

# THE KINGS ARMS

## EGHAM

### 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  
*Upgrade to King Prawn Tempura 2.95*

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

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, toasted brioche and red sorrel \*\* 7.95

Heritage tomato and goats cheese salad,  
grilled sourdough, toasted seeds,  
baby basil and bloody Mary dressing (v) \*\* 8.50

Sussex Charmer cheese soufflé, Cornish orchard  
cider and summer truffle sauce  
(v) 8.95

Cornish crab cake, lobster cream sauce, wilted spinach,  
poached St Ewes egg,  
chervil hollandaise (gf) 9.95

Signature prawn cocktail, lobster marie rose, romaine  
lettuce, shaved fennel, cucumber and avocado salad  
(gf) 10.95  
*Add Emperor prawn 1.50 e/a*

#### 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*

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

Plant-based burger, 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*

British wagyu beef burger, crispy onions, signature house sauce,  
'Nduja ketchup, dill pickled gherkin and skin on fries \*\* 16.50  
*Add Double Red Leicester 1.00*  
*Add streaky bacon 1.00*  
*Add smoked pulled pork 3.00*

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

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

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

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

#### 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

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

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

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

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

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

Extra Yorkshire puddings  
available on request

(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.