

THE KINGS ARMS

S T A L B A N S

12th January 2022

Nocellara Olives 4

Chargrilled Sourdough, Burnt Onion Butter 4

Pan Roasted Hand Dived Scallop, Salsa Romesco, Salted Peanuts 8.95 (each)

Fennel Salami 9

Scotch 'Bonnet' Egg, Habanero Jam 9.5

Jerusalem Artichoke Velouté, George Street Honey, Sourdough Croutons 9

Fresh Burrata, Squash Caponata, Sage, Red Chicory 12

Smoked Haddock Fishcake, Curry Sauce, Buttered Leeks 12

Chappel Smokehouse Onglet Steak, Butter Fried Egg, Beef Fat Gravy 20

Dingley Dell Pork Belly, Spiced Apple Sauce, Red Chilli & Celeriac Remoulade 24

Cornish Pollack, Caramelised Cauliflower Puree, Brown Shrimp Grenobloise 23

To Share

Txuleta Dairy Cow Sirloin, Beef Fat Gravy 60

Txuleta Prime Rib, Beef Fat Gravy 80

Barbequed Best End Kentish Lamb, Whipped Hummus, Mint 65

Mashed Potatoes 5

Beef Fat & Pecorino Chips 5

Red Chilli & Fennel Slaw 5

Cold Grilled Onion Salad, Pickled Celery 5

Roasted English Carrots, Hazelnut, Salsa Verde 5

Grilled Ratte Potatoes, Walnut Bourguignon 5

Dark Chocolate Soup, Candied Nuts, Crème Fraiche Ice Cream 9

Sticky Toffee Pudding, Banana Ice Cream 8.5

Gorgonzola Soldiers, Thyme Honey, Walnut Brittle 9

Green Apple Sorbet, French 75 7.50

Jordan's Cheese Selection 14

Dark Chocolate Truffles 3

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