

THE KINGS ARMS

EGHAM

Explore the spirit of autumn with our a la carte menu. As the leaves begin to change so do our dishes, leaning into bold, rich flavours and produce of the season's harvest. Each plate celebrates our strong partnership with British farmers and growers, delivering distinctive, seasonal flavours that capture the very heart of autumn. Be sure to discover our delicious specials that change throughout the week.

AUTUMN MENU

Monday to Friday 12pm – 3pm | 5pm – 9:30pm

Saturday 3pm – 9:30pm

To Nibble

Pitted Nocellara olives , served on crushed ice (ve) (gf)	3.95
Chorizo spiced pork scratchings (gf)	4.5
Freshly baked ancient grain sourdough , salted English butter (v) (**)	5.95
Grilled flatbread , confit onion marmalade, salt baked beetroot, goat's cheese, rocket (v)	6.25

Starters

Bang-bang cauliflower , Sriracha and sesame mayo, coriander shoots and fresh mint (ve) (gf) <i>upgrade to crispy battered tiger prawns for 2.5 (gf)</i>	5.95
Salt baked beetroot , heritage tomato and goat's cheese salad, watercress pesto, toasted seeds (v) (*gf)	6.95
Leek and potato soup , charred confit leek, Parmesan crumb and parsley oil (v) (*gf)	6.95
Smoked ham hock croquette , pumpkin puree, watercress pesto, freshly grated Parmesan (gf)	7.95
Whipped wild mushroom parfait , grilled garlic and herb sourdough, sauteed woodland mushrooms, pickled shallots (ve) (*gf)	8.95
Dry aged beef Scotch Egg , St. Ewe egg, steak tartare dressing (*gf)	9.5
Hoisin glazed crispy duck and watermelon salad , Asian slaw, fermented red chilli, toasted sesame seeds (**)	9.95
Bloody Mary prawn cocktail , poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95
Twice baked cheddar soufflé , porcini mushroom cream, fresh chive (v)	10.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (*GF) = Can be adapted to Gluten Free on request
(**) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.

Mains

Caramelised onion tatin , puff pastry, goat's cheese, endive, shallots, balsamic pearls (v)	14.95
Pumpkin risotto , roasted Romanesco, baked pumpkin seeds, watercress pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 2.95 (gf)</i>	15.95
Signature chicken Caesar , charred Tenderstem, fresh Romaine heart, Parmesan and truffle dressing, smoked anchovy and rosemary crumb (gf)	16.5
Grosvenor house burgers , served in a toasted brioche bun, Romaine lettuce, crispy onions and skin on fries <i>upgrade to triple cooked chunky chips 1.00</i>	
Dry aged steak burger, <i>add smoked Applewood cheese 1.00, add bone marrow melt 2.5 (*gf)</i>	16.5
Buttermilk chicken burger, coronation slaw, mango chutney, <i>add crispy onion bhaji 1.5 (*gf)</i>	17.5
Plant based mushroom burger, smoked vegan cheese (ve)	17.5
Venison cottage pie , rich braised venison shoulder, smoked bacon, Savoy cabbage (*gf)	16.95
'Nduja chicken , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil and mascarpone sauce (*gf)	17.5
Luxury fish pie , lobster and Cornish crab cream sauce, St. Ewe egg, salt baked celeriac, topped with Duchess potatoes and shell on tiger prawns (gf)	18.5
9oz crisp battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.95
Chicken and ham pie , hand pressed pastry, buttered mash, beef fat roasted carrots	18.95
Confit belly of English pork , golden beetroot piccalilli, crispy pressed potato, black garlic aioli	19.25
Traditional Malay style beef rendang , sticky jasmine rice, toasted coconut, fragrant pickled chilli and cucumber salad (gf)	21.5
Seared 8oz flat iron steak , miso glazed King Oyster mushroom, beersamic dressed baby watercress, peppercorn sauce, beef dripping skin on fries (*gf)	23.95

Sauces

Chicken and madeira jus (gf)	1.5
Triple peppercorn sauce (gf)	2
Watercress pesto (v) (gf)	2.5
Chervil hollandaise (v) (gf)	2.5
Bone marrow butter (gf)	2.5

Sides

Star anise and beef fat roasted carrots , watercress pesto (gf)	3.5
Beef dripping skin-on-fries , rosemary and thyme sea salt (**) (gf)	3.75
Rocket and Parmesan salad , beersamic dressing (v)	4.25
Heritage tomato salad , sumac onions, baby basil and Cornish sea salt (v) (**) (gf)	4.5
Triple cooked beef dripping chips , rosemary and thyme sea salt (gf)	4.5
Cauliflower cheese , mature cheddar and truffle sauce, Parmesan crumb (v)	4.5
Pressed potato terrine , seaweed crumb, miso dressing (v) (*gf)	4.5
Charred Tenderstem broccoli , sesame, garlic (v)	4.5
Half buttered Savoy cabbage to share , crispy streaky bacon, mustard cream	6.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free
(*GF) = Can be adapted to Gluten Free on request (**) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.