

# THE KINGS ARMS GEORGEHAM

## EVENING MENU

### Starters

**Sourdough, Rosemary Focaccia, Grissini, Mixed Olives, Balsamic & Olive Oil, Carrot Houmous £9.50 for 2 to share (g)**

**Add a Selection of Charcuterie (g) (d) £14.50 for 2 to share**

**Homemade Soup of the Day, Warm Sourdough Bread (v)(vgn) (gf on Request) £6.00**

**Mussels of the day, Warm Sourdough Bread (Mo)(g)(d) £8.50 (See Blackboard)**

**Cumin Tomato & Coriander Infused Lamb Skewers, Pomegranate & Mint salad, Yoghurt Dressing (d) (Request Dairy Free) £8.50**

**Smoked Applewood, Shitake Mushroom & Leek Rarebit, Apple, Kohl Rabi and Truffle Slaw, Rocket & Shallot Salad (Vegan) (g) (gf on Request) £7.50**

**Nduja Crumbed Cured Mackerel Fillet, Roasted Red Pepper, Fennel and Mixed Leaves, Basil Dressing (f) £8.00**

### Mains

**The Kings Arms Burger, 6oz Exmoor Beef Burger, Brioche Bun, Smoked Bacon, Hawkridge Cheddar Cheese, Crispy Onions Tomato, and your choice of Chunky Chips or Skinny Fries (g)(d)(m)(e)(gf on Request) £15.50**

**Tribute Ale Battered Fish & Chips, Market Fish of the Day, Smashed Minted Peas, Tartare Sauce (f)(c)(gf on request) £15.00**

**Kings Arms Pie of the Day, Olive Oil Mashed Potato, Cumin Roast Carrots, Braised Red Cabbage, Red Wine Gravy (g)(Su)(d) £15.50 (see Blackboard for Details)**

**Halloumi Burger, Crisp Fried Halloumi, Toasted Brioche Bun, Sesame Roasted Courgettes, Crispy Onions Chilli Jam, Served with Chunky Chips or Skinny Fries (d)(e)(g) (gf on request) £14.50**

**Chef's Curry of the Day, Steamed Rice, Poppadom, Mango Chutney (Vegan Option Available) £15.50 (see Blackboard for Details)**

**8oz Westcountry Sirloin Steak, Chunky Chips, Sauteed Mushrooms, Garden Salad, Cherry Tomatoes £24.50 (add a Peppercorn Sauce £3.00)**

**Allergens Key. If marked dish contains – Cr – Crustacean, G – Gluten, D – Dairy, E – Egg, F – Fish, C – Celery, L – Lupin, N – Nuts, M – Mustard, S – Sesame, Mo – Molluscs, P – Peanuts, So – Soya, Su – Sulphates. (V – Vegetarian, Vgn – Vegan)**

**Please advise your server of any allergies or food intolerances.**

**Pork Duo**, Roasted Belly of Devon Pork, Braised Rib in a Korean Style Barbeque Sauce, Caramelised Apple purée, Spring Onion and Coriander Mash, Crackling (So)(s)(Su) **£18.50**

**Brixham Crab and Crevette Orzo Pasta**, Crab Bisque Cream, Harissa and Parmesan Crumb, Branton Asparagus, Roasted Cherry Tomatoes, Garden Salad (g)(Cr)(d)(m) (Request gf) **£21.50**

**Gressingham Duck Breast**, Orange Ginger & Anise Glaze, Sesame Roasted Sweet Potato, Tenderstem Broccoli & Courgette, Fennel Orange & Frizze Salad (s) **£21.00**

**Chargrilled Watermelon Steak**, Fragrant Cauliflower Rice, Seasonal Greens, Grilled Paneer and Watermelon Curry Sauce (d) (Request Vegan) **£15.50**

**Seafood Laksa**, Seabass, Monkfish, River Exe Mussel & Prawn, Fragrant Fried Rice, Beans, Crushed Peanuts, Prawn Crackers (f) (Mo) (Cr) (n) **£21.00**

### **Dessert**

**Wild Strawberry & White Chocolate Panna Cotta**, Strawberry Compote, Pink Peppercorn Shortbread (d) **£8.00**

**Sicilian Lemon Tart**, Champagne Sorbet, Raspberry Coulis (g)(d) **£7.00**

**Coconut & Lime Parfait**, Mango, Ginger & Chilli Syrup (vegan) **£7.00**

**Sticky Toffee and Date Pudding**, Butterscotch Sauce, Caramel Crunch Ice Cream (d)(e) **£7.50**

**Ned's Dark Chocolate Brownie**, Chocolate Sauce, Clotted Cream Ice Cream (d)(e) **£7.50**

**Affogato** – A double scoop of Clotted Cream Vanilla Ice-Cream with a double shot of North Devon Espresso Coffee to Pour on top (d) **£5.00** *Add a shot of Kahlua, Baileys Irish Cream or Toffee Vodka £2.00*

**Ice Cream Sundae** – Brownie Pieces, a Scoop of Devon Clotted Cream Vanilla, Double Chocolate Crunch and Strawberry Ice-Cream, Chocolate Sauce (d)(e) **£8.00**

**Farmer Toms Devon Ice Cream** – Choose from: Clotted Cream Vanilla, Strawberry, Double Choc Crunch, Caramel Crunch, White Choc & Honeycomb, Mango Swirl, Rum & Raisin, Raspberry Sorbet (d) **1 Scoop - £1.90 / 2 Scoop - £3.60 / 3 Scoop - £5.00**

**Vegan Ice Cream Flavours** – Vanilla Coconut, Honeycomb Coconut

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