

The Kings Arms, Sunday Roast Menu – 19 October 2025

Starters All £8.50

Scotch Egg (made in house) Picalilli puree, mixed salad, & pickled red onion or honey mustard cream sauce GF/M/D

Tempura Courgette Ribbons (made in house) with a Garlic Mayo D/GF/M

Roasts

Roast rib of beef GF £22 Pork Belly GF £20

All accompanied by Roast potatoes **GF/V/VG**, Seasonal vegetable selection **GF/V/VG**, cauliflower cheese **GF/D** and Yorkshire pudding **G**

Vegetarian & Vegan Options

Please ask for availability

Chicken Schnitzel (made in house) Garlic butter, Sauteed potatoes, dressed leaves, parmesan GF/D/DFS £19

Free range buttermilk chicken burger or KA Burger (2 quarter pound beef patties, all made in house) Brioche bun, bacon, chedder. lettuce, tomato, coleslaw, sriracha mayo, skin on fries GFS/D/M £19

Chargrilled 10oz 28 day aged sirloin steak, homemade chunky chips or skin on fries GF/D/DFS £25 Choice of sauces – Peppercorn/Bearnaise/Garlic butter

Fish of the day - Pan fried fillet of Salmon on a bed of champ mash with creamed spinach D/GF £22

Puddings (all made in house)
All £8.50

Chocolate Brownie, dark Chocolate Sauce, Vanilla ice cream GF/D

Fred's Sticky Toffee Pudding Vanilla ice cream GF/D

Crème Brulee GF/D

Eton Mess Seasonal berries, clotted cream, crushed meringue nest GF/D

Chocolate Tart with hazelnut ice cream G/D