



Gluten free bar 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

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

Gressingham duck breast -served with dauphinoise potatoes, carrot and thyme puree, honey roasted carrots and a blackberry jus £25 (served pink)

Herb salmon fillet- served with buttered new potatoes, asparagus, roasted cherry tomatoes and a lemon and dill velouté £22

Cajun chicken breast and avocado chopped salad - £17.50

Halloumi, avocado and sweet chilli chopped salad -£17.50 (v)

Ploughman's – served with ham, cheese, pickle, sliver skin onions, gherkins, toasted gluten free bread, and boiled egg £17.50 (vegetarian option)

General Manager: Jano Manga
Head Chef: Cameron Tripp



Sides and loaded fries.

Beef brisket, cheddar and gravy loaded fries £10	Peppercorn sauce £2.50.(v)
Siracha chilli fried chicken loaded fries £10	Blue cheese sauce £2.50.(v)
Parmesan, thyme, and truffle loaded fries £10 (v)	Battered gherkins £3.(v)
Side salad £3.50 (v)	Grilled haloumi £4 (v)
Seasonal vegetables £3.50 (v)	Gluten bread and butter £2.50 (vg)
Chips £4 add cheese for £1(v)	

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 of vanilla, chocolate, strawberry, salted caramel, guest ice-cream and sorbet of the day £5.50(v)
(vegan option available)

Gluten free rolls (served until 5.30pm Monday – Saturday)

Bacon, brie, and cranberry sauce £11.50

Ham and cheese £11.50

Hunters chicken £12

Haddock goujon and tartare sauce £12

(all baguettes served with chips and side salad)

*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.

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