

THE KINGS ARMS

EGHAM

GLUTEN FREE / VEGAN SUNDAY ROAST MENU

12pm – 9pm

Small Plates

Chorizo spiced pork scratchings
(gf) 3.75

Green Goddess Nocellara
green olives (gf) (ve) 3.95

Bang-Bang cauliflower, fermented
Scotch bonnet, yuzu and sesame mayo,
coriander shoots and fresh mint (gf) (ve) 5.95

Freshly baked ancient grain sourdough,
summer truffle butter and Cornish sea salt (v) 5.95
Vegan option with beersalmic and olive oil
Gluten free bread available

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

To Start

Seasonal soup of the day 6.95
Please ask your server for today's choice

Chicken and duck liver parfait,
apricot and ginger chutney, spiced onion
crumb, gluten-free bread and red sorrel (gf) 7.95

Heritage tomato and goats cheese salad,
gluten free bread, toasted seeds,
baby basil and bloody Mary dressing (gf) (v) 8.50

Signature prawn cocktail, lobster marie rose, romaine lettuce,
shaved 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,
chervil hollandaise (gf) 9.95

Classics

Pea and mint risotto, chargrilled yellow courgette,
baked sunflower seeds, shaved Sussex charmer,
lemon dressed rocket, edible flowers (gf) (v) ** 14.95
Add smoked pancetta lardons 2.50
Vegan option without Sussex charmer

British wagyu beef burger in a gluten free bun,
crispy onions, signature house sauce,
'Nduja ketchup, dill pickled gherkin and skin on fries (gf) 16.50
Add Double Red Leicester 1.00
Add streaky bacon 1.00
Add smoked pulled pork 3.00

Plant-based burger, in a gluten free bun. signature
house sauce, marinated beef heart tomato, red onion,
gherkin and skin on fries (ve) 16.50
Add vegan cheese 1.00
Add vegan bacon 1.00 16.50 (gf) (ve)

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

Luxury fish pie, fresh haddock, scallops,
tiger prawns, and soft boiled St. Ewe's egg, lobster
cream sauce, topped with Duchess potatoes (gf) 16.75

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

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

Roasts for The Main Event

All served with beef dripping Yorkshire puddings (bottomless), rosemary and thyme seasoned roast potatoes, braised red cabbage, roasted carrots, shredded summer greens, lashings of house gravy

12 hour slow cooked pork belly and rolled loin,
cider apple fondant & homemade crackling 19.95

30 day Dry-aged Sirloin of British beef, braised feather blade,
homemade horseradish cream 24.50

Rosemary roasted leg of Saltmarsh lamb,
crispy lamb shoulder hash, homemade
mint sauce & crispy wild garlic 22.50

Lemon, thyme & honey roasted chicken, braised
chicken thigh stuffing & spiced pumpkin puree
18.75

Smoked celeriac, olive roasted potatoes, carrot and
swede mash, spring greens
& vegan gravy (ve) 16.95

Sides

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

Heritage tomato, pickled red
onion, baby basil (gf) (ve) 4.50

Rocket and Parmesan salad,
beersalmic dressing (v) ** 4.25
Gluten free with herby Olive oil in place of beersalmic
Vegan option without Parmesan

Confit new potatoes, smoked
pancetta lardons, pickled red onion
and baby watercress (gf) ** 4.50
Vegan option without lardons

Summer greens, charred hispi cabbage,
grilled yellow courgette, peas, confit garlic,
chive and shallot butter (v) (gf) ** 4.50
Vegan option with herby olive oil in place of butter

Cauliflower cheese, roasted cauliflower, Cornish
Orchards cider and summer truffle cheese sauce
(gf) 4.50

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (**) = CAN BE ADAPTED TO VEGAN OR GLUTEN FREE ON REQUEST
Gluten free and 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.