

EVENING MENU – MONDAYS & TUESDAYS

STARTERS

Bread & Olives Sharing Board (V)	£10.50
Sourdough, Tomato & Basil Focaccia, Grissini, Mixed Olives, Balsamic & Olive Oil, Carrot Houmous (g)	
Add a Selection of Cured Meats (g)(d)	£6.00
Homemade Soup of the Day <i>See Blackboard Specials</i>	£6.50
Warm Sourdough Bread (g)	
River Exe Mussels of the Day - <i>See Blackboard Specials</i>	£10.50
Warm Sourdough Bread (Mo)(g) (d) (Request gf Bread)	
Maple & Chilli Glazed Chicken Wings	£8.50
Chimmichurri, Crispy Chicken Crackling, Spring Onion & Frizze Salad	
Peanut, Soy & Sesame Vegetable Pancake Rolls (V) (Vgn)	£8.50
Picked Carrot Salad, Sweet Soy Dipping Sauce (s)(p)(so)	
Crispy Fried Calamari	£9.00
Nduja Crumb, Roasted Garlic Mayonnaise, Mixed Leaf, Shaved Fennel & Nduja Oil (d)(Cr)	
Smoked Salmon, Devon Crab & Apple Salad	£10.50
Avocado Puree, Citrus Mayo, Pickled Shallots & Herb Salad (Cr)(f)(m)	

MAINS

Kings Arms Burger	£17.50
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	£16.50
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	£16.50
Market Fish of the Day, Smashed Minted Peas, Tartare Sauce (f)(Request gf)	
Kings Arms Pie of the Day - <i>See Blackboard Specials</i>	£17.50
Olive Oil Mashed Potato, Cumin Roast Carrots, Braised Red Cabbage, Red Wine Gravy (g)(Su)(d)	
Halloumi Burger (V)	£16.50
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 - <i>See Blackboard Specials</i>	£16.50
Steamed Rice, Poppadom, Mango Chutney (<i>A Vegan Option is also Available</i>)	
Wild Mushroom, Spinach & Roasted Butternut Squash en-croute (V) (Vgn)	£18.50
Sage Roasted Sweet Potato Parmentier, Braised Red Cabbage, Seasonal Greens, Shallot & Port Gravy (g)	
8oz Westcountry Sirloin Steak	£29.50
Chunky Chips, Sauteed Mushrooms, Cherry Tomatoes, Served with Peppercorn Sauce, Blue Cheese & Port Sauce or Garlic Butter	

DESSERTS

Devon Apple Tarte Tatin (<i>Request Vegan on Ordering</i>)	£9.00
Toffee Glaze, Clotted Cream Vanilla Ice Cream (d) or Vegan Vanilla Ice Cream (g)	
Lemon Curd Cheesecake	£8.50
Raspberry Compote, & Raspberry Sorbet (d) (e) (g)	
Espresso & Kahlua Pannacotta	£9.00
Mixed Fruit Biscotti & Walnut Praline (d) (n)	
Sticky Toffee Pudding	£8.50
Butterscotch Sauce, Caramel Crunch Ice Cream (d)(e)	
Ned's Dark Chocolate Brownie	£9.00
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) <i>Add a shot of Kahlua, Baileys Irish Cream or Toffee Vodka £3.00</i>	
Ice Cream Sundae	£9.50
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)	

Guide to Allergens - 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