EVENING MENU

STARTERS

Bread & Olives Sharing Board (V) £9.50 Sourdough, Tomato & Basil Focaccia, Grissini, Mixed Olives, Balsamic & Olive Oil, Carrot Houmous Add a Selection of Cured Meats (g)(d) £5.00 Homemade Soup of the Day (Vg) - See Blackboard £6.50 Warm Sourdough Bread (g) River Exe Mussels of the Day- See Blackboard £9.50 Warm Sourdough Bread (Mo)(g)(d) (Request gf Bread) **Plaistow Farm Pork Belly Bites** £8.50 Orange, Anise & Ginger Glaze, Shaved Fennel, Spring Onion Salad (m) **Crispy Fried Korean Bbq Style Chicken Wontons** £9.00 Chicken & Vegetable Broth, Wild Mushroom, Toasted Sesame, Spring Onions & Coriander (g) (s)(so)**Crispy Fried Calamari** £8.50 Japanese Style Chilli Seasoning, Mango & Chilli Salad, Soy Dipping Sauce (s) (Cr)(So) Gochujang Roasted Jackfruit Sourdough Bruschetta (V) (Vegan) £8.00

MAINS

8oz Devon Venison Steak

Smoked Applewood Cheese, Crispy Fried Onions, Kohl Rabi & Apple Slaw (g)

Devon Blue Cheese Dauphinois, Roasted Garlic Puree, Seasonal Vegetables, Wild Mushroom Cream Sauce (d) (Su)

Plaistow Farm Pork Belly Noodle Salad

£18.50

£24.00

Slow Cooked Glazed Pork, Warm Noodle Salad, Roasted Peanuts & Shredded Carrots, Sesame Fried Tenderstem Broccoli, Hoisin Style Dressing (g)(s)(du)(p)

Pan Seared Fillet of Bream

f23.50

Seasonal Greens, Fragrant Fried Rice, Sweet & Sour King Prawn Tom Yum Style Sauce, Thai Basil Oil, Prawn Crackers (f)(Cr)

Parmesan & Chervil Crumbed Baked Fillet of Hake

f21.50

Saffron Mash, Seasonal Vegetables Crispy Fried Capers & Georgeham Heritage Tomato Sauce Vierge (f) (d)

Peanut, Soy & Sesame Vegetable Pancake Rolls (V) (Vegan)

£18.50

Fragrant Rice, Seasonal Vegetables, Light Coconut Laksa Sauce (g)(s)(p)(so)

Wild Mushroom, Spinach & Roasted Butternut Squash en-croute (V) (Vegan) £18.00 Sage Roasted Sweet Potato Parmentiers, Braised Red Cabbage, Seasonal Greens, Shallot & Port Gravy (g)

PUB CLASSICS

Kings Arms Burger

£16.50

6oz Exmoor Beef Burger, Brioche Bun, Smoked Bacon, Hawkridge Cheddar Cheese, Crispy Onions, Tomato, Choice of Chips (g) (d) (m) (e) (Request gf)

Korean Style BBQ Chicken Thigh Burger

£16.00

Slow Cooked Marinated Chicken Thigh, Brioche Burger Bun, Carrot & Red Cabbage Slaw, Sriracha Mayonnaise, Pickles, Crispy Onions, Choice of Chips (g) (s) (so) (Request gf)

Tribute Ale Battered Fish & Chips

£16.00

Market Fish of the Day, Smashed Minted Peas, Tartare Sauce (f) (Request gf)

Kings Arms Pie of the Day - See Blackboard

£17.00

Olive Oil Mashed Potato, Cumin Roast Carrots, Braised Red Cabbage, Red Wine Gravy (g) (Su) (d)

Halloumi Burger (V)

£15.50

Crisp Fried Halloumi, Toasted Brioche Bun, Sesame Roasted Courgettes, Crispy Onions, Chilli Jam, Choice of Chips (d)(e)(g)(Request gf)

Chef's Curry of the Day - See Blackboard

£16.00

Steamed Rice, Poppadom, Mango Chutney (A Vegan Option is also Available)

8oz Westcountry Sirloin Steak

£27.00

Chunky Chips, Sauteed Mushrooms, Garden Salad, Cherry Tomatoes Add Peppercorn Sauce £3.00

DESSERTS

Treacle & Orange Tart

Clotted Cream Vanilla Ice Cream or Vegan Vanilla Ice Cream (v)((g)(d)

£8.00

Raspberry Meringue Pie

£8.50

Raspberry Compote, Devon Clotted Cream (d) (e) (g)

Baileys Brioche Bread & Butter Pudding

£9.00

Butterscotch Sauce, Caramel Crunch Ice Cream (d)(e)(g)

Ned's Dark Chocolate Brownie

£8.00

White Chocolate & Honeycomb Ice Cream, Cornish Hokey Pokey (d)(e)

Affogato

f6.00

Double scoop of Clotted Cream Vanilla Ice-Cream with a double shot of North Devon Espresso Coffee to Pour on top (d) Add a shot of Kahlua, Baileys Irish Cream or Toffee Vodka £3.00

Ice Cream Sundae

£9.00

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

Farmer Toms Devon Ice Cream

1 Scoop - £2.20 / 2 Scoop - £4.00 / 3 Scoop - £5.80

Choose from: Clotted Cream Vanilla, Succulent Strawberry, Double Choc Crunch, Caramel Crunch, White Choc & Honeycomb, Mango Sorbet, Raspberry Sorbet (d)

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. All dishes are prepared in areas in which allergenic ingredients are present. The Menu indicates which dishes contain certain allergenic ingredients as intentional ingredients, however, we cannot guarantee that the kitchen environment is completely allergen free