



THE KINGS ARMS
EGHAM

Join us in celebrating the best of our Great British seasons with our sustainably sourced winter menu. We champion local craft and listen to the communities we serve to bring you a joyful and memorable experience.

THE KINGS ARMS
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WINTER MENU

(V) VEGETARIAN DISH (VE) VEGAN DISH (**) CAN BE ADAPTED TO VEGAN ON REQUEST
(GF) USES NON GLUTEN CONTAINING INGREDIENTS (NGCI) (GF*) CAN BE ADAPTED TO USE NON GLUTEN

Bar Snacks & Small Plates

Proper pork scratchings, seasoned with fennel seed and smoked paprika (GF)	£2.95
House green olives (VG)	£3.75
Smoked duck fat roast potatoes, chicken fat gravy (GF)	£4.75
Freshly baked British sourdough loaf, whipped Marmite butter (V) (**)	£4.95
Confit turkey, apricot and sage sausage roll, stuffing mayo, crispy onions	£6.50
Salt beef croquette, sauerkraut, herb and mustard mayo, watercress (GF)	£7.25
Crispy king prawns, Café de Paris hollandaise (GF*)	£8.95

To Start

Seasonal soup of the day, freshly baked sourdough, salted butter	£5.95
Rosary Ash goat's cheese tart, smoked golden beetroot tarte fine, beersamic salad (V)	£7.25
Duck liver parfait, gingerbread crumb, madeira-soaked prune, sourdough bread	£7.75
Wild mushroom terrine, pickled shimeji mushrooms, red veined sorrel, black garlic crumb (GF*) (VE)	£7.75
Cumberland scotch egg, St. Ewes free range egg, black pudding, brown sauce (GF*)	£8.50
John Ross hot smoked salmon, sourdough crumpet, St. Ewes free range egg, Café de Paris hollandaise	£8.95
Signature prawn cocktail, romaine lettuce, shaved fennel and pickled apple (GF*)	£9.50
Queen scallop thermidor pie, hot smoked Scottish salmon, prawns, duchess potatoes (GF)	£9.95
English grass-fed beef tartare, seasoned with Colchester oysters, grated horseradish, chives and crispy shallots (GF*)	£13.95
Baked Camembert to share, thyme scented blossom honey, fresh sourdough bread (V) (GF*)	£15.95

From the Farms, Fields & Shores

Warm winter Waldorf salad, roasted squash wedges, grilled radicchio, red grapes, pickled celery, Williams pear, local blue cheese, pumpkin seeds (V) (**) (GF)	£13.95
Oak smoked celeriac steak, roasted squash, winter greens, black garlic crumb, horseradish vinaigrette (VE) (GF)	£14.50
Buttermilk turkey burger, smoked bacon jam, spiced red cabbage and cranberry slaw, crispy onions, stuffing mayo, Red Leicester, butterhead lettuce, skin-on-fries, skewered with a pig in blanket (GF*)	£14.95
Fish and Chips; crisp battered haddock, garden herb crushed peas, homemade tartare sauce, triple cooked chunky chips (GF)	£15.75
Gamekeeper's pie, braised venison shoulder, neeps and tatties, crispy black pudding, redcurrant jelly, winter greens (GF*)	£16.25
Plant-based burger, pickled red onions, green apple slaw, house burger sauce, smoked vegan cheese, skin-on-fries (VE)	£16.50
Hand pressed free range chicken and ham hock pie, buttery short crust pastry, mashed potato, winter greens, chicken fat gravy	£18.50
Guinness and Marmite braised British beef cheek, star anise and beef fat roasted carrots, horseradish potatoes, crispy onion and chives	£18.50
British Wagyu beef burger, House burger sauce, crispy onions, smoked bacon jam, Red Leicester, butterhead lettuce, skin-on-fries (GF*) ADD pulled ox cheek with chicken fat gravy £3	£18.95
Brick Lane fish curry, grilled bream fillet, chilli pickled prawns, coconut rice, sesame roasted broccoli (GF)	£18.95

From the Grill

Grass-fed minute fillet steak	£17.50	English French-trimmed pork chop	£19.50
Grass-fed British Chateaubriand 9oz	£29.95	Whole butterflied seabass	£21.50
Dry aged British sirloin steak 10oz	£34.95	Monkfish tail, on the bone	£23.95
Oak smoked half Goosnargh chicken	£17.95	Shell-on Emperor prawns in garlic and parsley	£26.95

Served with skin-on-fries, fennel and apple slaw, pickled red onion and watercress salad (GF)

ADD triple peppercorn sauce (GF), chicken fat gravy (GF), fermented scotch bonnet mayo (GF), Café de Paris hollandaise, grilled blue cheese (GF) or garlic and herb butter (GF) for £2 each.
UPGRADE to triple cooked chips £1

Perfect Sides

Butterhead lettuce, horseradish and chive vinaigrette (VE) (GF)	£3.50
Mulled port and cranberry braised red cabbage (GF) (VE)	£3.50
Sesame roasted broccoli, chilli and garlic, pomegranate seeds (VE) (GF)	£3.95
Star anise and beef fat roasted carrots, fresh horseradish (GF)	£3.95

Potatoes

Skin-on-fries (VE) (GF)	£3.50
Smoked duck fat roast potatoes, chicken fat gravy (GF)	£4.75
Crushed neeps and tatties, crispy black pudding	£3.95
Triple cooked chips (GF)	£4.50

Aperitifs

Discarded negroni, Discarded vermouth, London dry gin, Campari, orange	£10.50
No-groni, non-alcoholic Seedlip Spice 94, orange and aromatic bitters	£7.95
Winter spritz, Aperol, pomegranate, cranberry, prosecco, rosemary	£10.50
Winter fizz, Hayman's sloe gin, Prosecco, winter berries	£10.95

Desserts, Puddings & Cheeses

Cinnamon baked apple and mulled quince crumble, custard ice cream (V) (**) (GF)	£6.50
Rum and raisin coconut crème brûlée, mango sorbet (VE) (GF)	£7.50
Damson and sherry trifle, Victoria plum jelly, eggnog custard, whipped vanilla cream	£7.50
Sticky toffee pudding, gingerbread crumb, vanilla ice cream (GF) (V)	£6.95
Afogato Coupe, dark chocolate mousse, salted caramel, espresso gelato, crushed amaretti	£8.50
Black Forest gateaux, boozy cherries, pistachio ice cream (V)	£8.95
St Clements baked Alaska, Cointreau soaked orange cake, Amalfi lemon curd, vanilla ice cream, baked meringue (V)	£9.95
Choice of artisan ice-creams, gelatos and sorbets; vanilla, chocolate, salted caramel, espresso, custard, pistachio, blackberry gelato (VE), lemon sorbet (VE), mango sorbet (VE)	per scoop £1.75 3 scoops £4.95
Artisan cheese selection; (V) accompanied by spiced cranberry chutney, beer onion tarte tatin and artisan crackers (Rosary Ash, Sussex Charmer, Pratchett Blue, Tunworth Brie)	2 pieces £9.50 4 pieces £15.00