

LUNCH MENU

Available 12-2.30pm Weekdays & Saturdays

- Bread & Olives Sharing Board (V)** £9.50
Sourdough, Focaccia, Grissini, Mixed Olives, Balsamic & Olive Oil, Carrot Houmous for 2 to share (g)
- Add a Selection of Cured Meats (g)(d) £5.00
- Homemade Soup of the Day (v) (Vegan) - See Blackboard** £6.50
Warm Sourdough Bread (g) £6.50
- 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)
- Seafood Linguine** £19.50
Prawn, Crayfish & Mussels in a White Wine Cream Sauce, Chervil and Parmesan Crumb, Seasonal Greens, Sourdough Bread (g) (Cr) (d) (Mo)(Request gf)
- Chargrilled Local Gammon Steak** £19.50
Caramelised Pineapple, Fried Georgeham Egg, Chunky Chips, Salad (d) (m)
- 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)
- Kings Arms Beef Burger** £16.50
6oz Exmoor Beef Burger, Brioche Bun, Smoked Bacon, Crispy Onions, Hawkridge Cheddar, Sliced Tomato, Chunky 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) (g) (Request gf)
- Halloumi Burger (V)** £15.50
Crisp fried Halloumi in a Toasted Brioche Bun, Sesame Roasted Courgettes, Crispy Onions, Chilli Jam, Chunky Chips (d) (e) (g) (Request gf)
- Chef's Curry of the Day - See Blackboard** £16.00
Steamed Rice, Poppadum & Mango Chutney (A vegan curry is also available)

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.

SANDWICHES & SALADS

All Sandwiches served on a Rosemary Focaccia bread.

Crispy Kenniford Farm Pork Belly Sandwich £12.50
Caramelised Apple Jam, Black Pudding, Crackling, Gravy, Garden Salad and Fries (Su) (g)

Slow Cooked Westcountry Brisket Sandwich £12.50
Red Onion Chutney, Melted Devon Blue Cheese, Rich Gravy, Garden Salad and Fries (d) (Su) (g)

Smoked Applewood Cheese & Leek Rarebit Open Sandwich (V) (Vegan)
£10.50 Sourdough Bread, Red Onion Chutney, Garden Salad and Fries (m) (Su)

Smoked Salmon & Prawn £12.50
Citrus Mayo & Rocket, Garden Salad and Fries (g) (Cr)

Roasted Chicken Caesar Salad £14.50
Gem Lettuce, Parmesan, Anchovies, Sourdough Croutons, Crispy Bacon, Caesar Dressing, served with skinny fries (d)(f)(g)

DESSERT

Treacle & Orange Tart
Clotted Cream Vanilla Ice Cream or Vegan Vanilla Ice Cream (Vegan)(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 £6.00
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)

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