

THE KINGS ARMS

S T A L B A N S

2nd October 2021

Nocellara Olives 4

Chargrilled Sourdough, Burnt Onion Butter 4

Barbequed Cornish Rock Oyster, Béarnaise Butter 3.50 (each)

Pan Roasted Hand Dived Scallop, Tomato Butter Curry, Roasted Peanuts 8.95 (each)

Spiced Cornish Crab, Mascarpone, Marinated Cucumber, Spring Onion 13

Smoked Ham Hock & Parmesan Croquette, Curry Mayo, Pickled Onion 9

Fresh Burrata, Green Sauce, Hazelnuts, Soft Herbs 11

Chargrilled Flatbread, Spicy Beef Ragu, Pine Nuts, Buttermilk, Soft Herbs 12

Crispy Potato Terrine, Steamed Clams, Brown Shrimp, Nduja 14

Slow Cooked Pork Cheeks, Whipped Hummus, Lemon Thyme 21

Grilled Cornish Pollack, Marsh Samphire, Button Mushroom Sauce 22

Chapell House Fillet of Beef, Butter Fried Egg, Beef Fat Chips 34

To Share

Whole Slow Roasted Guinea Fowl, Herb Gravy 46.

Dairy Cow Prime Rib, Beef Fat Gravy 76

Barbequed Best End of Kentish Lamb, Parsnip Puree, Roasting Jus 62

Mashed Potatoes 5

Beef Fat & Pecorino Chips 5

Green Chilli & Fennel Slaw 5

Grilled Salad with Vinaigrette & Herbs 5

Tenderstem Broccoli, Lemon Oil, Smoked Salt 5

Grilled Pink Fir Potatoes, Green Sauce, Crème Fraiche 5

Pineapple Sorbet, Pineapple Daiquiri 7.50

Dark Chocolate Soup, Mascarpone Sorbet, Candied Walnuts 8.50

Caramelised Baked Vanilla Cheesecake, Roasted Plum 9

Gorgonzola Soldiers, Thyme Honey, Walnut Brittle 9

Jordan's Cheese Selection 14

Please inform a member of staff if you have any allergies and we will assist you.

We cannot guarantee that any menu item is

completely allergen-free as many are used in our kitchens

Please note: Fish & Shellfish may contain small bones/shell

An optional 12.5% service charge will be added to your bill