



## Gluten free menu

### Starters

**Soup of the day** -served with gluten free bread £7.60

**Garlic bread gluten free** -£5 add cheese for £1 (v)

**Marinated mixed olives** £5 (vg)

**Potted crab and crayfish**- served with clarified lemon butter and gluten free bread £8.95

**Fresh tomato, basil and bruschetta** -served with burrata cheese, toasted gluten free bread £7.95 (v)

**Tempura battered tenderstem broccoli** -served with a sambal sauce £7.95 (vg)

**Baked garlic and rosemary infused camembert (to share)**- served with chilli jam, onion marmalade and gluten free bread £15.50 (v)

### Mains

**Roast dinner**- served with seasonal vegetables, roast potatoes, and gravy.

Chicken £18

Lamb £19.90

Gammon £ 18

Beef £19.75

Mixed £22.50

Nut roast £17 (vg)

**Children's portion available (£8.95) under 12 only**

**Kings Arms burger** – two 4oz patties served with cheese, tomato, bacon, lettuce, tomato relish hand cut chips and battered gherkins £18 (vegetarian option)

(add sliced barbeque beef brisket for£3 or half Cajun chicken breast for £3)

**Beer battered haddock**- served with hand cut chips, peas, and tartare sauce £18

**8oz Ribeye steak**- served with hand cut chips, peppercorn sauce and garlic marinated prawns £28

**Spring vegetable linguini** – served with asparagus, cherry tomatoes, courgettes, and green pesto £18.95 (vg)

**Pan fried sea bass fillet**- served with mashed potatoes, lobster bisque and asparagus £22

**General Manager:** Jano Manga

**Head Chef:** Cameron Tripp



### Desserts

**Sticky toffee carrot cake** -served with toffee sauce and vanilla ice cream £7.50 (v)

**Steamed lemon sponge cake** -served with warm lemon curd and custard £7.50 (v)

**Mint choc chip cheesecake** -served with ice cream £7.50 (v)

**Trio of ice cream** – choice vanilla or sorbet of the day £5.50(v)  
(vegan option available)

### **Teas & Coffees**

Cafe Latte, Americano, Cappuccino £3.30 | Espresso £3 | English Breakfast Tea, Herbal Teas £2 Specialty Coffees £7.75

\*All food is cooked to order so please be understanding if any dishes are unavailable.

\*Please let us know if you have any special dietary requirements.

\*Please note that some dishes may contain nuts or small fish bones.

*Thank you for visiting the Kings Arms, we hope you enjoy your dining experience, and we hope to see you again in the near future.*

*As much as we try our hardest, we cannot guarantee 100% allergies free.*

**General Manager:** Jano Manga

**Head Chef:** Cameron Tripp