

# Puddings

<b>Banoffee Sundae</b> Fresh banana with vanilla ice cream, banana purée, shortbread biscuits, toffee sauce and whipped cream	£5.95
<b>Espresso Affogato</b> Vanilla ice cream and espresso coffee	£4.50
<b>Chocolate Raspberry Sundae</b> Raspberry sorbet, Amaretto soaked chocolate brownie pieces, whipped cream and flaked almonds	£5.95
<b>Selection of Italian Ice Cream and Sorbets</b> Please ask your server for flavours	£4.50
<b>Cheese Plate</b> Long Clawson Stilton, with apricot and ginger chutney and a selection of biscuits	£7.95
<b>Tiptree Patisserie</b> <i>Exceptional desserts, handmade using only the finest ingredients for The Kings Arms</i>	
<b>White Chocolate Cheesecake</b> Served with dark chocolate sauce	£5.95
<b>Sticky Toffee Pudding</b> Served with hot vanilla custard	£5.50
<b>Chocolate Truffle Torte</b> Served with raspberry sorbet	£5.50
<b>Spiced Apple and Sultana Crumble</b> Baked in a pastry case with cinnamon and served with vanilla custard	£6.25
<b>Mini Pudding Platter</b> Warm chocolate brownie, chocolate truffle torte and white chocolate cheesecake (to share)	£8.25



## Lunch Menu



### Get Connected

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Free Wifi

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## Starters

<b>Funghi Paradiso</b> ✓ Portobello mushroom topped with Dolcelatte and sunblushed Pachino tomatoes	<b>£5.45</b>
<b>Fresh Soup of the Day</b> Served with artisan sourdough bread	<b>£4.95</b>
<b>Cozze Marinara</b> Scottish rope-grown mussels in a white wine, garlic and tomato sauce	<b>£5.75</b>
<b>Deep Fried Whitebait</b> Seasoned with sea salt and cracked black pepper with lemon mayonnaise	<b>£6.50</b>
<b>Scotch Egg</b> Handmade with free-range pork, sage and onion with butternut squash chutney	<b>£6.50</b>
<b>Bruschetta ai Pomodorini</b> ✓ Garlic, olive oil and basil marinated cherry tomatoes on chargrilled sourdough bread	<b>£4.75</b>
<b>Chilli and Lemon Calamari</b> Served with rocket salad and aioli dip	<b>£6.95</b>
<b>Involtini di Melanzane</b> ✓ Chargrilled aubergine slice filled with tomato, mozzarella, garlic and basil	<b>£5.75</b>
<b>Empañadillas</b> Puff pastry filled parcels, served with tomato chutney Choose from either: Bolognese ragu Feta cheese, chilli and spinach ✓	<b>£4.95</b> <b>£4.75</b>
<b>Gravad Lax</b> Dill-cured fresh salmon on toasted sourdough rye bread with a horseradish crème fraîche	<b>£6.75</b>
<b>Gamberoni al Aglio</b> Pan fried Mediterranean prawns in garlic, chilli and olive oil	<b>£7.95</b>
<b>Eggs Benedict/Florentine</b> ✓ /Royale Served with toasted muffin (also available as a main course)	<b>£6.50</b>

## Sharing Platters

<b>Antipasto Misto</b> Prosciutto, Milano salami, buffalo mozzarella, marinated olives, cherry tomatoes and chargrilled vegetables	<b>£13.50</b>
<b>Whole Baked Camembert</b> ✓ Baked with white wine and thyme served with a caramelised red onion compôte	<b>£10.95</b>
<b>Fish Platter</b> Smoked salmon, deep fried whitebait, smoked mackerel and ricotta paté, Mediterranean prawns with lemon mayonnaise	<b>£15.95</b>
<i>All served with artisan sourdough bread</i>	
<b>Meze Platter</b> ✓ Baba ghanoush, tzatziki, feta cheese, marinated olives, falafel and hummus served with flatbreads	<b>£11.45</b>

### Dietary Information

A gluten-free menu is available, please ask your server for a copy. These dishes are made without ingredients that contain gluten; however, due to the presence of gluten and nuts in our kitchen, we are unable to guarantee the absence of these allergens in our menu items.

## Salads

<b>Chargrilled Rump Steak</b> Rocket, beetroot, red onion and a mustard dressing	<b>£13.50</b>
<b>Chicken, Prosciutto and Pear</b> Served with walnuts and a blue cheese dressing	<b>£12.50</b>
<b>Spicy Moroccan</b> Lamb, chilli and coriander skewer, couscous, chick peas, roasted red pepper, courgette, onion and chilli with a cumin, coriander and ginger dressing	<b>£12.50</b>
<b>Chicken Caesar</b> Gem lettuce, crispy bacon, white anchovies (optional), parmesan, croutons and a soft boiled free-range egg	<b>£11.95</b>
<b>Hot Smoked Salmon Niçoise</b> Green beans, potatoes, white anchovies, olives and a soft boiled free-range egg	<b>£11.95</b>
<b>Cranberry and Orange Quinoa</b> ✓ Red pepper, orange, dried cranberries, red onion, feta, orange and coriander dressing	<b>£9.50</b>
<b>Mediterranean</b> ✓ Halloumi, couscous, chick peas, roasted red pepper, courgette, onion and chilli with a cumin, coriander and ginger dressing	<b>£9.50</b>

## Mediterranean Flatbread Sandwiches

<b>Steak</b> , watercress, red onion and a mustard mayonnaise	<b>£8.50</b>
<b>Falafel</b> , tzatziki, tomato, red onion and cucumber ✓	<b>£5.50</b>
<b>Chicken and Bacon</b> with blue cheese mayonnaise	<b>£6.95</b>
<b>Halloumi</b> , hummus, chilli, peppers and cherry tomatoes ✓	<b>£6.75</b>
<b>Smoked Salmon</b> , cucumber and a horseradish crème fraîche	<b>£7.50</b>
<b>Prosciutto</b> , mozzarella and basil	<b>£6.50</b>

## Pasta

<b>Gnocchi alla Sorrentina</b> ✓ Oven baked in a tomato, garlic and basil sauce with mozzarella	<b>£7.50</b>
<b>Spaghetti Bolognese</b> Classic, rich meat sauce	<b>£8.95</b>
<b>Pollo e Panna</b> Penne, chicken breast, sautéed mixed mushrooms with cream and porcini paste	<b>£9.95</b>
<b>Spaghetti con Rucola e Ricotta</b> ✓ Rocket, ricotta, garlic and chillies	<b>£8.75</b>
<b>Penne Arrabbiata</b> ✓ Spicy tomato, garlic and basil sauce	<b>£6.95</b>
<b>Spaghetti ai Granchi Piccante</b> Crab, garlic, white wine, chilli and cherry tomatoes	<b>£10.95</b>
<b>Penne con Funghi di Bosco</b> ✓ Sautéed mixed mushrooms with cream and porcini paste	<b>£7.95</b>
<b>Spaghetti Forno Vivo</b> Rocket, smoked pancetta, ricotta, garlic and chillies	<b>£9.95</b>
<b>Pasta con Succo ai Frutti di Mare</b> Monkfish, squid, mussels, olives, capers in a tomato, garlic and white wine sauce	<b>£10.95</b>

## Grill

*Our steaks are 100% British, dry-aged on the bone for 21 days, seasoned with sea salt, cracked black pepper and served with fries and a watercress, red onion and cherry tomato garnish*

<b>7oz Fillet</b>	<b>£22.95</b>
<b>8oz Rump Cap Steak</b>	<b>£16.50</b>
<b>7oz Flat Iron Steak</b>	<b>£14.95</b>
<b>Sauces choose from; Béarnaise, Peppercorn or Forestière</b>	<b>£2.25</b>
<b>The Kings Arms Burger</b> British minced beef, mature Cheddar cheese, soft Viennoise roll, fries and tomato relish	<b>£11.50</b>
<b>Aubergine and Halloumi Burger</b> ✓	<b>£9.95</b>
Chargrilled aubergine, tomato and halloumi, soft Viennoise roll served with fries and a watercress, red onion and cherry tomato garnish	

## Mains

<b>Slow Cooked Belly of Pork</b> Crackling, buttered kale, mashed potato, apple purée and gravy <b>This dish includes a donation of 25p to Help for Heroes</b>	<b>£13.95</b>
<b>Saltimbocca di Pollo</b> Sage stuffed free-range chicken breast wrapped in prosciutto, scallion mashed potato, roasted winter vegetables with beurre blanc	<b>£13.95</b>
<b>Pan Fried Monkfish Medallions</b> Wilted spinach, mussels, roasted vegetables with a white wine and saffron sauce	<b>£19.95</b>
<b>Shoulder of West Country Lamb</b> Slow roasted with garlic and rosemary served with purple sprouting broccoli, mashed potato and gravy	<b>£18.95</b>
<b>Roasted Winter Squash and Beetroot Risotto</b> ✓ Crumbled feta cheese, rocket and toasted hazelnuts	<b>£9.95</b>
<b>Salmon Fillet</b> Purple sprouting broccoli, Dauphinoise potatoes and a wholegrain mustard cream	<b>£14.25</b>
<b>Cottage Pie</b> Our signature dish designed by Madalene Bonvini-Hamel of the British Larder. Succulent, slowly braised shin of beef topped with buttery creamy mash, served with roasted root vegetables	<b>£12.50</b>

## Extras

<b>Fries</b>	<b>£3.00</b>
<b>Bread</b>	<b>£2.50</b>
<b>Rocket and Parmesan Salad</b>	<b>£3.50</b>
<b>Mixed Salad</b>	<b>£3.00</b>
<b>Purple Sprouting Broccoli</b>	<b>£3.00</b>
<b>Pane e Olive</b>	<b>£3.95</b>
Marinated olives served with sourdough bread	

### The Best of British



*Our meat is of premium quality and 100% British, sourced from Aubrey Allen who have won 'Ethical Meat Buyer of the Year' three times. Our pork, chicken and eggs are all free-range and our beef is dry-aged on the bone for 21 days to tenderise the meat and intensify the flavour. We also buy sustainable fish wherever possible.*