

GLUTEN FREE

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DINNER MENU – SERVED from 6 pm

PLEASE STATE YOU ARE ORDERING FROM THE GLUTEN FREE MENU.

To Start

Soup of the day with seeded roll	4.95
Pan fried prawns with creamy avocado sauce served on toast, drizzled with chilli oil	6.95
Smoked duck breast with poached orange slices, orange syrup & frizzy salad	7.95
Farmhouse deluxe Mushroom Pate	6.95

Kings Arms Classics

Chargrilled 10oz gammon steak, pineapple salsa, Lakeland free range egg, hand cut chips & garden peas	13.95
Chargrilled 8oz sirloin steak, hand cut chips, homemade onion rings, tomato and corn on the cob	21.00
Spinach and Falafel burger, baby gem lettuce, tomato and pickled gherkin on a toasted farmhouse roll served with fries and salad	12.75
Add to any dish peppercorn sauce, stilton sauce, 'philly' cheese and jalapeno sauce or red wine gravy	3.00

Main Courses

Lamb Henry with roasted garlic mash, roasted vegetables & port & mint jus	18.50
Pork and fig masala with basmati rice & mango chutney	16.50
Bacon wrapped chicken breast stuffed with fresh chilli & brie served with sautéed parsley new potatoes, grilled vegetables & tomato & basil sauce	15.50
Vegetarian green lentil shepherd's pie with braised red cabbage	14.00

Sides

Seasoned hand cut chips	4.00
Cajun fries	3.75
Chinese five spice fries	3.75
Homemade onion rings	3.25
Roasted vegetables	3.75
Garlic & herb bread / add cheddar or stilton	5.00 / 6.00
Bread basket with dips of garlic & parsley butter, extra virgin olive oil & balsamic, & chilli oil	7.95

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.