

THE KINGS ARMS

S T A L B A N S

Example Menu November 2021

Nocellara Olives 4

Chargrilled Sourdough, Burnt Onion Butter 4

Pan Roasted Hand Dived Scallop, Jerusalem Artichoke, Brown Butter & Lemon 8.95 (each)

Fennel Salami 9

Pork Shoulder & Sage Hash, Butter Fried Egg, Aged Parmesan 10

Crispy Potato Terrine, Spiced Beef Ragu, Pine Nuts, Greek Yoghurt 13

Fresh Burrata, Squash Caponata, Sage, Red Chicory 12

John Dory Fritters, Fresh Tartare, Lime 13

Pan Roasted Chalk Stream Trout, White Wine Velouté, Brown Shrimp, Trout Roe 21

Dingley Dell Pork Belly, Spiced Apple Sauce, Braised Red Cabbage 23

Slow Cooked Ox Cheek, Wild Mushrooms, Celeriac 24

To Share

Dairy Cow Prime Rib, Beef Fat Gravy 76

Best End of Barbequed Kentish Lamb, Whipped Hummus, Mint 65

Whole Roasted Guinea Fowl, King Oyster Mushroom, Chestnut Gravy 46

Mashed Potatoes 5

Beef Fat & Pecorino Chips 5

Red Chilli & Fennel Slaw 5

Grilled Salad with Vinaigrette & Herbs 5

Tenderstem Broccoli, Lemon Oil, Smoked Salt 5

Grilled Charlotte Potatoes, Green Sauce, Crème Fraiche 5

Apple Sorbet, French 75 6.5

Dark Chocolate Soup, Mascarpone Sorbet, Candied Nuts 8.50

Baked Vanilla Cheesecake, Roasted Plum 7.50

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