



Ciabatta sandwiches

Mon - Sat 12 - 2:30pm only

Coastal cheddar, pickle & rocket £8.50

King prawns, tzatziki & lemon £10

Kings Arms own sausages & fried onions £10

BLT, Smoked bacon, lettuce, tomato & mayonnaise £9.50

Kings Arms own roast pork, thyme & Bramley apple sauce £10

Roast beef & horseradish cr me fraiche £10

Starters

Soup of the day, baked ciabatta £7.50

Homemade houmous, olives & homemade artisan bread (Vg) £8.50

Vegetable samosa, falafel & an onion bhaji, served with tzatziki, mango, lime pickle & spiced braised chicory (v) (VgO) £8.50

Deep fried breaded brie, red chard salad & aioli (v) £9

Butterflied panko breaded King prawns, on a goats cheese gratin, roasted butternut squash & rocket salad £10

Charcuterie board – selection of cured meats, olives, sun blushed tomatoes, cornichon, balsamic oil & homemade artisan bread £10.50

Pub classics mains

Vegetable 'cottage pie', roasted root vegetables, in a thyme gravy, topped with creamy mash and a sage & onion crumb (v) (VgO) (GFO) £15

Homemade shortcrust pastry meat pie of the day, served with creamy mash or chunky chips, seasonal vegetables & gravy £16

Blushing lambs liver, pan fried with onions & pancetta, with crispy streaky bacon, whole grain mustard mash, seasonal vegetables & gravy (GF) £16

Homecooked honey roasted ham, twice cooked chunky chips, our own chicken eggs & salad £16.50

Wholetail scampi, buttered petit pois, skinny fries, homemade tartare & lemon £16.50

Classic beef burger, crispy lettuce, vine tomato, red onion, skinny fries & caramelised onion marmalade (GFO) £17.50

*V: Vegetarian / Vg: Vegan / VgO: Vegan option available / GF: Gluten free / GFO: Gluten free option available
Please inform us of any allergies*

Our food is cooked to order with fresh ingredients, please be patient at busy times

Other Mains

Grilled halloumi in a warm lentil salad, sage, nutmeg, walnuts, pomegranate & grilled clementine with a light lemon thyme dressing (v) (VgO) (GFO) £15

Pasta arrabiata, pappardelle pasta with a spicy tomato sauce, parmesan cheese (v) (VgO) (GFO) £14
Add King prawns or chicken £16

Grilled tuna steak, on a mixed bean cassoulet, with chorizo & pancetta panko crumb £18

Blue cheese beef burger, sauteed wild mushroom, rocket in a toasted brioche bun, parmentier sweet potatoes, red onion marmalade (GFO) £17.50

Kings Arms own pork cut of the day, with roasted root vegetables & a spiced Bramley apple potato rosti, pork jus (GF) £18

Chicken schnitzel, in a lemon & thyme panko crumb, green beans, crushed new potatoes & aioli dip £17

Sides

Chips £4; Cheesy chips £5; Skinny fries £4; Garlic ciabatta £5; Mixed salad £5

Homemade Desserts £9

Blackberry cheesecake

Apple & plumb crumble, custard

Chocolate orange sponge cake (Vg), blackcurrant sorbet

Lemon & Lime Eton mess

Chocolate fudge brownie (GF), vanilla ice cream

Cheese board: Coastal cheddar, Stilton blue & French brie, quine jelly, grapes & crackers £10

Downsview Farm Sussex ice cream £3 a scoop

Vanilla, strawberry, chocolate, ginger, rum & raisin, blackcurrant or lemon sorbet

Dessert wine & Port

Chateau Les Arroucats, Saint Croix du Mont, France £9.75 (125ml glass)

Sweet & golden with pure flavours of honey & marmalade

Graham's Tawny port, Portugal £4.25 (50ml glass)

Sweet, light & exceptionally smooth

Cockburn's Fine Ruby 2014 port, Portugal £4.25 (50ml glass)

Well balanced, full bodied & rich

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