



# THE KINGS ARMS

## LUNCH MENU

SERVED - 12.00 - 5pm

### PIMM'S £10.00

Lemonade, fresh mint leaves, cucumber, orange & strawberries

### BLOODY MARY £10.00

Belvedere Vodka, port, tomato juice, Worcestershire sauce, Tabasco, celery salt

### MIMOSA £10.00

Midas Prosecco, orange juice (Upgrade to Moët Champagne +£3.00)

### APEROL SPRITZ £10.00

Aperol, Midas Prosecco, soda

### WHERE ROSES MEET ANGELS £10.00

Belvedere Vodka, Rose Syrup, St Germain, Yuzu, Whispering Angel, Soda

### SARTI SPRITZ £10.00

Mango & Passionfruit, Midas Prosecco, soda

## BARRA GALLEGA BAGUETTES - £10.00

Served with fries & baby leaf garnish

### BRITISH RARE ROAST BEEF

Horseradish & watercress

### PRAWN MAYONNAISE

Delicately spiced Marie Rose sauce, crisp iceberg lettuce

### HONEY GLAZED WILTSHIRE HAM

Wholegrain mustard, rocket

### KINGS CORONATION CHICKEN

Madras Mayonnaise

### SMOKED SALMON

Crème fraîche & sweet, pickled cucumber

### WILTSHIRE CHEDDAR (V)

Cider & apple chutney, baby leaf salad

## HOMEMADE SCOTCH EGGS £8.00

Served with fries & baby leaf garnish

### THE TRADITIONAL

Free range egg & pork sausage meat

### KINGS KEDGEREE

Free range egg & smoked haddock

## HOMEMADE QUICHE £10.00

Served with fries & baby leaf garnish

Smoked Salmon & Leek

Quiche Lorraine

Spinach & Feta

## KINGS TWICE BAKED CHEESE SOUFFLE £12.50

Homemade cheddar cheese souffle with cheesy crust & mustard cream

Add smoked haddock + **£2.50**

## SAUSAGE ROLLS £7.00

Served with fries & baby leaf garnish

### HOMEMADE BLACK PEPPER & THYME

Served with HP sauce

### WILD MUSHROOM (V)

Served with truffle mayonnaise

## MEZE PLATTER £13.00

Delightfully fresh combination of grilled Cypriot Halloumi, served alongside mixed baby leaf salad, crisp cucumber, juicy vine cherry tomatoes and creamy homemade beetroot houmous. Toasted Olive Oil pitta for dipping

## AMALFI PLATTER £13.00

Mediterranean inspired selection featuring Nocellara Olives, cream cheese stuffed sweet baby peppers, sundried tomatoes, Parma ham, Bocconcini Mozzarella & fresh basil. Served with toasted sourdough drizzled with olive oil and balsamic vinegar dipping bowl