

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

Artisan Bread and Flavoured Butters, Oils and Olives

**£ 4.00**

Honey & Mustard Glazed Mini Chipolata Sausages

**£ 4.00**

### **The King's Charcuterie board;**

- Cured Ham
- Milano Salami
- Pork Coppa
- Olives, Balsamic & Olive Oil, Flavoured Butter & Fresh Bread

**£11.50**

### **Mini Mezze board**

- Hummus & Stuffed Peppers
- Roasted Mediterranean Vegetables & Pesto
- Falafel
- Olives, Balsamic & Olive Oil, Flavoured Butter & Fresh Bread

**£10.50**

### **Triple-Cooked Hand Made Chips**

- A bowl on their own **£3.00**
- Or with melted cheddar **£3.75**

### **Ciabatta Garlic Bread**

- Plain **£3.25**
- With Cheese **£3.75**

## To Start

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

**£4.75**

Tempura Soft Shell Crabs, with Ginger & Garlic Dipping Sauce

**£7.50**

Prawn & Crayfish Tail Salad, Cucumber, Cherry Tomatoes, Mixed Leaf  
& Spiced Aioli

**£7.00**

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

**£6.50**

Beer-battered Cornish Yarg, with Chilli Jam

**£6.50**

Salt & Pepper Squid, Saffron Aioli

**£ 7.50**

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

**£7.50**

## **British Pub Classics & Main Courses**

Handmade Pork & Apple Sausages, Creamy Mashed Potato, Onion Gravy, Seasonal Vegetables

**£12.50**

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

**£12.00**

Cold, sliced Honey-roasted Gammon Ham, 2 Free Range Fried Eggs & Triple Cooked Chips

**£12.00**

The King's Curry!! It changes regularly, so check today's board, or we'll be able to tell you, but always served with steamed rice, naan bread, etc (accompaniments will vary with the curry!)

**£13.50**

Home-made Pie of the Day; Freshly made 'proper pie'; served with Creamy Mashed Potato or Hand-made Chips, & Steamed Vegetables

**£12.50**

Moules Mariniere; Westcountry Mussels, White Wine Sauce, Crusty Bread or Triple-cooked Chips

**£14.5**

Moroccan Lamb Tagine, Apricot, Cinnamon, Cardamom, Coriander & Cumin, with Roasted Vegetables, Flatbread & Tzatziki

**£15.5**

Moroccan Squash Tagine, Apricot, Shallots, Cinnamon, Cardamom, Coriander & Cumin, with Roasted Vegetables, Flatbread & Tzatziki  
**£14.00**

Slow-roasted Westcountry Pork Belly & Creamy Mash with Cider, Dijon Mustard & Black Pepper Sauce, Steamed Vegetables  
**£15**

8oz Westcountry Aged Sirloin, Triple-cooked Chips, Onion Rings, Portobello Mushroom, Roasted Cherry Tomatoes & Dressed Salad  
**£23.5**

Add some Peppercorn or Blue Cheese Sauce **£2.00**

6oz Handmade Westcountry Beef Burger in a Toasted Brioche Bun, Grilled Bacon, Smoked Applewood Cheese, Gherkin, Lettuce & Tomato, with Triple-cooked Chips  
**£12.50**

A Legendary Spicy Beast; 6oz Pattie, with Sticky Onions & Jalapeño Chilis, Cheese, Crispy Chorizo, and crispy Onion Rings!! Served with Salad & Triple-cooked Chips

**£14.50**

Homemade Falafel Burger, Beetroot Hummus, Applewood Smoked Cheese, Onion Rings, Rocket, and Triple-cooked Chips  
**£13.00**

## Classic British Puddings

### **Crème Brûlée**

Our Brûlée changes regularly, so we'll tell you what flavour we have today...

**£5.50**

**Traditional Treacle Tart**, with Caramelised Ginger Ice Cream

**£6.00**

**Traditional Home-baked Chocolate Brownie**, White Chocolate & Honeycomb Ice Cream, Salted Caramel Sauce

**£6.00**

**King's Sundae**; a scoop each of Chocolate, Strawberry & Vanilla Ice Cream, Chocolate Brownie Pieces, Caramel Sauce and Crushed Meringue

**£6.50**

**Baked Cheesecake**, Vanilla Ice Cream

This changes regularly too, so again, we'll tell you what delicious flavour we're serving today...

**£6.00**

**British Cheese** plate; 3 Cheeses with Real Ale Chutney, Quince Jelly, Crisp Apple & Crackers, see our boards for today's Cheeses..

**£7.25**

### Ice Creams

Westcountry Ice Cream, served per Scoop;

Choose from Vanilla, Chocolate, Strawberry, White Choc & Honeycomb, Caramelised Ginger

**(1 scoop) £1.90 / (2 scoop) £3.90 / (3 scoop) £4.50**