

THE KINGS ARMS

S T A L B A N S

Example Menu June 2022

Nocellara Olives 4

Chargrilled Sourdough, Burnt Onion Butter 4

Hand Dived Scallop, Char Siu Style 9.95 (Each)

Fennel Salami 9

Spiced Lamb Merguez Sausage, Red Onion, Tunworth Toasted Brioche 10

Smoked Chicken Caesar Scotch Egg 9

Fresh Burrata, Beetroot, English Blackberries, White Balsamic, Croutons 13

Pressed Ham Hock & Spring Vegetable Terrine, English Mustard Mayo 10

Pork & Parmesan Croquette, Salsa verde 7

Dingley Dell Pork & Cheddar Pie, Mashed Potatoes & Mustard Sauce 24

Grilled Onglet Steak, Butter Fried Egg, Jersey Royals, Beef Fat Gravy 25

Pan Roasted Cornish Pollack, Fresh Peas, Mint, Tartare Sauce & Scraps 23

Dingley Dell Pork Belly, Grilled Hispi Cabbage, Sage & Walnut Pesto, Whipped Potatoes 25

To Share

English Dairy Cow Sirloin, Beef Fat Gravy 64

Dedham Vale Tomahawk Steak, Beef Fat Gravy 75

English Dairy Cow Prime Rib, Beef Fat Gravy 80

Mashed Potato 5

Beef Fat & Pecorino Chips 5

White Cabbage, Green Chilli & Fennel Slaw 5

Grilled Runner Beans, Lemon Oil 5

Bitter Leaf Salad, Pecorino, Beef Dripping Sourdough Crumb 8

Tenderstem Broccoli, Lemon, Sea Salt 5

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

Strawberry Eton Mess 8.5

Lemon Sorbet, Aged Marmalade Collins 7.5

Gorgonzola Soldiers, Thyme Honey, Walnut Brittle 9

British Cheese Selection 14

Dark Rum Canelé 5

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