#### STARTERS & LIGHT BITES

Heritage tomato & mozzarella carpaccio with asparagus spears & lemon oil	£7.25	Sesame tempura king prawns with fresh lemon & sweet chilli dipping sauce	£9.25
Kings Arms three cheese soufflé with a watercress, pear & walnut salad, olive oil & sea salt croute	£7.95	Pulled pork, apricot & pistachio terrine sea salt croutes & homemade chutney	£7.75
Thai crab cakes with a cucumber & spring onion salad, chilli & soy dipping sauce	£8.95	Kings Arms sharing platter featuring a selection of our enticing starters, meats, olives, breads & pickles. Please ask your waiter/waitress for details	£17.50
Glazed goats cheese & beetroot salad with toasted pine nuts & pesto dressing	00.83		

### MAINS

SELECT		FRON	1 THE	GRIII
JLLL	$\cup$		1 11 11	

Here at The Kings Arms we use only the highest quality beef, carefully selected & supplied by our specialist butchers or direct from local farms. All steaks approximate uncooked weight

10oz Bavette steak {28 day aged} £18.50 10oz Prime cut English ribeye steak £19.95 10oz Prime cut sirloin steak £19.95 Prime cut 100-day grain-fed ribeye steak £26.95 £24.95 7oz fillet steak (centre cut)

All steaks served with steakhouse chips, roasted cherry vine tomatoes, garden peas & fresh watercress

#### Chateaubriand

served with steak house chips, beer battered onion rings, green beans, watercress & two signature sauces

Sizzling steak platter

all of our steaks are available cooked with rocksalt on a sizzling platter with mixed peppers, steakhouse chips & side salad

Add king prawn to any steak each £2.00

Sauces

Green peppercorn or Bordelaise £3.00 Chilli & garlic butter £1.75

#### BURGERS

8oz House burger

with bacon, cheddar cheese, tomato & gherkin in a toasted brioche bun, burger relish & fries

7oz Wagu burger with cheddar cheese & onion rings

in a toasted brioche bun, burger relish & fries £13.95 Add Dorset Blue Vinny to your burger choice £1.50

£12.50

#### FISH

£55.00

Large fillet of beer battered fish

served with chips, pea purée & tartare sauce £12.50

Salmon & smoked haddock fishcake

with garlic & lemon aioli, mixed leaves & fries £12.95

Poached salmon fillet

served with a crispy skin, asparagus spears, lemon croquette potato with a white wine clam cream sauce £14.50

### KINGS ARMS FAVOURITES

Lamb curry

on fragrant rice with coriander & cumin bhajis £12.50

Beef shallot & red wine pie

Dauphinoise & mustard jus

& pancetta, in a red wine sauce

with roasted caramelised carrots, baby turnips & buttered new potatoes £12.50

Chicken breast stuffed with ricotta, sunblushed tomato & basil, wrapped in Parma ham

served with spring greens, Dauphinoise £14.95 potatos & chicken jus

Slow cooked, honey glazed pork belly with baby leeks, carrot purée, sweet potato

Lamb rump topped with herb & Parmesan crust

with fondant potato, sautéed wild mushrooms

# PASTA, RICE & SALADS

Angus beef lasagne

topped with a creamy cheese glaze, served with garlic bread & a side salad £11.95

Chicken & chorizo risotto

served with garlic bread & side salad £12.50

Vegetarian sizzler

grilled halloumi on sizzling peppers, onions & beansprouts, with a garlic, chilli & lime dipping sauce, served with flour tortillas £13.50

Chicken Caeser salad

chicken strips with cos lettuce, anchovies, Parmesan & croutons £12.95

Feta cheese salad

served with sun blushed tomato, roasted pepper, olives, herb croutes & an Italian dressing £11.95

## **SIDES**

with olive oil & a balsamic dip	£3.25	French fries	\$3.00	Green beans	£3.00
Side of olives	23.00	Truffle & Parmesan chips	£3.50	Onion rings	£2.95
Ciabatta garlic bread	£2.50	Sweet potato fries	£3.50	Dauphinoise potatoes	\$3.00
Ciabatta garlic bread with cheese	23.00				

£16.50

£17.50

It is possible that all dishes may contain allergenic ingredients. Please ask a member of staff for details or refer to our Allergen information pack, available from the bar. Fish dishes may contain bones.

Please note that we do not serve fast food. we serve good food as fast as we can. All meals are cooked to order, please be patient during busy periods.