

GLUTEN FREE

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DINNER MENU – SERVED 6 – 9.30PM

PLEASE ASK FOR GLUTEN FREE BREAD WHEN ORDERING ANY DISH SERVED WITH BREAD

To Start

Soup of the day with seeded roll	4.95
Chicken liver, brandy & thyme pate, dressed leaves & toasted farmhouse roll	7.00
Mussel meat cooked in Hawkshead ale served with dipping bread	6.95
Potted rabbit, pickled vegetables, handmade ginger & date chutney, served with croutes	7.50

Kings Arms Classics

Chargrilled 10oz gammon steak, crispy caper butter sauce, hand cut chips, garden peas, fried duck egg	13.50
Chargrilled 8oz sirloin steak, hand cut chips, homemade onion rings, tomato, mushroom, mixed salad leaves	19.50
Add peppercorn, stilton or Diane sauce	2.45

Mains

8oz lamb leg steak, diced fine beans, shredded baby gem hearts, streaky bacon, maxim potatoes, shallot & red wine sauce	16.75
Gypsy vegetable – heritage beans, roasted tomatoes, diced butternut squash, topped with Lakeland free range eggs & oven baked. Served with side salad & dipping bread (V)	13.95
Salad of baked goats cheese, roasted beetroot & silver skin onions, lambs tongue salad leaves & walnut oil dressing (V)	11.95
Slow-roasted pork belly, wholegrain mustard pomme puree, savoy cabbage, crispy bacon, black pudding, cider gravy & vegetable crisps (please ask for this dish without the mustard)	15.75

Sides

Seasoned hand cut chips	3.50
Posh fries – with truffle oil & parmesan	4.00
Homemade onion rings	3.00
Salad bowl	2.75
Seasonal buttered vegetables & greens	3.25
Garlic & herb sourdough / add cheddar or stilton	5.00 / 6.00
Bread basket, balsamic & extra virgin olive oil dip, olives & salted butter	5.00

Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our menu.
Please talk to us about any allergies or dietary requirements before you order.