

# The KING'S ARMS

## Sunday

### Aperitifs

Buck's Fizz / Ketel One Bloody Mary / Virgin Mary

### Pub Snacks

Nocellara and Greek Mammoth olives, lemon verbena (ve)	3.50
Crown Prince Squash hummus, smoked chilli oil, pumpkin seed dukkah, grilled flatbread (ve)	5.50
West End Farm pork sausage roll, Piccalilli	4.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	7.95

### Starters

Cornish pork rillettes, celeriac and apple remoulade, fried sourdough, cornichons, watercress	7.50
Roasted heritage beetroots, whipped feta, candied walnuts, blackberry vinaigrette	6.95
Curried parsnip and red lentil soup, coriander chutney, coconut yoghurt, garlic naan (ve)	6.95
Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise	7.95

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### The Great British Sunday Roast

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy.*

Topside of Hereford and Angus beef (served medium-rare), horseradish sauce	17.50
Leg of West End Farm pork, crackling and apple sauce	16.50
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	15.95
Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo)	14.95

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### Mains

Chalk Stream trout and watercress fishcakes, cider-braised leeks, poached egg, horseradish cream sauce	8.95/14.95
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve)	15.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	11.50/16.95
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	15.95

### Sides

Cauliflower cheese, thyme crumb (v)	3.95	Roast potatoes, aioli, crispy onions (v)	3.95
Thick-cut pub chips or skin-on fries (v)	4.25	Seasonal green vegetables, garlic butter (v)	4.50
English garden salad, radish and herbs (ve)	3.95	Garlic buttered ciabatta / with cheese (v)	4.50/5.95

## Pudding

Valrhona chocolate and illy espresso brownie, sour cherry sorbet, maple granola (v)	7.75
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch, candied pecans (V)	6.95
Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	6.95

## Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	11.95
<i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	



**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.

## Coffee & Tea

- A full range of hot drinks are available. Please ask to see the full listing

Perhaps try one of our seasonal hot chocolates?

Dairy-free milks available.

## After Drinks

- Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini  
Bulleit Bourbon Old Fashioned  
Sapling Negroni

## Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

## Plant-based

Working with Symplicity Foods we've created a range of amazing plant-based dishes.

The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

[butcombe.com/suppliers-producers](https://butcombe.com/suppliers-producers)

## Nearly Full?

Three little Biscoff filled doughnuts (ve)	Perfect with a coffee!	3.50
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)		3.50
Two scoops of Granny Gothards ice creams and/or sorbets (v)		5.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat	5.50

**Food for thought;** £1 from every sale of this dish will be donated to The Burnt Chef Project



**Team Rewards** - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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.

Scan the QR code for full calorie information.

