

THE KINGS ARMS

S T A L B A N S

EXAMPLE MENU April 2022

Nocellara Olives 4

Chargrilled Sourdough, Burnt Onion Butter 4

Pan Roasted Hand Dived Scallop, Jerusalem Artichoke, Nduja 9.95 (each)

Fennel Salami 9

Spring Pea & Mint Velouté, Buttermilk, Fresh Peas 7.5

Fresh Burrata, Blood Orange, Monks Beard, Pine Nut Pesto 12

Scotch 'Bonnet' Egg, Habanero Jam 8.5

Pressed Ham Hock & Spring Vegetable Terrine, Wild Garlic, English Mustard Mayonnaise 10

Confit Duck Leg, Roasted Garlic Pomme Puree, Smoked Sausage, Tunworth, Pickled Mustard Seed 23

Slow Cooked Pork Cheeks, Braised Butterbeans, Capezzana Oil, Fresh Herbs 23

Cornish Pollack, Wild Garlic Pesto, Roasted Courgette 23

To Share

English Dairy Cow Prime Rib, Beef Fat Gravy 80

English Dairy Cow Sirloin, Beef Fat Gravy 60

Barbequed Best End Kentish Lamb, Parsnip Puree 65

Beef Fat & Pecorino Chips 5

Red Chilli & Fennel Slaw 5 (ve)

Cold Grilled Onion Salad, Pickled Celery 5 (ve)

Roasted English Carrots, Salsa Verde, Hazelnuts 5

Grilled Ratte Potato, Horseradish, Cucumber, Walnut 5

Tenderstem Broccoli, Lemon Oil 5

Dark Chocolate Soup, Candied Nuts, Crème Fraiche Ice Cream 8.5

Black Tea & Buttermilk Panacotta, Yorkshire Rhubarb, White Chocolate 9

Gorgonzola Soldiers, Thyme Honey, Walnut Brittle 9

Lemon Sorbet, Aged Marmalade Collins 7.5

British 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