vegetarian Parmesan, mozzarella, onions and mustard (v) (958 kcal) | Buddha bowl, red pepper hummus, cucumber, roasted cauliflower, rice noodles, rainbow slaw, seeds (ve) (560 kcal) |
| | |
| Brixham fish finger brioche roll – Butcombe Gold beer-battered 850 | SIDES |
| Brixham fish finger brioche roll — Butcombe Gold beer-battered 8.50 fish, tartare sauce, vine tomato, gem lettuce (672 kcal) | SIDES Thick cut pub chips (v) (644 kcal) 4.25 |
| fish, tartare sauce, vine tomato, gem lettuce (672 kcal) | |
| 5 | Thick cut pub chips (v) (644 kcal) 4.25 |
| fish, tartare sauce, vine tomato, gem lettuce (672 kcal) Soup & Sandwich — our courgette, pea and watercress 8.50 | Thick cut pub chips (v) (644 kcal) Koffmann fries, garlic mayo, vegetarian Parmesan (v) (904 kcal) 4.25 |
| fish, tartare sauce, vine tomato, gem lettuce (672 kcal) Soup & Sandwich — our courgette, pea and watercress 8.50 | Thick cut pub chips (v) (644 kcal) Koffmann fries, garlic mayo, vegetarian Parmesan (v) (904 kcal) Three cheese mac n cheese, thyme crumb (v) (827 kcal) 5.50 |
| fish, tartare sauce, vine tomato, gem lettuce (672 kcal) Soup & Sandwich — our courgette, pea and watercress soup with half an ultimate cheese toastie (v) (707 kcal) The King's Arms Ploughman's 13.50 | Thick cut pub chips (v) (644 kcal) Koffmann fries, garlic mayo, vegetarian Parmesan (v) (904 kcal) Three cheese mac n cheese, thyme crumb (v) (827 kcal) Butcombe beer-battered onion rings (603 kcal) 3.50 |
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Please see our Chef's daily market specials



Scan the QR code to order and pay on your device

Allergen Info - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.





PUDDINGS

Nutella doughnuts, chocolate

ice cream, hazelnut praline (v) (513 kcal)

| White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 kcal) | 6.50 |
|---|---------------|
| Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (733 kcal) | 5.95 |
| Treacle tart, vegan vanilla ice cream, candied pecans (ve) (957 kcal) | 6.50 |
| Apple and rhubarb almond crumble, vanilla custard or vanilla ice cream (v) (537 kcal) (956 kcal) to share | 6.50 11.50 |
| This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine | nl 6.95 |

Selection of Granny Gothards per scoop 1.95 ice creams and sorbets (v, veo) (146 kcal)

THE KING'S ARMS CHEESE PLATE

Wookey Hole cave-aged Cheddar, Ragstone goat's 9.95 cheese, Cropwell Bishop Stilton (606 kcal)
Served with caramelised onion and apple chutney, cornichons, crackers (v)

Try a glass of Cockburn's port to go with your cheese 4.20

Affogato; honeycomb ice cream, espresso, little biscuit (v) (286 kcal) **4.50 Food for thought;** 50p from every sale of this dish will be donated to 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

AFTER DRINKS - ask for our range of brandies, whiskies, rums and liqueurs

| Espresso Martini | 8.50 | Limoncello | 9.10 |
|-------------------------------|------|--|------------|
| Bulleit Bourbon Old Fashioned | 9.00 | Grenat Maury Lafage - red dessert wine | 100ml 5.95 |
| Classic Negroni | 9.50 | Valdivieso Eclat Botrytis Semillon - white dessert wine | 100ml 6.95 |

6.25

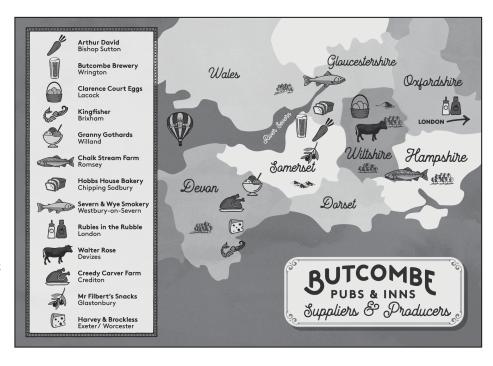
ILLY COFFEE, CLASSICO BLEND (V)

| ` ' | | ` ' |
|--------------------------|---|--|
| | English breakfast (32 kcal) | 2.50 |
| 2.60 | Chamomile | 2.75 |
| 3.20 | Farl Grev | 2.75 |
| 3.20 | Earl Grey | 2173 |
| | Jade Tips green | 2.75 |
| Single 1.307 Double 2.23 | l d -! | 2.75 |
| 3.10 | Lemongrass and ginger | 2.75 |
| 4.00 | Peppermint | 2.75 |
| 3.50 | Red berry and hibiscus | 2.75 |
| 3.50 | Wild rooibos | 2.75 |
| | 3.20 3.20 Single 1.50 / Double 2.25 3.10 4.00 3.50 | 2.60 Chamomile 3.20 Earl Grey 3.20 Jade Tips green Lemongrass and ginger 4.00 Peppermint 3.50 Red berry and hibiscus |

OUR SUPPLIERS & PRODUCERS

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...



CANTON TEAS, BRISTOL (V)