

# THE KINGS ARMS



Spring Menu 2017

## Snacks & Nibbles (or to Start..)

Artisan Bread and Flavoured Butters, Oils and Olives  
£4

Honey & Mustard Glazed Mini Chipolata Sausages  
£4

Home-made Apricot & Shallot Sausage Roll, Chutney  
£4

British Charcuterie board  
£8

Mini Mezze board  
£7

Fresh Southwest England Crab Claws, Aioli, Grilled Lemon & Rocket  
£7

Triple Cooked Hand Made Chips  
£3 a bowl on their own

£3.75 with melted cheddar



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## To Start

Spring Soup of the Day with Artisan Bread (V)(GF)

**£4.75**

Grilled Mackerel Fillet on Toasted Garlic & Thyme Bruschetta with Fresh Tomato & Red Onion Salsa

**£6.5**

Pimento & Garlic King Prawn Salad, Avocado, Cucumber, Cherry Tomatoes, Mixed Leaf & Spiced Aioli

**£7**

Crispy Fried Blanchbait, Home-made Tartare Sauce, Salad Leaves, Lemon

**£6.5**

3-Cheese Beignets, Dressed Salad, Balsamic Glaze & Chive Emulsion

**£6.5**

Moules Mariniere; Westcountry Mussels, White Wine Sauce, Crusty Bread

**£7.5**

Duck Liver & Blood Orange Paté, Chutney, Toasted Brioche

**£7.5**

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## British Pub Classics

Handmade Cumberland Sausages, Creamy Mashed Potato, Onion Gravy, Wilted Kale

**£12.5**

Beer-battered Sustainable Atlantic Cod, Triple-cooked Chips, Mushy Peas, Tartare Sauce

**£12**

Honey & Mustard-baked Ham, 2 Free Range Fried Eggs & Triple Cooked Chips

**£12**

8oz Handmade Westcountry Beef Burger in a Toasted Brioche Bun, Grilled Bacon, Devon Smoake Cheese, King's Special Burger Sauce, Gherkin, Lettuce & Tomato, with Triple-cooked Chips

**£12.5**

Slow-cooked Pulled Pork 'Burger', Sticky BBQ Sauce, Asian Slaw, Sriracha Mayonnaise, Brioche Bun, Triple-cooked Chips

**£14.5**

Crispy Quinoa Burger, Caramelised Red Onions, Gruyere Cheese, Sriracha Mayonnaise, Lettuce & Tomato, and Triple-cooked Chips

**£13**

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## Main Courses

Moules Mariniere; Westcountry Mussels, White Wine Sauce, Crusty Bread or Traditional Thin-cut Fries

**£14.5**

Moroccan-spiced Slow-cooked Leg of Lamb, Sundried Tomato & Roasted Peppers, Flatbread, Tzatziki & Rocket

**£15.5**

Roasted Chicken Breast, Smoked Bacon, Garlic & Thyme-roasted New Potatoes, Purple Sprouting Broccoli & Sticky Smoked Bacon Sauce

**£15**

8oz Westcountry Aged Sirloin, Triple-cooked Chips, Roasted Shallot, Confit Tomatoes & Dressed Salad

**£23.5**

Add some Peppercorn Sauce **£2.00**

Salmon Fillet, White Wine, Garlic, Dill and Clam Cream Tagliatelle, Candied Beetroot, Pea Shoots

**£13.5**

King's Seafood Stew; Cod, Salmon, Mussels & Prawns, with Saffron New Potatoes in Tomato Bouillabaise, Fresh Herbs

**£16**

Butternut Squash, Spinach, Goat's Cheese & Tomato Pithivier, with Roasted Root Vegetables, Rocket Pesto & Chive Crème Fraiche

**£14**

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## Classic British Puddings

Bailey's & Pecan Bread & Butter Pudding, Vanilla Crème Anglaise  
£6.5

Traditional Treacle Tart, Orange Crème Anglaise, Mini Meringues,  
Honeycombe Ice Cream  
£6

Traditional Home-baked Chocolate Brownie, Honeycombe & Vanilla  
Ice Cream  
£6.5

Lemon Posset, Earl Grey-infused Prunes, Shortbread Biscuit, Lemon  
Sorbet  
£6

Baked Vanilla Cheesecake, Summer Berry Compote, Pistachio &  
Ginger Crumb, Vanilla Ice Cream  
£6

British Cheese plate of the week; 3 Cheeses with Real Ale Chutney,  
Quince Jelly, Crisp Apple & Crackers  
£7.2

### Ice Creams

Mixed Ice Cream per Scoop, ask us for flavours

(1) £1.9

(2) £3.9

(3) £4.5