

# THE KINGS ARMS

S T A L B A N S

## Nibbles

Marinated Nocellara Olives	4
Chargrilled Sourdough, Burnt Onion Butter	4

## Starters

Beer Battered Pork Cheeks, Apple Mustard	10
Ham Hock & Gorgonzola Terrine, Black Walnut Ketchup, Sourdough	10
Roasted Cauliflower Velouté, Curry Oil, Potato & Cheddar Croquette	8
Smoked Haddock Fishcake, Butternut Squash, Poached Egg	10

## Mains

Slow Cooked Ox Cheek, Whipped Potato, Savoy Cabbage, Pancetta	26
Cornish Pollack, Jerusalem Artichoke, Capers & Squid Butter, Crispy Kale	25
Confit Duck Leg, Parsnip Puree, Buttered Spinach, Pickled Sultana, Hazelnut	25
Potato & Wild Mushroom Pithivier, Caramelised Onions (Ve)	23

## To Share (Please Allow 45 Mins)

Dedham Vale Tomahawk, Brown Butter Gravy	80
Best End of Kentish Lamb, Pea & Mint Puree, Lamb Fat Potatoes	70

## Sides

Beef Fat & Parmesan Chips	5
Mashed Potato	5
Tenderstem Broccoli, Lemon Oil	5
Roasted Chantenay Carrots, Tarragon Butter	5
Honey & Mustard Pigs in Blankets	6

## Pudding

Sticky Toffee Pudding, Butterscotch Sauce, Cashew Ice Cream	9
Dark Chocolate Soup, Crème Fraiche Ice Cream	8.5
Blackcurrant Sorbet, Chambord (Ve)	7.5
Dark Chocolate Ice Cream (Ve)	3 Per Scoop
Artisan British Cheese Selection (1, 3 or 5 Cheeses)	6/10/14

**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 bone/shell