

# THE KINGS ARMS

## EGHAM

### A LA CARTE MENU

Monday to Saturday 12pm until 10pm

#### Small Plates

Chorizo spiced pork scratchings (gf) 3.75

Green Goddess Nocellara olives (gf) (ve) 3.95

Freshly baked ancient grain sourdough, summer truffle butter & Cornish sea salt (v) \*\* 5.95

Grilled flatbreads, 'Nduja sauce, roquito peppers, bocconcini mozzarella pearls, fresh rocket 6.25

Bang-Bang cauliflower, yuzu and sesame Mayo, shredded coriander shoots and fresh mint (gf) (ve) 5.95  
*Upgrade to Kings Prawn Tempura 2.95*

Hand stretched Italian burrata, robata grilled wild thyme and honey marinated nectarines, pomegranate chimichurri, fresh rocket and sourdough (v) \*\* 8.75

Trio of South coast lobster arancini, caviar crème fraîche, whipped avocado (gf) 6.95

#### Starters

Seasonal soup of the day 6.95  
*Ask your server for today's choice*

Chicken and duck liver parfait, apricot and ginger chutney, spiced onion crumb, toasted Brioche and red sorrel \*\* 7.95

Heritage tomatoes, Goat's cheese salad, grilled sourdough, toasted seeds, baby basil & Bloody Mary dressing (v) \*\* 8.50

Dorset 'Nduja Scotch egg, soft boiled St. Ewes egg, avocado lime and basil purée (gf) 8.50

Sussex Charmer cheese soufflé, Cornish Orchard cider and summer truffle sauce 8.95

Hoisin glazed crispy duck and watermelon salad, Asian slaw, fermented red chilli, roasted sesame seeds (gf) \*\* 8.95

Signature prawn cocktail, lobster Marie Rose, romaine lettuce, fennel, cucumber and avocado salad (gf) 10.95  
*Add Emperor Prawn 1.50 e/a*

Cornish Crab cake, lobster cream sauce, wilted spinach, poached St. Ewe's egg and chervil hollandaise (gf) 9.95

Pan seared king scallops, summer pea and mint, confit new potato, Pancetta lardons and baby watercress (gf) 12.95

#### Classics & Main Event

Pea & mint risotto, chargrilled yellow courgette, baked sunflower seeds, shaved Sussex Charmer, dressed rocket 14.95 (gf) (v) \*\*  
*Add smoked Pancetta lardons 2.50*

Signature chicken Caesar salad, romaine lettuce, soft boiled St Ewe's egg, smoked anchovy and rosemary crumb, Parmesan truffle dressing (gf) 16.50

10oz Fish and Chips, haddock, triple cooked beef dripping chips, crushed & minted marrow fat peas, homemade tartare sauce (gf) 16.95

'Nduja chicken, grilled chicken breast, sourdough bruschetta, fresh bocconcini, fiery tomato, basil and mascarpone sauce 17.50

Chicken and ham pie, puff pastry lid, creamy tarragon and white wine sauce, braised chicken and chunky ham, English mustard and chive mash, beef fat roasted carrots 17.95

Luxury fish pie, haddock, scallops, tiger prawns, soft boiled St. Ewe's egg, creamy lobster sauce, topped with Duchess potatoes (gf) 19.50

Miso glazed 12-hour braised pork belly, wasabi mash, black sesame purée, pak choi and fermented red chilli (gf) 21.50

Brick Lane spiced monkfish tail and king prawns wrapped in banana leaf, South Indian sweet potato dahl, grilled flatbread 23.50

#### Robata Grill & Grosvenor Collection Burgers

*All served with rosemary and thyme salted beef dripping skin-on-fries, upgrade to triple cooked chunky beef dripping chips for 1.00*

British Wagyu beef burger, crispy onion, signature house sauce, 'Nduja ketchup, dill pickled gherkin \*\* 16.50  
*Add Double Red Leicester 1.00*  
*Add streaky bacon 1.00*  
*Add smoked pulled pork 3.00*

Plant based burger, signature house sauce, marinated beef heart tomato, red onion & gherkin (ve) 16.50  
*Add vegan cheese 1.00*  
*Add vegan bacon 1.00*

Buttermilk chicken burger, romaine lettuce, beef tomato, avocado and basil mayo, coronation slaw \*\* 16.95  
*Add bacon 1.00*

Whole sole cooked on the bone, caper buttered shrimps, fresh lemon (gf) 21.50

Double Barnsley lamb chop, herb crusted Portobello mushroom, beersamic dressed watercress, confit garlic, chive and shallot butter (gf) 22.95

10oz grass-fed British Rib-eye steak, herb crusted Portobello mushroom, beersamic dressed baby watercress, confit garlic, triple peppercorn sauce (gf) 29.95

9oz grass-fed Chateaubriand of British beef, herb crusted Portobello mushroom, beersamic dressed watercress, confit garlic, chervil hollandaise (gf) 34.95

#### Sauces

Fermented scotch bonnet, yuzu & sesame mayo (gf) (ve) 1.50 | Confit garlic, chive and shallot butter (gf) (v) 1.50 | Pomegranate chimichurri (gf) (ve) 1.50  
Chicken and Madeira gravy 1.50 (gf) | Chervil hollandaise (gf) (v) 2.00 | Triple peppercorn sauce (gf) 2.00

#### Perfect Sides

Star anise and beef fat roasted carrots, pomegranate chimichurri (gf) 3.50

Rosemary and thyme salted beef dripping skin on fries (gf) \*\* 3.75

Rocket and fresh Parmesan salad, beersamic dressing (v) \*\* 4.25

Pak choi, fermented red chili, miso and sesame dressing (gf) (ve) 4.50

Seasonal summer greens, charred hispi cabbage, grilled yellow courgette, peas, confit garlic, chive and shallot butter (gf) (v) 4.50

Confit new potatoes, smoked pancetta lardons, pickled red onion and baby watercress (gf) \*\* 4.50

Heritage tomatoes, pickled red onion, baby basil, Cornish sea salt (gf) (ve) 4.50

Proper triple cooked, rosemary and thyme salted, beef dripping chips (gf) \*\* 4.50  
*Add summer truffle cheese sauce 1.00*

*GF = GLUTEN FREE (V) = VEGETARIAN DISH (VE) = VEGAN DISH (\*\*) = CAN BE ADAPTED TO VEGAN OR GLUTEN FREE REQUEST*  
*Gluten free or vegan menu available upon request. Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.*