

THE KINGS ARMS

EGHAM

FIXED PRICE MENU

Monday to Friday 12pm – 3pm | 5pm – 6pm

2 courses 17.95 | 3 courses 22.95

To Start

Celeriac and apple soup, extra virgin olive oil, fresh chive (ve) (gf)

Grilled sourdough bruschetta, heritage tomatoes, capers, sumac, red onions (*gf)

Smoked mackerel pâté, grilled sourdough, pickled fennel (*gf)

Main Event

8oz flat iron steak, skin on fries, triple peppercorn sauce and watercress (gf)

+ 5.00 supplement

Harissa roasted butternut squash, mixed ancient grains, pomegranate, garlic and thyme oil (ve)

Mussels, chilli and garlic linguini, white wine, cream, fresh parsley

Pork fillet Holstein, fried St. Ewe rich yolk egg, anchovies, capers, lemon (gf)

Dessert

Chocolate mousse, blackberry and cherry gelato, Biscoff crumb (*gf)

Glazed lemon tart, blackberry sorbet, biscuit crumb (v)

2 scoops of gelato, brandy snap and honeycomb crumb (*gf)

French vanilla, chocolate truffle, strawberry meringue, clotted cream and cherry ripple, salted caramel, matcha (v)

Blackberry and liquorice sorbet, lemon sorbet (ve) (gf)

(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.

THE KINGS ARMS

EGHAM

Add Perfect Sides

Star anise and beef fat roasted carrots, lovage pesto 3.50

Skin on fries, rosemary and thyme sea salt (**) 3.75

Rocket and Parmesan salad, beersamic dressing (v) 4.5

Charred Tenderstem broccoli, sesame, garlic (v) 4.5

Heritage tomato salad, sumac onions, baby basil and Cornish sea salt (v) (**) (gf) 4.5

Triple cooked chips, rosemary and thyme sea salt (**) 4.50

From the Bar

Bar Favourites 4.9

Cornish Orchards Cider

Grolsch

Local Real Ale

Macabeo Finca Valero (125ml White)

Tempranillo Finca Valero (125ml Red)

Connoisseur's Selection 9.9

Azure Rose Mirabeau (175ml Rosé)

Sauvignon Blanc Touraine (250ml White)

Catena Malbec (250ml Red)

Double Tanqueray G&T

Royal Elderflower

Cosmopolitan

Espresso Martini

Mojito

Sommelier's Selection 19.9

Macabeo Finca Valero (White)

Tempranillo Finca Valero (Red)

(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.