

Puddings

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



Menu



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www.kingsarmshotel.com

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.

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.

Free Wifi

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Keep in the loop and check out our website, Facebook page and Twitter fan page. For more information and direct links to our websites, visit www.oakmaninns.co.uk

Starters

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

Sharing Platters

Antipasto Misto Prosciutto, Milano salami, buffalo mozzarella, marinated olives, cherry tomatoes and chargrilled vegetables	£13.50
Whole Baked Camembert ✓ Baked with white wine and thyme served with a caramelised red onion compôte	£10.95
Fish Platter Smoked salmon, deep fried whitebait, smoked mackerel and ricotta paté, Mediterranean prawns with lemon mayonnaise	£15.95
<i>All served with artisan sourdough bread</i>	
Meze Platter ✓ Baba ghanoush, tzatziki, feta cheese, marinated olives, falafel and hummus served with flatbreads	£11.45
Chargrilled Rump Steak Rocket, beetroot, red onion and a mustard dressing	£13.50
Chicken, Prosciutto and Pear Served with walnuts and a blue cheese dressing	£12.50
Spicy Moroccan Lamb, chilli and coriander skewer, couscous, chickpeas, roasted red pepper, courgette, onion and chilli with a cumin, coriander and ginger dressing	£12.50
Chicken Caesar Gem lettuce, crispy bacon, white anchovies (optional), parmesan, croutons and a soft boiled free-range egg	£11.95
Hot Smoked Salmon Niçoise Green beans, potatoes, white anchovies, olives and a soft boiled free-range egg	£11.95
Cranberry and Orange Quinoa ✓ Red pepper, orange, dried cranberries, red onion, feta, orange and coriander dressing	£9.50
Mediterranean ✓ Halloumi, couscous, chickpeas, roasted red pepper, courgette, onion and chilli with a cumin, coriander and ginger dressing	£9.50

Pasta

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

Grill

<i>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</i>	
27oz Boston Rib (to share)	£47.50
7oz Fillet	£22.95
8oz Rump Cap Steak	£16.50
7oz Flat Iron Steak	£14.95
Sauces choose from; Béarnaise, Peppercorn or Forestière	£2.25
The Kings Arms Burger British minced beef, mature Cheddar cheese, soft Viennoise roll, fries and tomato relish	£11.50
Aubergine and Halloumi Burger ✓ Chargrilled aubergine, tomato and halloumi, soft Viennoise roll served with fries and a watercress, red onion and cherry tomato garnish	£9.95

Mains

Slow Cooked Belly of Pork Crackling, buttered kale, mashed potato, apple purée and gravy This dish includes a donation of 25p to Help for Heroes	£13.95
Pan Fried Duck Breast Dauphinoise potatoes, baked apple with sherry gravy	£16.50
Roast Guinea Fowl Supreme Savoy cabbage with smoked pancetta, sautéed potatoes and a red wine and mushroom sauce	£17.95
Saltimbocca di Pollo Sage stuffed free-range chicken breast wrapped in prosciutto, scallion mashed potato, roasted winter vegetables with beurre blanc	£13.95
Pan Fried Monkfish Medallions Wilted spinach, mussels, roasted vegetables with a white wine and saffron sauce	£19.95
Shoulder of West Country Lamb Slow roasted with garlic and rosemary served with purple sprouting broccoli, mashed potato and gravy	£18.95
Roasted Winter Squash and Beetroot Risotto ✓ Crumbled feta cheese, rocket and toasted hazelnuts	£9.95
Salmon Fillet Purple sprouting broccoli, Dauphinoise potatoes and a wholegrain mustard cream	£14.25
Cottage Pie 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	£12.50

Extras

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