

THE KINGS ARMS

EGHAM

Sunday afternoons in autumn have a special place in our week. Our menu, steeped in British traditions, captures the richness of the season. Each dish, meticulously crafted from the finest locally sourced ingredients, offers a taste of autumn's freshest produce and highlights our close connection with local farmers. Be sure to discover our delicious specials that change throughout the week.

SUNDAY MENU

12pm – 8pm

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
Bloody Mary prawn cocktail , poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95

(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.

Roasts

All served with a beef dripping Yorkshire pudding, seasonal greens, braised red cabbage, roasted roots, beef fat roast potatoes and lashings of house gravy

Honey roast belly of English pork , cider apple sauce, crackling (*gf)	16.95
Ballotine of Norfolk chicken , Cotswold stuffing	17.95
Wild mushroom and lentil wellington served with confit new potatoes, seasonal greens, red cabbage, Yorkshire pudding (v) (**)	18.5
Rosemary roasted leg of West Country lamb , crisp lamb shoulder hash, homemade mint jelly (*gf)	18.95
Dry aged rump cap of British beef , homemade horseradish cream (*gf)	22.5

Complimentary extra beef fat roast potatoes and Yorkshire puddings available on request

Mains

Caramelised onion tatin , puff pastry, goat's cheese, endive, shallots and 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
Plant based mushroom burger, smoked vegan cheese (ve)	17.5
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 beef dripping pastry, buttered mash, beef fat roasted carrots	18.95

Sides

Star anise and beef fat roasted carrots , watercress pesto (gf)	3.5
Rocket and Parmesan salad , beersamic dressing (v)	4.25
Heritage tomato salad , sumac onions, baby basil and Cornish sea salt (v) (**) (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
Crisp beef fat roast potatoes , available on request (gf)	
Extra beef dripping Yorkshire puddings , available on request (v)	

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